

CASTLE HILL

DINNER MENU

Dinner Menu

For Rehearsal & Seated Dinners

At Castle Hill

An elevated dining experience thoughtfully designed for unforgettable celebrations.

Our seated dinners include one select salad, two accompanying side selections, house rolls, and tea or water service.

Entrée Selection Guidelines

- One entrée selection available for events up to 35 guests
- Choice of two entrées available for events with 35+ guests
- Entrées are prepared at the Chef's recommended temperature to ensure optimal flavor and presentation

Venue Options

Grand Ballroom

Accommodates 40–224 guests

Facility Fee: \$4,500

(\$4,000 when paired with a Castle Hill rehearsal dinner and wedding reception)

Courtyard

Accommodates up to 150 guests

Facility Fee: \$5,000

Facility fees include tables, chairs, dinnerware, glassware, and silverware.

Select Salads

Choice of 1 Salad included in Seated Dinner

Jazzy Salad

Mixed greens, feta, red onion, mandarin oranges, dried cranberries, honey poppyseed vinaigrette

Classic Caesar

Romaine, garlic croutons, shaved parmesan, cracked pepper, Caesar dressing

Strawberry Feta Salad

Baby spinach, strawberries, feta cheese, poppyseed vinaigrette

Passed Hors D'Oeuvres

- Sausage, Cheese & Olive Picks — \$5
- Stuffed Mushrooms with Pepper Jack & Sausage — \$5.50
- Cream Cheese Wontons — \$5
- Bacon Wrapped Scallops — \$7
- Bacon Wrapped Shrimp — \$7
- Crab Cakes — \$6
- Caprese Skewers — \$5
- Mini Pimento Cheese Pastries — \$5
- Cantaloupe & Prosciutto — \$6

Beef Entrées

Filet Mignon — \$65

8 oz. filet served with your choice of:

- Andouille cream sauce
- Béarnaise
- Shiitake mushroom bordelaise
- Four peppercorn cognac sauce
- Blue cheese butter

Ribeye — \$68

12 oz. grilled ribeye

Prime Rib — \$68

Thick-cut prime rib served with herb demi-glace or au jus with horseradish cream

Available for events with a minimum of 40 guests

All steaks are prepared medium rare unless otherwise requested.

Pork Entrées

Bourbon Pork Tenderloin — \$42

Pork tenderloin medallions finished with bourbon sauce

Island Glazed Pork Tenderloin — \$42

Sweet and savory island-inspired glaze

Herb-Crusted Pork Tenderloin — \$38

Herb-seasoned pork medallions

Balsamic Pork Chop — \$38

Bone-in chop with balsamic glaze

Chicken Entrées

Bacon Wrapped Chicken — \$38

Chicken breast wrapped in bacon with cream sauce

Chicken Marsala — \$38

Lightly breaded chicken breast with rich mushroom Marsala wine sauce

Chicken Piccata — \$38

Pan-seared chicken breast with lemon caper butter sauce

Fish & Seafood Entrées

Shrimp & Grits — \$34

Traditional Cajun-style shrimp over stone-ground grits with peppers and onions

Shrimp Lafayette — \$38

Gulf shrimp with shallots, prosciutto, peas, mushrooms, basil, and vermouth cream over linguine

Shrimp & Crawfish Pasta — \$36

Gulf shrimp and crawfish in creamy Alfredo with garlic, mushrooms, and green onions

Colonel's Catfish — \$35

Fried catfish topped with Cajun cream sauce, shrimp, and ham

Balsamic Glazed Salmon — \$34

Salmon filet with balsamic, honey, white wine, and garlic glaze

Vegetarian Entrées

Stuffed Portabella Mushroom — \$28

Balsamic portabella stuffed with spinach and mozzarella

Pasta Primavera — \$28

Penne pasta with seasonal vegetables and parmesan cream sauce

Tortellini — \$28

Cheese tortellini with lemon vinaigrette, artichokes, and roma tomatoes

Side Selections

Vegetables

- Roasted Seasonal Vegetables
- Southern Green Beans
- Balsamic Carrots
- Spinach Madeleine
- Parmesan Green Beans
- Bacon Wrapped Green Beans
- Roasted Brussels Sprouts
- Burgundy Mushrooms

