

Depending on the number of guests, Dinners may be in the Main House, Ballroom or Courtyard area

Minimum of 35 guests

**Facility Fees**

Includes all tables, chairs, linens, dinnerware, glassware (tea/water glass), silverware

**Main House $1500**

Accommodates up to 40 guests

**Ballroom $3000**

Accommodates 40-224 guests

**($2000 if Rehearsal Dinner and wedding/reception is at Castle Hill)**

**Courtyard $2500**

Accommodates up to 150 guests

**Chapel $3500**

**DINNER MENU**

*One Entrée selection for up to 30 Guests. Choice of 2 entrees for dinners available with more than 30 guests. 6-8 oz portions, appropriately cooked to maximize flavor at Chef's recommended temperature. Entrees are priced with 2 regular side items, except some items like pasta, 1 salad choice, house rolls and water or tea.*

 *Desserts are available, price depends on selection.*

**SALADS** *\* Choice of one Select Salad included in Seated Dinner*

**\*Green Salad** – *Mixed Greens, Tomatoes, Red Onion, Carrots, Cucumbers, Croutons, choice of dressing*

**\*Jazzy Salad** *Mixed Greens, Feta, Red Onions, Mandarin Oranges, Cranberries, Honey Poppy Seed Vinaigrette*

**\*Classic Caesar Salad** *Romaine, Garlic Croutons, Shaved Parmesan, Cracked Pepper w/ Caesar Dressing*

**\*Strawberry Feta Salad** *Strawberries,**Baby Spinach, Feta Cheese, w/ Poppy Seed Vinaigrette*

**Passed Appetizers**

Sausage, Cheese & Olive Picks $4

Stuffed Mushrooms with Pepper jack & Sausage $5

Cream Cheese Wonton $3.5

Bacon Wrapped Scallops $7

Bacon Wrapped Shrimp $6

Crab Cakes $6

Caprese Skewars $5

Mini Pimento Cheese Pastry $4

Cantaloupe & Prociutto $6

**BEEF**

 **FGT Filet** 6 oz. *grilled to perfection with fried green tomatoes, topped with andouille cream sauce* **$40**

 **Filet** 8 oz. *Grilled to perfection and offered with a Béarnaise sauce, Shitake Mushroom Bordelaise, four peppercorn cognac sauce or blue cheese butter* **$42**

 **Rib eye** *grilled to perfection* **$36**

 **Prime Rib** *Thick cut, served with herb demy glaze or Au Jus & Horseradish Cream* **$36** *minimum 40 guests*

***All steaks are grilled to medium rare***

**PORK**

 **Bourbon Pork**  *pork tenderloin medallions in Bourbon sauce* **$32**

 **Island Glazed Pork Tenderloin** *sweet and spicy with an island-inspired glaze* **$32**

 **Herb Pork** *herb crusted pork tenderloin medallions* **$31**

 **Balsamic Chop** *Thick Cut bone in chops char grilled with Balsamic Glaze* **$30**

**CHICKEN**

 **Bacon Wrapped Chicken** thin *breast rolled with bacon topped w/ cream sauce* **$32**

 **Chicken Marsalis** *Sautéed lightly breaded chicken breast served with a rich mushroom and Marsalis wine sauce* **$32**

 **Chicken Piccata** *lightly breaded pan seared boneless breast of chicken served with a lemon caper butter sauce* ***$32***

**Nashville Hot Chicken** *Double fried chicken dredged in a buttery mixture of hot sauce & spices* **$28**

**FISH & SEAFOOD**

 **Shrimp & Grits** $**28**  *Traditional style w/ peppers & onions in a rich Cajun sauce over stone ground grits*

 **Shrimp Lafayette** *large gulf shrimp sautéed with shallots and prosciutto in light Vermouth cream with peas, mushrooms and fresh basil, served over linguine pasta* **$28**

**Shrimp and Crawfish Pasta** *Sautéed gulf shrimp with crawfish with garlic, green onions and mushrooms in a creamy Alfredo sauce* **$28**

