

CASTLE HILL

CATERING MENU

Castle Hill Catering Menu

2026 Event Catering

At Castle Hill, our goal is to make event planning effortless while serving exceptional food your guests will remember. From elegant cocktail hours to late-night bites, our catering team will help you create the perfect menu for your celebration.

Menu pricing is per person and subject to market changes and chef discretion.

Signature Stations

Classic Station

Choose:

- 1 Meat
- 2 Sides

Additional sides: +\$3.50 each

Meat Selections

Option A — \$16

- Beef Tenderloin

Option B — \$10

- Prime Rib

Option C — \$10

- Pork Tenderloin

Option D — \$10

- Baked Salmon

Option E — \$12

- Pork Loin

Side Selections

- Roasted Vegetables
- Garlic Mashed Potatoes
- Potato Casserole
- Veggie Fried Rice
- Roasted Brussels Sprouts
- Parmesan Garlic Green Beans
- Parmesan Garlic Broccoli
- Southern-Style Green Beans
- Roasted New Potatoes
- Baked Mac & Cheese
- Broccoli Au Gratin
- Bacon-Wrapped Green Beans (+\$.50)

The Classic Station is designed as a tasting station and not intended as a full meal. Portions include approximately 3 oz. meat and 3 oz. sides.

Fruit & Cheese Station — \$7.50

Fresh seasonal fruit with cheddar, Swiss, and pepper jack cheeses.

Optional Add-Ons

- Andouille Sausage +\$3
- Olives, Pickled Okra, Hummus & Crackers +\$3

Grand Assorted Seafood Display — \$17

- Boiled Shrimp
- Marinated Blue Crab Claws
- Smoked Salmon Display

- Ahi Tuna

Served with sauces and garnishes.

Mashed Potato Bar — \$6.50

Toppings include:

- Sour Cream
- Bacon Crumbles
- Cheddar Cheese
- Chives

Additional Signature Stations

Taco Bar — \$8

Seasoned ground beef with:

- Hard & soft shells
- Lettuce
- Tomato
- Cheddar cheese
- Sour cream
- Guacamole
- Taco sauce

Smoked Salmon Display — \$8

Cold smoked salmon with:

- Capers
- Red onion
- Sour cream
- Cucumbers
- Crackers

Ahi Tuna Station — \$9

Rare seared ahi tuna served with:

- Wasabi
- Pickled ginger

- Ponzu sauce

Shrimp & Grits Station — \$8

New Orleans-style shrimp over creamy cheese grits.

Cheese & Charcuterie Station — \$11

Includes:

- Genoa salami
- Prosciutto
- Assorted cheeses
- Dried fruit
- Preserves
- Spicy mustard
- Gherkins
- Breads & crackers

200 serving minimum

Specialty Charcuterie Station — \$16

An elevated charcuterie experience with:

- Specialty cheeses
- Fresh seasonal fruit
- Olives
- Fruit breads
- Yogurt pretzels
- Nuts
- Fruit dips including Nutella, caramel & dark chocolate

150 serving minimum

Pasta Selections

Chicken Fettuccine — \$7

Chicken breast with house-made Alfredo sauce and parmesan.

Shrimp Scampi with Linguine — \$8

Shrimp sautéed with butter, garlic, lemon juice, and zest.

Pasta Primavera — \$8

Penne pasta with seasonal vegetables in creamy lemon parmesan sauce.

Parmesan Spinach Gnocchi — \$6.50

Spinach gnocchi in parmesan cream sauce.

Summer Gnocchi — \$6.50

Gnocchi with zucchini, sweet corn, cherry tomatoes, garlic, and white wine sauce.

Southern Comfort Favorites

- Fried Catfish, Hushpuppy & Corn Salsa — \$7
- Chicken Tender & Waffle Stick with Maple Bourbon Syrup — \$6
- Beef Tenderloin Steak Bites & Fries — \$6
- Hoisin Pork Tenderloin Skewers with Veggie Fried Rice — \$6
- Charcuterie in a Jar — \$7

Salads

Broccoli Salad — \$7

Broccoli, bacon, cranberries, sunflower seeds, cheddar cheese, and sweet dressing.

