



## **Castle Hill Brunch and Lunch**

Depending on the number of guests, these luncheons may be in the Main House, Ballroom or Courtyard area  
Minimum of 25 guests

### **Facility Fees**

Includes all tables, chairs, linens, dinnerware, glassware, silverware

#### **Main House \$750**

Accommodates up to 40 guests

#### **Ballroom**

Accommodates 40-200 guests

40-75 **\$1250**

75-200 **\$1800**

#### **Courtyard \$1500**

Accommodates up to 100 guests

## Menu

### Signature Salads

#### **Chicken Salad \$15**

*Classic chicken salad with mayo, celery, onion, chopped boiled eggs, sweet pickle relish and grapes served on a bed of lettuce topped with strawberries and pecans with a side of poppy seed dressing and cheese biscuits*

#### **Salad Trio \$18**

*Classic chicken salad, Pasta Salad, Fresh Fruit Salad served with cheese biscuits*

#### **Strawberry Feta Salad \$12**

*Strawberries, Baby Spinach, Feta Cheese, Candied Pecans w/ Honey Poppy Seed Vinaigrette*

#### **Chicken Fiesta Salad \$16**

*Zesty chicken breast along with perfectly seasoned black beans and corn, tomatoes, shredded cheddar cheese on top of mixed greens served with Ranch dressing*

#### **Cobb Salad \$16**

*Classic Cobb of chopped chicken, egg, tomatoes, crumbled bacon, blue cheese and, green onions over a bed of chopped iceberg lettuce served with Ranch dressing*

### Entrees

#### **Fried Green Tomato Crab Cake \$15**

*Maryland style crab cake with two fried green tomatoes served with Remoulade sauce and cheese biscuit*

#### **Smoked Salmon Eggs Benedict \$16**

*Smoked Salmon, poached eggs, Hollandaise sauce on top of two puff pastries*

#### **Chicken Piccata \$20**

*Lightly breaded pan seared boneless breast of chicken served with a lemon caper butter sauce Served with rice pilaf and sautéed squash*

#### **Caprese Chicken Roll-ups \$18**

*Chicken breast stuffed with fresh mozzarella, tomato, basil, Italian seasoning, lightly dusted in Panko and baked Served with side salad and garlic bread*

#### **Shrimp & Grits \$18**

*Traditional style w/ peppers & onions in a rich Cajun sauce over stone ground grits*

*Served with side salad and garlic bread*

**Salmon with Spring Vegetables \$17**

*Salmon filet topped with a red wine vinaigrette mixture of fresh herbs, asparagus, English peas and chopped hard boiled eggs*

*Served with roasted potatoes*

**Chicken and Sausage Alfredo Pasta \$18**

*Chicken and sausage served over Penne pasta in a Cajun cream sauce*

*Served with side salad and garlic bread*

**Island Glazed Pork Tenderloin \$20**

*Juicy pork tenderloin with a sweet and spicy island-inspired glaze*

*Served with roasted sweet potatoes*

**FGT Filet \$29**

6 ounce filet grilled to medium topped with fried green tomato and Cajun cream sauce

Served with garlic mashed potatoes and asparagus

**Gnocchi With Pesto, Green Beans, and Ricotta \$16**

Gnocchi with green beans in a pesto cream sauce topped with Ricotta cheese

Served with side salad and garlic bread

**Tea Sandwiches**

**\$6 per person**

Salmon Cucumber

Egg Salad

Goat Cheese & Pecan

Chicken Salad

Blue Cheese & Walnut

Grilled Peanut Butter–Banana

Tomato Basil

Ham, Pineapple & Cucumber

Tarragon Shrimp Salad

Pimento Cheese

Mini BLT

Turkey & Apple

Pineapple & Cream Cheese

**Desserts**  
**\$7 each**

**Lemon Pie**

**Key Lime Pie**

**Peach Cobbler**

**Chocolate Cake**

**Strawberry Shortcake**

**Bread Pudding with Praline Sauce**

**Banana Pudding**