



2012 Castle Wedding Package

Five Hour wedding includes 5 Hour Open Bar with Well Brand Liquors, Butler-passed Chardonnay, Cabernet and Mineral Water upon arrival, Cocktail Hour with Four Butler-passed Hors d'oeuvres and Grand Display, Salad, Entrée, Starch, Vegetable, Roll and Butter, Customized Wedding Cake, Coffee and Hot Tea.

Grand Display

Crudités Display with Assorted Dipping Sauces

Hors D'oeuvres (select four)

HOT

*Swedish Meatballs
Crab Stuffed Mushrooms
Pigs in a Blanket
Quiche Lorraine
Brie & Raspberry in Phyllo
Sesame Chicken with Thai Chile Sauce
Scallops Wrapped in Bacon
Beef Satay with Peanut Sauce
Curried Chicken Satay with Peanut Sauce
Coconut Shrimp with Orange Horseradish
Asian Potstickers with a Sweet Chili Dipping Sauce*

COLD

*Rare Seared Tuna with Wasabi Sauce
Tapenade and Herbed Cheese Bruschetta
Chicken and Goat Cheese Rouladen Crostini
Sliced Filet Mignon on Crostini with Horseradish Gorgonzola Aioli
Fresh Mozzarella, Tomatoes and Pesto on Crostini
Roast Beef Pinwheel
Stuffed Cucumbers with Smoked Salmon
Prosciutto Wrapped Shrimp
Assorted Canapes*



Salad (select one)

*~RCC House Salad – Tomato Cucumber, Red Cabbage, Carrots
With Choice of 2 Dressings on the Table
~Caesar Salad – Romaine, Reggiano, Cheese and Focaccia Croutons*

Entrée (select up to two)

- ~Chicken Marsala in a sweet Marsala and Mushroom Sauce~
- ~Chicken Francaise with Lemon Butter Sauce~
- ~Stuffed Spinach and Artichoke Chicken Breast with Roasted Red Pepper Coulis~
- ~Pesto Crusted Orange Roughy with Tomato Coulis~
- ~Grilled Salmon Filet with an Oriental Glaze and Crispy Leeks~
- ~Horseradish Crusted Salmon~
- ~Long Island Flounder Stuffed with Lump Crabmeat~
- ~Roasted Prime Rib of Beef with Au Jus~
- ~Roasted Tenderloin of Beef with Wild Mushroom Sauce~
- ~Grilled Filet Mignon with Merlot Bordelaise~

Starch (select one)

- ~Mashed Twice Baked Red Bliss Potatoes
- ~Garlic Mashed Potatoes
- ~Chive Buttermilk Mashed Potatoes
- ~Rosemary Roasted Potatoes
- ~Orzo Pilaf

Vegetable (select one)

- ~Steamed Asparagus
- ~Julienne Vegetables
- ~Green Beans Almandine
- ~California Blend
- ~Steamed Broccoli

Dessert

Customized Wedding Cake

Tableside offering of Freshly Ground Coffee & Assorted Herbal Teas

***Five Hours of Open Bar
With Well Brand Liquors***

\$89 per person – Adults

\$79 per person- Ages 11-20

\$44.50 per person- Ages 5-10

All Prices are subject to 20% Service Charge and 6% Sales Tax