

Wedding Menu # 3 (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 EIGHT BUTLER PASSED HORS D'OEUVRES

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
BLACK FIG FILLED WITH BLUE CHEESE
AND GARNISHED WITH WHITE SUGAR

Hot Hors d'Oeuvres:

STUFFED MUSHROOMS WITH CRABMEAT
STUFFED SCALLOPS
CLAMS CASINO
MINI CRAB CAKES
COCKTAIL FRANKS
RISSOIS DE CAMARÃO
MINI QUICHE
SCALLOPS WRAPPED IN BACON
CHICKEN TERIYAKI SKEWERS

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 FOUR
NEW ZEALAND MUSSELS WITH MARINARA SAUCE
BOILED LOBSTER
PAELLA VALENCIANA
SCALLOPS IN WHITE WINE
OYSTERS ROCKEFELLER
CLAMS "BOLHÃO DO PATO"
SHRIMP IN GARLIC SAUCE
BACALHAU COM NATAS
OCTOPUS SALAD
SEAFOOD SALAD

Silver Chafing Dishes

CHOICE OF FOUR
EGGPLANT ROLLATINI
MUSHROOMS IN A WHITE WINE SAUCE
FRIED CALAMARI WITH HOT AND SWEET SAUCE
CARNE DE PORCO ALENTEJANA
SAUTEED MIXED VEGETABLES WITH GARLIC
LASAGNE A BOLONHESA
SCALLOPINI OF TURKEY BREAST
BROCCOLI RABE WITH ITALIAN SAUSAGE
CHICKEN IN GARLIC SAUCE
VEAL SCALLOPINI 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 TWO
PENNE IN A VODKA SAUCE
RIGATONI IN BOLOGNESE SAUCE
TRI-COLORED TORTELLINI ALFREDO

First Course

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
CALDO VERDE – TRADITIONAL KALE SOUP
SOUP OF THE DAY

Intermexxo

CHOICE OF ONE

PASSION FRUIT SORBET
LEMON SORBET

Main Course

CHOICE OF TWO ENTREES FOR GUEST SELECTION TABLESIDE

STUFFED FILET OF FLOUNDER
CHILEAN SEA BASS WITH CILANTRO BUTTER
CHICKEN BREAST WITH PROSCIUTTO AND SUNDRIED TOMATOES
CHICKEN BREAST IN GARLIC SAUCE
GRILLED AGED NY SIRLOIN
CHATEAUBRIAND WITH A NATURAL JUS REDUCTION - \$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: • \$115* PER PERSON / \$57.50 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

RESTAURANT • BANQUET MANOR • LOUNGE
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