

Classic Elegance

Traditional Champagne Toast

Cocktail hour: choose four butler passed hors d'oeuvres

Dinner: plated dinner service includes salad, two entrées, dessert, coffee and tea

Hors d'oeuvres (select four)

Cold

- ☐ Salami Coronets with Boursin Cheese
- ☐ Miniature Tarts with Chicken Salad
- ☐ Smoked Shrimp and Scallop Cocktail
- ☐ Smoked Salmon Mousse Tarts
- ☐ Fresh Vegetable Crudité with Salsa and Dip

Hot

- ☐ Miniature Assorted Quiche
- ☐ Stuffed Mushroom Caps
- ☐ Baked Brie En Croûte
- ☐ Fresh Mozzarella and Tomato Brochettes
- ☐ Spanakopita
- ☐ New England Crab Cakes
- ☐ Vegetable Quesadilla
- ☐ with Chicken

Salads

(select one)

- ☐ Classic Caesar
- ☐ Mixed Green
- ☐ Boston Bibb with Julienne Vegetables

Entrées

(select two)

Poultry / Pork

- ☐ Maple Walnut Stuffed Chicken Breast
- ☐ Sauteed Medallions of Chicken with Mushroom Marsala
- ☐ Double-cut Pork Chop

Beef

- ☐ Roast Tenderloin of Beef with Béarnaise Sauce
- ☐ Surf and Turf, 6 oz. Sirloin Mignon with Baked Stuffed Shrimp
- ☐ Grilled Rib-Eye of Beef

Seafood

- ☐ Grilled Fillet of Salmon
- ☐ Seafood Newburg Over Rice
- ☐ Baked Stuffed Sole

Vegetarian

- ☐ Vegetable Napoleon
- ☐ Penne Primavera Alfredo
- ☐ Tortellini with Gruyere and Fresh Garden Marinara

Desserts

Decadent Chocolate Dipped Strawberries
hand dipped in Belgian chocolate

Coffee and Tea



Champagne & Lace

One hour open bar | Traditional Champagne Toast | Glass of wine with dinner

Cocktail hour: choose five butler passed hors d'oeuvres

Dinner: plated dinner service includes salad, two entrées, dessert, coffee and tea

Hors d'oeuvres

(select five)

Cold

- ☐ Prosciutto and Melon
- ☐ Blini with Sour Cream and Caviar
- ☐ Smoked Salmon and Smoked Trout Canapés
- ☐ Belgian Endive Filled with Smoked Salmon Mousse
- ☐ Assorted Cold Canapés
- ☐ Jumbo Shrimp Cocktail
- ☐ Bloody Mary Cheese Mousse Stuffed Cherry Tomatoes
- ☐ Assorted Paté on Toast Points with Chutney

Hot

- ☐ Surf and Turf Slider
- ☐ Baked Brie En Croûte
- ☐ Sea Scallops Wrapped in Bacon
- ☐ Coconut Shrimp
- ☐ Seafood Stuffed Mushroom Caps
- ☐ Chicken Satay with Thai Peanut Sauce
- ☐ Vegetable Spring Rolls
- ☐ Pulled Pork Sliders with Honey Mustard Barbecue Sauce

Salads

(select one)

- ☐ Classic Caesar
- ☐ Mesculin Mix with Sliced Pears, Blue Cheese and Toasted Pecans
- ☐ Hearts of Boston Bibb and Iceberg Lettuce with Candied Berries and Goat Cheese
- ☐ Sliced Tomato with Fresh Mozzarella, Basil and Balsamic Vinaigrette

Entrées

(select two)

Poultry

- ☐ Seafood Stuffed Chicken Breast with Tomato Coulis
- ☐ Chicken Marsala
- ☐ Roast Duck a l'Orange

Beef

- ☐ Tournedos of Beef with Merlot Wine Sauce
- ☐ Beef Wellington
- ☐ Prime Rib of Beef

Seafood

- ☐ Seared Scallops and Shrimp with Herb Citrus Beurre Blanc
- ☐ Lobster Ravioli with Newburg Sauce
- ☐ Grilled Mahi Mahi with Tropical Salsa

Vegetarian

- ☐ Vegetable Napoleon with Red Pepper Coulis
- ☐ Striped Ravioli with Roasted Vegetables
- ☐ Grilled Marinated Portabella Mushroom with Vegetables over Couscous

Desserts

Decadent Chocolate Dipped Strawberries
hand dipped in Belgian chocolate

Coffee and Tea



Royal Celebration

Five hour open bar | Traditional Champagne Toast | Wine with dinner

Cocktail hour: choose six butler passed hors d'oeuvres

Dinner: plated dinner service includes salad, two entrées, dessert, coffee and tea