Starches

- Southern Baked Mac & Cheese
- Garlic Mashed Potatoes
- Roasted Baby Potatoes
- Wild Rice
- Rice Pilaf
- Mushroom Risotto
- Scalloped Potatoes
- Alfredo Fettuccine
- Garlic Sriracha Grits
- Sweet Potatoes (Mashed or Roasted)

Southern Buffet | \$38 per guest

Includes mixed green salad with assorted dressings

Choose Two Entrées

- Fried or Baked Chicken
- Fried Catfish (+\$2 per guest)
- BBQ Pulled Pork
- Chicken Fried Steak
- Meatloaf

Choose One Starch

- Rice & Gravy
- Mashed Potatoes
- Mac & Cheese
- Potato Salad
- French Fries

Choose One Vegetable

- Southern Green Beans
- Lima Beans
- Fried Okra
- Baked Beans
- Black-Eyed Peas
- Turnip Greens

BBQ Buffet | \$38 per guest

Mixed green salad with assorted dressings

Choose Two Meats

- BBQ Ribs
- Smoked Chicken
- Pulled Pork

Served with:

- Potato Salad or Coleslaw
- Baked Beans
- Bread & BBQ Sauce

Dessert Selections

- Peach Cobbler
- Banana Pudding
- Chocolate Pie

Dessert pricing available upon selection.

Beverage Service

House Wines

\$36 per bottle | \$6 cash bar glass

Including:

- Woodbridge Pinot Grigio/Chardonnay
- Woodbridge Pinot Noir/Cabernet

Champagne & Sparkling Wines

\$38 per bottle | \$7 cash bar glass

Ultra-Premium Liquors — \$12

Including:

- Woodford Reserve
- Patron
- Belvedere
- Hendricks
- Johnny Walker Black Label

Premium Liquors — \$9

Including:

- Tito's
- Grey Goose
- Crown Royal
- Jack Daniel's
- Maker's Mark
- Beefeater
- Jose Cuervo
- Dewar's

Well Liquors — \$7

Including:

- McCormick Vodka
- Seagram's 7 Whiskey
- Seagram's Gin
- Bacardi Rum
- Torado Tequila

Seltzers

- White Claws — \$6
- High Noon — \$7
- Surfside — \$7

Beer

- Domestic — \$6
- Imported — \$7

Mocktails — \$5

Soft Drinks

Fountain beverages — \$2.50

Signature cocktails and specialty beverages available upon request.

Client will only be billed for bottles that are open.

If Client chooses a different wine or champagne from the selected list, Castle Hill must be notified. Client is responsible for the billing of the order.

Important Information

Pricing & Service

Menu pricing is subject to market adjustments. Final pricing is confirmed 14 days prior to the event.

Prices do not include:

- Sales tax
- 20% gratuity
- \$18/hour per server
(1 server required per 12 guests, 2-server minimum)

Guest Counts & Final Guarantees

Final menu selections and guest counts are due three weeks prior to the event. Once the final guest count has been confirmed, it may not be reduced; however, reasonable increases may be accommodated.

If a final guaranteed guest count is not received by the required deadline, the highest anticipated attendance provided will be used as the final guarantee for billing purposes. Requests for additional food on the day of the event may incur a 10% surcharge and are subject to the discretion and availability of the Chef.

Deposits & Payments

- 50% facility fee deposit due at booking
- Food deposit due 30 days prior
- Remaining balance due two weeks before the event

Food & Beverage Policy

Outside food and beverages are not permitted, with the exception of cakes.

Liability Policy

Castle Hill does not assume liability for damage to loss of equipment or personal belongings brought in. All personal property is the sole responsibility of the group or invitees of group.

Contracts

Signed contracts and completed payments are required prior to all events.