



Menu Options

Hors d' Oeuvres

Cold Hors d' Oeuvres

- International Cheese Display with Assorted Crackers & Flatbreads
- Fresh Vegetable Crudité with Dips
- Fresh Mozzarella with Tomatoes Olive Medley
- Melon with Prosciutto
- Bruschetta
- Tropical & Seasonal Fruit
- Portobella Caprese
- Smoked Salmon
- Tuscan Bruschetta

Chilled Shellfish

- | | | |
|------------------------------|-----------------------|----|
| Clams on the Half Shell MP | Smoked Salmon | MP |
| Oysters on the Half Shell MP | Shrimp | MP |
| Lump Crab Meat MP | Poached Salmon | MP |
| King Crab Legs MP | Cracked Crab Claws MP | |

Raw Bar

Chilled Jumbo Shrimp, Clams on the Half Shell, Oysters on the Half Shell, Smoked Salmon \$12.00 per person

Hot Hors d' Oeuvres

\$2.50 per person per item

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|---------------------------------------|------------------|---------------------|
| Stuffed Mushrooms | Wrapped Franks | Gourmet Pizza Bites |
| Garlic Knots with Pesto Dipping Sauce | Jalapeno Poppers | |

\$3.00 per person per item

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|----------------------------------|--------------------------|------------------------------|
| BBQ Chicken Skewers | Fried Mozzarella Sticks | Stuffed Breads (2 Varieties) |
| Italian Style Cocktail Meatballs | Fried Cheese Ravioli | Buffalo Chicken Tenders |
| | Sausage & Pepper Skewers | |

\$3.50 per person per item

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|---------------------------------|-----------------------------|-----------------|
| NY Style Fried Calamari (spicy) | Buffalo Chicken Wings | Mini Crab Cakes |
| Eggplant Rollatini | Stuffed Mini Scallop Shells | Beef Kabobs |
| Peanut Chicken Satay | Chicken Tenders | Fried Calamari |
| Lobster Spring Rolls | Stuffed Artichoke | Clams Casino |
| Coconut Shrimp | Scallops Wrapped in Bacon | Spanakopita |

Salads & Pastas

Salads

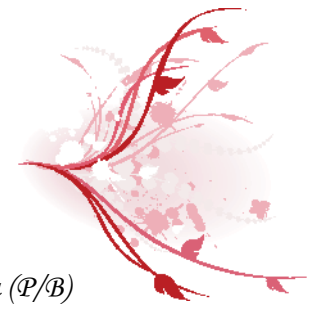
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|---|----------------------|------------------------------------|
| Mescaline Salad w. Balsamic Vinaigrette | Classic Caesar Salad | Garden Salad with Italian Dressing |
| Spinach & Tomato Salad w. Lemon Vinaigrette | Seafood Salad | Italian Antipasto |

Pastas

- | | | |
|----------------------------------|---------------------------|------------------|
| Bowtie Pasta Primavera | Cavatelli Bolognese | Penne Bolognese |
| Manicotti | Penne Pasta with Marinara | Penne a la Vodka |
| Cavatelli with Pesto Cream Sauce | Rigatoni Carbonara | Stuffed Shells |

Menu Options

Entrées, Accompaniments & Desserts



Entrées – Poultry & Vegetarian

Chicken Cacciatore (P/B)
Chicken Milanese (P)
Chicken Piccata (P/B)
Stuffed Chicken Breast (P/B)

Chicken Francaise (P/B)
Chicken Oreganato (P/B)
Chicken Primavera (P/B)
Eggplant Rollatini (P/B)

Chicken Marsala (P/B)
Chicken Parmesan (P/B)
Chicken Rollatini (P)

Entrées – Beef & Veal

Beef Stir Fry (B)
London Broil with Mushrooms (P/B)
Prime Rib & Two Stuffed Shrimp (P)
Filet Mignon (+\$2.00 pp) (P)

Italian Meatballs (B)
Roast Beef au jus (P/B)
Veal a La Luna (P)
Filet Mignon & Two Stuffed Shrimp (+\$3.00 pp) (P)
Filet Mignon & Stuffed Lobster Tail (+\$4.00 pp) (P)

Steak & Pepper Teriyaki (B)
Prime Rib of Beef au jus (16 oz.) (P)
Veal with Peppers & Onions (P)

Entrées - Pork & Lamb

BBQ Ribs (B)
Pork Loin Pizziola (B)
Stuffed Pork Chop (P)

Glazed Country Ham (P/B)
Pork Loin Rollatini (P)
Stuffed Pork Loin (P)

Italian Sausage & Peppers (B)
Porketta (P/B)

Entrées – Fish & Seafood

Baked Salmon (P/B)
Mussels Marinara (B)
Scrod Mediterranean (B)
Stuffed Filet of Sole (P/B)

Baked Scrod (B)
Salmon a Grate (P)
Seafood Paella (B)
Swordfish with Rigatoni (B)

Baked Stuffed Jumbo Shrimp (P)
Salmon with Dill Cream Sauce (B)
Sole Florentine (P/B)
Tilapia Putanesca (B)

Accompaniments

Garlic Mashed Potatoes
Twice Baked Potato
Broccoli with Cheese Sauce (P)

Herb Roasted Potatoes
French Fries
French Style Green Beans

Scalloped Potatoes
Brown & Wild Rice Pilaf
Vegetable Medley

Desserts

Brownies
Crème Brulee
New York Style Cheesecake
Coffee, Tea & Decaf

Carrot Cake
Ice Cream
Wedding Cake provided by Customer
Cappuccino

Cookie Trays
Tiramisu
Wedding Cake provided by Castle
Espresso

B = Available for Buffet Meal

P = Available for Plated Meal



Menu Options

Stations

Cold Antipasto Hors d' Oeuvre Station

Selection of Italian Cheeses and Salami, Prosciutto, Marinated Olives, Roasted Red Peppers, Mushrooms and Pickled Garden Vegetables.

