

Wedding Menu # 2 (Lunch or Dinner)

FOR APPROXIMATELY 50 TO 325 GUESTS (DEPENDING ON THE ROOM) • 5 HOUR EVENT



Cocktail Reception

CHAMPAGNE WITH FRESH STRAWBERRIES

Hors d'Oeuvres

SELECTION OF SIX BUTLER PASSED HORS D' OEURVRES

Cold Hors d'Oeuvres

SMOKED SALMON ROSETTE
PROSCIUTTO AND MELON
MOZZARELLA AND GRAPE TOMATO ON A SKEWER
PECAN SHRIMP WITH PICO DE GALLO
BRUSHETTA SERVED ON GARLIC TOAST
TORTILLA A PORTUGUESA

Hot Hors d'Oeuvres

STUFFED MUSHROOMS WITH CRABMEAT
CLAMS CASINO
MINI CRAB CAKES
COCKTAIL FRANKS
RISSOIS DE CAMARÃO
MINI QUICHE

Stations

International Wine and Cheese Station

SELECTION OF WINES FROM PORTUGAL AND CALIFORNIA,
ACCOMPANIED BY A FINE SELECTION OF EUROPEAN CHEESES, SERVED WITH ARTISAN BREADS

Seafood Station

CHOICE OF THREE
NEW ZEALAND MUSSELS WITH MARINARA SAUCE
FRIED CALAMARI WITH HOT AND SWEET SAUCE
BOILED LOBSTER
PAELLA VALENCIANA
SHRIMP IN GARLIC SAUCE
BACALHAU COM NATAS
OCTOPUS SALAD
SEAFOOD SALAD

Silver Chafing Dishes

CHOICE OF THREE
EGGPLANT ROLLATINI
CARNE DE PORCO ALENTEJANA
SAUTEED MIXED VEGETABLES WITH GARLIC
LASAGNE A BOLONHESA
SCALLOPINI OF TURKEY BREAST
BROCCOLI RABÉ WITH ITALIAN SAUSAGE
CHICKEN MARSALA

Carving Station

CHOICE OF ONE
FLANK STEAK WITH BORDELAISE SAUCE
GLAZED CORNED BEEF
PORK LOIN À PADEIRO
ROAST BEEF A INGLESA

Pasta Station

CHOICE OF ONE
PENNE IN A VODKA SAUCE
RIGATONI IN BOLOGNESE SAUCE
TRI-COLORED TORTELLINI ALFREDO

Intermexxo

CHOICE OF ONE

ROMAINE LETTUCE SERVED WITH GARLIC CROUTONS AND CAESAR DRESSING
ARUGULA, ENDIVE AND RADICCHIO SERVED WITH GOAT CHEESE AND WALNUTS TOSSED IN BALSAMIC VINAIGRETTE
HEARTS OF ROMAINE WITH TROPICAL FRESH FRUITS AND BALSAMIC VINAIGRETTE
GARDEN SALAD
SOUP OF THE DAY

Main Course

CHOICE OF ONE DUET COURSE

DUET OF CHATEAUBRIAND AND CHICKEN *CARVED BEEF TENDERLOIN AND CHICKEN TOPPED WITH A NATURAL JUS REDUCTION*
DUET OF CHATEAUBRIAND AND CHILEAN SEA BASS *CARVED BEEF TENDERLOIN TOPPED WITH A NATURAL JUS AND SEA BASS WITH CILANTRO BUTTER*
DUET OF NY STRIP STEAK AND CHICKEN *NY STRIP STEAK AND CHICKEN TOPPED WITH A NATURAL JUS REDUCTION*
DUET OF FILET MIGNON AND LOBSTER TAIL *CARVED BEEF TENDERLOIN AND LOBSTER TAIL - \$5 PER PERSON ADDITIONAL*
DUET OF FILET MIGNON AND JUMBO SHRIMP
BEEF TENDERLOIN TOPPED WITH A NATURAL JUS AND GRILLED JUMBO SHRIMP - \$5 PER PERSON ADDITIONAL

Dessert Course

WEDDING CAKE

Beverage Service

5-HOURS OPEN BAR, RED & WHITE WINE, SANGRIA, DOMESTIC BEER, JUICE, SODA, WATER, COFFEE & TEA SERVICE

Price \$105* PER PERSON / \$52.50 CHILDREN (6-10) / CHILDREN UNDER 5 YRS OF AGE ARE COMPLIMENTARY

PLUS 6.625% NJ SALES TAX AND 20% GRATUITY

*MAITRE D FEE \$ 150 (UP TO 100 PEOPLE)

SATURDAY EVENING ADDITIONAL FEE \$10.00 PER PERSON

Available at an additional cost:

VIENNESE DESSERT AND PASTRY DISPLAY - \$10 PER PERSON

DESSERT OF THE DAY - \$6 PER PERSON

SEASONAL FRUIT DISPLAY - \$5 PER PERSON

CHAIR COVER AND SASH RENTALS - \$4.00 PER PERSON

CEREMONY ON SITE - \$5 PER PERSON

CUSTOM DESIGNED ICE SCULPTURE – QUOTE AVAILABLE UPON REQUEST

20% Deposit on Estimated Total is required to Guarantee the Date of the Event. 30% Payment on the Estimated Total is required 90 days before the Event. Final Balance due in full 10 days before the Event.

The Castle

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