

Platinum Menu - Buffet Style *(Lunch or Dinner)*

FOR APPROXIMATELY 50 TO 325 GUESTS (DEPENDING ON THE ROOM) • 4 HOUR EVENT



Main Course

SERVED BUFFET STYLE

Camarão ao Alho *Shrimp in Garlic Sauce*
Cogumelos Recheados *Stuffed Mushrooms with Crab Meat*
Lulas Fritas *Fried Fresh Calamari Served with a Spicy Tomato Sauce*
Croquettes de Vitela *Veal Croquettes*
Rissois de Camarão *Shrimp Pastries*
Bolinhos de Bacalhau *Codfish Croquettes*
Penne Vodka *Penne Pasta served with Vodka Sauce*
Bacalhau com Natas *Au Gratin Potatoes Served with Cod Fish in a Cream Sauce*
Paelha Valenciana *Traditional Dish of Seafood, Chicken and Spanish Sausage in Yellow Rice*
Carne de Porco Alentejana *Pork with Clams and cubed potatoes*
Peito de Frango ao Alho *Chicken Breast in Garlic Sauce*
Lombo de Vaca á Inglesa *Sliced Roast Beef in Special Sauce*
Batata Assada *Roasted Potatoes*
Vegetais Mistos Salteados com Alho *Mixed Vegetables Sautéed with Garlic*
Salada Mista *Garden Salad*
Salada de Massa *Pasta Salad*
Salada Rusa *Potato Salad*

Dessert Course

Special Occasion Cake *(Vanilla or Chocolate Cake – 1 layer cake)*
Display of Portuguese Pastries and Desserts, *Created by our On-Premise Pastry Chef*
Fruta Fresca, *Fresh Fruit Display*

Beverages

Sodas, Juice, Water, Coffee and Tea Service
Also Including
Unlimited Sangria, Red and White Wine, Domestic Beer

Pricing

\$68 per person, \$34 for Children 6-10 years of age, Children under 5 are complimentary, Plus 6.625% NJ Sales Tax - 20% Gratuity

Available at an additional cost:

- 4-Hour Open Bar - \$20 per person

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 • BAR & PATIO • BANQUET

147 W. WESTFIELD AVENUE, ROSELLE PARK, NJ 07204

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