 **Colonel's Catfish** *Deep fried catfish, creamy Cajun sauce, diced shrimp, ham* **$26**

 **Balsamic Glazed Salmon** *Salmon filet* with a balsamic, honey, white wine and garlic glaze **$28**

**VEGETARIAN**

 **Portabella Mushrooms** *balsamic portabella mushroom stuffed with fresh spinach and mozzarella* **$23**

 **Pasta Primavera** *Penne pasta, fresh sautéed seasonal veggies with parmesan cream sauce* **$22**

 **Tortellini** *cheese stuffed tortellini tossed in lemon vinaigrette with artichokes hearts and roma tomatoes* **$24**

**SIDE DISHES**

Roasted Seasonal Vegetables Southern Green Beans

Balsamic carrots Spinach Madeline

Lemonade green beans Parmesan green beans

Southern baked mac n cheese Bacon Wrapped Green Beans

Roasted baby potatoes w rosemary and walnut oil Garlic mashed potatoes

Roasted Cauliflower and broccoli with parmesan Garlic Sriracha Grits

Wild Rice Rice Pilaf

Sweet Potatoes – mashed or cubed and roasted Roasted Brussel sprouts

Burgundy Mushrooms Mushroom Risotto

Scalloped Potatoes Alfredo Fettuccine

**Other Options**

**BBQ Buffet**

**$28 per person**

Mixed Green Salad with Cucumbers and Tomatoes with Assorted Dressings

Choose Two of the Following: BBQ Ribs, Smoked Chicken or Pulled Pork with Buns

Potato Salad or Coleslaw

Baked Beans

Bread and BBQ Sauce

**Southern Buffet**

**$28 per person**

Mixed Green Salad with Cucumbers and Tomatoes with Assorted Dressings

**Meat Options (choose 2)**

Fried or Baked Chicken Fried Catfish (add $2.00 per person) BBQ Pulled Pork Chicken Fried Steak Meatloaf

**Starch Option (Choose 1)**

Rice and Gravy Mashed Potatoes Mac and Cheese Potato Salad French Fries

**Vegetable Options (choose 1)**

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

**Dessert Options**

Peach Cobbler Banana Pudding

**Beverage Services**

*The Colonel’s Quarters is pleased to offer alcoholic beverage service for your function. We offer a variety of wines, liquors and beers. The following is a list of selections of alcohol that can be served. Other brands can also be served so if you do not see what you are looking for, we will be happy to price it for you.*

*A 20% gratuity will be added to final bill.*

**House wines: $30.00 (1.5 L)**

 **$5.00 per glass for cash bars**

* If you choose our house wines, you will only be billed for bottles that are opened.
* If you decide to use any other kind of wine, you must let us know the amount to order and you will be responsible for the billing of all that is ordered. ABC law prohibits the consumer from taking alcoholic beverages from the premises after an event. Contact Jean Abrams for pricing on all special orders other than our house wines.

**Champagnes and Sparkling Wines: $30.00/bottle**

 **$7.00 per glass for cash bars**

* If you choose our house champagne, you will only be billed for bottles that are opened.
* If you decide to use any other kind of champagne, you must let us know the amount to order and you will be responsible for the billing of all that is ordered. ABC law prohibits the consumer from taking alcoholic beverages from the premises after an event. Contact Jean Abrams for pricing on all special orders other than our house champagne.

**Liquor**

Premium Blends –.**$8**

Dewars, Crown Royal, Jack Daniels, Tanqueray, Tito’s, Grey Goose

Well Blends - **$6**

Seagrams 7 Whiskey, Seagrams Gin, Bacardi Rum

**Beer**

BOTTLE Domestic Beer: **$**4 BOTTLE Imported Beer: **$**5

**Soft Drinks, Juice and Water**

Soft Drinks (fountain): $1

Bottled Juice & Water: $2

***Signature & Specialty Drinks will be priced upon order***

***Please contact Jean for pricing.***

General Information

**Prices** The prices listed on our menu are current. However, due to market conditions these prices are subject to change. A price will be confirmed to you 14 days prior to your event with subsequent changes occurring *only* under *extreme* market conditions. Prices are based per person. Prices do not include 9 sales tax, 20% gratuity and $15.00/hour per server (1 server per 12 guest is required with a 2 server minimum).

**Guarantees** It is necessary that your menu selections be complete two weeks prior to your event. It is also necessary that the guaranteed number of guest be confirmed to Castle Hill two weeks prior to the event. Once a guarantee is given, it may not be reduced. However, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guest by the above time, we will use your highest expected attendance number as the guaranteed number. Increase request for food the day of the event will result in 10% additional cost for requested items and will be at the discretion of the Chef.

**Food and Beverage** No food or beverages of any kind (with the exception of cakes) will be permitted to be brought into Castle Hill by any customer. Any remaining food cannot be taken from Castle Hill due to health code.

**Deposit and Payment** A Facility Fee deposit of one half is required at booking. Balance is due 2 weeks before event. A Food deposit is required 30 days before event with balance due in full 2 weeks prior to event.

**Damage/Loss** 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 & Billing** Events will not proceed without returned signed Event Contracts, Banquet Event Orders and fulfilled payment requirements per the contracts.