

Bill Miller's Castle

Invites you . . .

Cheri and Lisa Miller are excited to invite you to our First Valentine's Day Dinner Dance at the Castle.

So many couples have expressed a desire to attend an event with us that we have planned a wonderful event on the most romantic evening of the year.

Whether you'd like a cozy table for two, or want to invite family and friends and have a table of up to twelve, it is sure to be a wonderful evening. A five course plated dinner, complete with Roses for the Ladies, a Top Shelf Open Bar, a DJ for Dancing and, of course, a Champagne Toast are all included. You'll also have the opportunity to recreate a few moments of your special day by being announced to the other guests as you descend down our elegant castle stairway into the grand ballroom and share a special dance. Wear your gown if you choose, or dress in semi-formal attire.

Reservations can be made thru our website. The menu for the evening is attached. Please note that a deposit of \$25.00 per person will be required. We will contact you to arrange for it once you have made your reservations.

We are looking forward to this magical evening and seeing you, your family and friends.

*Yours,
Cheri, Jan and Lisa Miller
and the Staff at Bill Miller's Castle*



Valentine's Day at Bill Miller's Castle

Friday, February 14, 2014 from 7:00 PM – 11:00 PM

Five Course Plated Dinner Includes Champagne Toast, Roses for the Ladies, Top Shelf Open Bar and DJ for Dancing
\$165.00 per couple or \$85.00 per person including tax and gratuity

Hors D'Oeuvres Station

Fresh Seasonal Fruit Bowl with a Strawberry Yogurt Dipping Sauce
International Cheese & Cracker Display
Long Thin Carrot & Celery Sticks (displayed in vases) with Dip
Melon wrapped in Prosciutto
Fresh Mozzarella with Tomato
Grilled Vegetable Bruschetta in Endive

1st Course Appetizer served to table

Eggplant Rollontini

(5) Jumbo shrimp cocktail garnished with our own cocktail sauce

2nd Course Salad

Romaine lettuce and croutons tossed in a lightly creamy Caesar dressing
Accompanied by Warm Bread and Butter

3rd Course Pasta

Penne a la Vodka - Penne pasta in a light pink cream sauce

4th Course Main Entrée

Choice of:

Prime Rib of Beef au Jus

Baked Stuffed Shrimp

Pollo al Pistachio

Pistachio Encrusted Chicken Breast
finished with a Madeira Wine Sauce
Served with Chef's choice
accompaniments

5th Course Desserts

Our Signature Chocolate Fountain
served with a buffet of treats to dip
including strawberries,
marshmallows, cookies, brownies,
fresh fruit and more.
Crème Brulee
Coffee – Tea – Decaf

