

CASTLE CATERING

MENU FOR 2016

DINNER

Beef

- Roasted Tenderloin \$22 pp
- Prime Rib \$18 pp
- Tri-Tip \$15 pp
- Pepper-crusted Sirloin Steak \$16 pp

Chicken

- Pecan-crusted Chicken \$14 pp
- Lemon Chicken \$11 pp
- Parmesan Chicken \$12 pp
- Chicken Cordon Bleu \$15 pp

Fish

- Salmon Filet w/ Orange Cream Sauce \$13 pp
- Filet of Tilapia \$11 pp
- Shellfish Medley (on pasta with Alfredo sauce) \$16 pp
- Ahi Tuna \$18 to \$22 pp (market)

Vegetarian

- Pasta \$10 pp
- Vegetable Wellington \$12 pp

All menus include choice of salads (Baby Spinach, Spring Mix or Caesar), Starch (Rice, Potato or Pasta), Hot Vegetable and Breads.

Optional Sauces:

Chicken – Honey Chipotle Glaze / Creamy Mushroom / White Wine Tomato Basil

Beef – Cabernet Peppercorn / Cherry Bourbon Demi-Glace / Balsamic Drizzle / Mushroom Gravy

Seafood – White Wine Cream / Orange Cream / Lemon Herb / Butter w/ Capers

NOTE: ADD 9% TAXES TO THE ABOVE COSTS

Add the above cost to the Castle Catering service fee (\$55 - \$65 per person) for the total catering cost of your Event