Prosciutto Hors d' Oeuvre Station

Provolone & Parmigianino Reggiano Italian Cheeses, Assorted Bruschetta Station, Roasted Red Peppers and Grilled Zucchini, Faggioli Beans with Tomato & Basil.

Sushi Station

Selection of hand rolled Sushi & Sashimi Rolls with Wasabi and Soy Sauces.

Mashed Potato Station

Yukon Gold Mashed Potatoes served in Martini Glasses with a variety of toppings including; butter, sour cream, steamed broccoli, cheese, bacon bits and chives.

Carving Station

Carved to order by our Chef

*Baked Ham
Prime Rib of Beef au jus*

*Roast Leg of Lamb
Steamship Round of Beef
Roasted Turkey Breast*

*Tenderloin of Beef
Roasted Boneless Pork Loin*

Pasta Station - \$5.00 pp

Choice of Two Pastas; Penne, Tortellini, Linguini, Bowtie or Cavatelli with a choice of two sauces; Marinara, Bolognese, Alfredo or Pesto to be prepared to order by our Chefs.

Salad Station - \$3.00 pp

Iceberg Lettuce, Romaine Lettuce and Mesculin Spring Mix with an assortment of salad topping and dressings.

Children's Station Optional

Chicken Fingers, Bite Sized Italian Meatballs with Marinara Sauce, Penne Pasta with Butter, Baby Carrots with Ranch Dip and Steamed Broccoli with Cheese Sauce.

Venetian Table \$10.00 pp

A large assortment of desserts including; assorted cheesecakes, fresh fruit, Italian cookies and pastries, crème brulee and tiramisu accompanied by Drambuie, Sambuca, Grand Marnier, Frangelica, Baileys and Amaretto DiSaronna served in Chocolate Cordial Cups.

Chocolate Fountain Fondue Station \$7.00 pp

Our beautiful cascading chocolate fountain with an assortment of delectable bite sized skewered sweets including; brownies, marshmallows, strawberries, pineapple chunks, cookies and bananas.

Candy Table - \$5.00 pp

A large selection of assorted candy artfully displayed in glass containers.

Cappuccino Station - \$4.00 pp

Freshly brewed Espresso and Cappuccino with sweeteners, milk, cream and an assortment of flavored syrups.

Event Options



At the castle we offer four ceremony sites. Our picturesque gazebo setting on the deck or the trellis under the trees are ideal for outdoor events. Indoors, we offer The Ballroom with a three story fieldstone fireplace or the Quaint Indoor Chapel.

Facility Options

<i>On Site Ceremony – includes additional one hour's use of the Castle, one hour rehearsal, and chairs for the ceremony</i>	<i>\$950.00</i>
<i>Extensive Event Set-up (discuss with your Event Coordinator)</i>	<i>50.00 per hour</i>
<i>Chair Covers</i>	<i>5.00 each</i>
<i>Chair Bows</i>	<i>1.50 each</i>
<i>Colored Napkins</i>	<i>1.50 each</i>
<i>Colored Table Covers</i>	<i>10.00 each</i>
<i>Microphone (Included with Wedding Packages)</i>	<i>50.00 each</i>
<i>Lectern</i>	<i>25.00 each</i>
<i>Projector & 12' Screen</i>	<i>250.00</i>
<i>Additional Time</i>	<i>850 per hour</i>
<i>Grand Bridal Suite</i>	<i>500 for six hours</i>

Beverage Arrangements

<i>Champagne:</i>	
<i>Champagne Toast</i>	<i>\$ 2.50 pp</i>
<i>Champagne Fountain (One Hour)</i>	<i>3.50 pp</i>
<i>Full Bar:</i>	
<i>4 Hours Premium Open Bar</i>	<i>\$ 25.00 pp</i>
<i>3 Hours Premium Open Bar</i>	<i>18.00 pp</i>
<i>Additional hours of Premium Open Bar</i>	<i>5.00 pp</i>
<i>Top Shelf Open Bar – in addition to Premium Open Bar</i>	<i>4.50 pp</i>
<i>Beer & Wine:</i>	
<i>4 Hours Open Bar for Beer & Wine Only</i>	<i>\$ 18.00 pp</i>
<i>3 Hours Open Bar for Beer & Wine Only</i>	<i>14.00 pp</i>
<i>Additional hours of Open Bar for Beer & Wine Only</i>	<i>3.00 pp</i>
<i>Bottles of Red & White Wine for Tables</i>	<i>18.00 per bottle</i>
<i>Satellite Bar Location</i>	
<i>Cocktail Hour</i>	<i>\$200</i>
<i>Non-Alcoholic Beverages:</i>	
<i>Soft Drinks</i>	<i>\$ 3.00 pp</i>
<i>Coffee, Tea, Decaf</i>	<i>2.00 pp</i>
<i>Espresso</i>	<i>2.00 pp</i>
<i>Cappuccino</i>	<i>3.00 pp</i>