Cold

- ☐ Deluxe Cold Canapés
- ☐ Jumbo Shrimp Cocktail
- ☐ Prosciutto and Melon
- ☐ Sevruga Caviar and Lobster Salad Tart
- ☐ Country Paté on Toast points
- ☐ Hearts of Palm Wrapped in Sushi Tuna

Hors d'oeuvres

(select six)

Hot

- ☐ Mini Chicken Wellington
- ☐ Fresh Mozzarella and Tomato Brochettes
- ☐ Sea Scallops or Shrimp Wrapped in Bacon
- ☐ Broccoli and Cheddar Cheese Puff
- ☐ Coconut Chicken
- ☐ Mini Beef Wellington
- ☐ Beef Empanadas
- ☐ Baked Parmesan Artichoke Hearts

Salads

(select one)

- ☐ Castle Caesar Salad
- ☐ Salad of Three Hearts with Candied Berries, Blue Cheese and House Vinaigrette
- ☐ Spinach Salad with Vegetable Julienne
- ☐ Mixed Greens

Entrées

(select two)

Poultry

- ☐ Grilled Chicken Breast
- ☐ Crabmeat Stuffed Chicken Breast
- ☐ Roast Cornish Hen with Apricot Demi-Glace

Beef / Lamb

- ☐ Grilled Filet Mignon with Shallot and Wild Mushroom Sauce
- ☐ Sirloin of Black Angus Beef
- ☐ Roast Tenderloin of Beef with Red Wine Peppercorn Sauce
- ☐ Grilled Double Lamb Chop with Wholegrain Mustard Sauce

Vegetarian

- ☐ Vegetable Napoleon with Red Pepper Coulis
- ☐ Pasta Station: Penne and Lobster Ravioli with Marinara and Alfredo Sauce

Seafood

- ☐ Grilled Swordfish Medallions with Tropical Salsa
- ☐ Mixed Duo: Tournedos of Beef and Shrimp Scampi
- ☐ Grilled Lobster Tail with Herb Butter
- ☐ Seared Scallops and Shrimp with Herb Citrus Beurre Blanc

Desserts

Decadent Chocolate Dipped Strawberries
hand dipped in Belgian chocolate

Coffee and Tea



Culinary Enhancements

The details are what make an event.

At Castle Hill Resort and Spa, we give every last detail the attention it needs in order to give you the event you deserve. We offer many different event enhancements including:

___ **Vermont Cheese Board**

An assortment of Vermont made cheeses and seasonal fruit with crackers

___ **Shrimp Bar**

Poached Shrimp with an array of fresh sauces, horseradish and fresh lemon wedges

___ **Fresh Garden Crudité Station**

Melange of fresh seasonal vegetables with artichoke salsa, roasted pepper and humus

___ **The International Station**

An array of imported cheeses and seasonal fruit with crackers

___ **Grand Seafood Raw Bar**

Chilled clams and oysters on the half shell, poached shrimp and scallops

___ **Sushi Display**

Grand array of freshly hand-rolled sushi and California rolls served with wasabi, pickled ginger slices and a soy dipping sauce

___ **Antipasto Display**

Traditional sliced Italian meats and cheeses, marinated artichoke hearts, roasted peppers and marinated olives with focaccia bread

___ **Confection Station**

A lavish display of confections including cakes, cheesecakes, pastries, cannolis and cookies

___ **Candy Table**

A grand display of eight sweet treats in a variety of candy classics. Ask your wedding consultant for a complete list of candies.

___ **The Chocolate Fountain**

A unique and fun addition, complete with sweet and savory accompaniments for dipping into rich Belgian Chocolate

Beverage Selections

Castle Hill Resort and Spa offers top quality brands of beverages. Should you request a special product which we do not cover, please check with your wedding consultant for appropriate surcharge.

Wine Pour with dinner: Cabernet Sauvignon or Chardonnay

Beer (choose two domestics & one import) Budweiser, Bud Lite, Coors Light, Sam Adams, Harpoon IPA, Longtrail Ale, Heineken, Corona, Amstel Lite, Bass Ale, Guinness, Kaliber (non-alcoholic)

Premium Liquors

Stolichnaya, Smirnoff, Tanqueray, Beefeater, Famous Grouse, José Quervo Gold, Jack Daniels, Jim Beam, Seagram's 7, Triple Sec, Bacardi Silver, Captain Morgan Spiced Rum, Kahlua

Juices, Mixers, Soft Drinks

Signature cocktails available upon request.

Just ask our wedding consultant for more details and we'll show you how to personalize your event to perfection.