Greek Salad — \$7

Cucumber, peppers, tomatoes, feta, olives, and vinaigrette.

Strawberry Salad — \$7

Romaine, strawberries, feta, and poppy seed dressing.

Pasta Salad — \$7

Spiral pasta with vegetables and Italian dressing.

Classic Caesar Salad — \$6

Dips

Castle Hill Dip — \$5.50

Cream cheese, cheddar, bacon, green onions, Ritz crackers, and sweet pepper glaze.

Greek Pita Spread — \$6

Cream cheese, feta, cucumber, olives, and pita chips.

Crab Dip — \$7

Hot baked crab dip with cream cheese and Swiss.

Spinach & Artichoke Dip — \$6

Shrimp Salsa — \$6.50

Fresh shrimp salsa served chilled.

Slider Selections

- BBQ Pulled Pork Sliders — \$6
- Cheeseburger Sliders — \$6
- Pork & Pepper Jelly Sliders — \$5.50
- Beef Tenderloin Sliders — \$7
- Oxford Hot Chicken Sliders — \$6
- Garlic Butter Shrimp Sliders — \$6.50
- Chicken & Biscuit Sliders — \$6.50
- Fish Tacos — \$7

Hors D'Oeuvres

Selections

- Mini BLTs with Basil Aioli — \$6
- Hawaiian Meatballs — \$5
- Cajun Chicken & Sausage Kebabs — \$7
- Coconut Shrimp Shooters — \$6
- Chicken Tenders — \$6.50
- Mini Crab Cakes — \$6
- Boiled Shrimp Over Ice — \$12
- Mini Tomato Pies — \$5.50
- Cantaloupe & Prosciutto — \$6.50
- Tomato Soup Shooters & Grilled Cheese — \$5.50

- Bacon Wrapped Shrimp — \$7
- Mini Reubens — \$6

Additional Selections

- Chicken Salad Cups — \$5.50
- Marinated Blue Crab Claws — \$9
- Mini Lobster Puff Pastries — \$7
- Strawberry Crostini — \$5.50
- Hot Honey Cheese Bites — \$5
- Pimento Cheese Pastries — \$5
- Stuffed Mushrooms — \$5.50
- Whipped Feta Crostini — \$5.50
- Cream Cheese Wontons — \$5
- Crab Rangoon Wontons — \$6
- Smoked Salmon Pinwheels — \$7
- Bacon Wrapped Scallops — \$7
- Sausage, Cheese & Olive Picks — \$5

Hors D'Oeuvres are served with two pieces per guest, with the exception of select specialty items.

Late Night Snacks

- Donut Burger & Fries — \$7
- Chicken on a Stick — \$6
- Krystal-Style Burgers & Fries — \$7
- Bacon Wrapped Pork Loin Kabobs — \$6
- Four Cheese Pizza — \$5
(96 serving minimum)
- S'mores Station — \$6
Fire pit rental: \$75
- Caprese Skewers — \$5
- Bun-less Cheeseburger Bites — \$5
- Brie & Cranberry Phyllo Cups — \$5

General Information

Pricing

All prices are per person and subject to change due to market conditions.

Additional charges:

- 9% sales tax
- 20% gratuity
- \$75 per server
(1 server required per 25 guests with a 2-server minimum)

Final Guest Count

Final menu selections and guest counts must be confirmed three weeks prior to the event.

Once confirmed, guest counts cannot be reduced, though reasonable increases may be accommodated.

Day-of food increases may incur a 10% surcharge and are subject to chef approval.

Food & Beverage Policy

Outside food and beverages are not permitted, except:

- Cakes
- Lunch/brunch items for bridal parties

Due to health regulations, leftover food may not leave the venue.

Deposits & Payments

A 50% facility fee deposit is required at booking. Remaining balances are due two weeks before the event.

Liability

Castle Hill is not responsible for lost or damaged personal belongings or equipment.

Contracts & Billing

Signed contracts, banquet event orders, and required payments must be completed prior to the event.