



## CastleHill<sup>sm</sup>

### THE CASTLE HILL PACKAGE

#### *A SAMPLE SUMMER MENU*

#### CHEESE & FRUIT

A presentation of handpicked and elegantly prepared imported and domestic cheeses and seasonal fruit, local honey and jams served with freshly baked artisan breads and gourmet crackers.

#### ANTIPASTO

An elegant display of Italian cheeses, dried sausages, cured meats, marinated vegetables, olives served with freshly baked artisan breads.

#### THE THRILL OF THE GRILL

A grill station comprised of freshly grilled items accompanied by savory and sweet sauces featuring:

Hereford beef sirloin with chimichurri sauce

Pork tenderloin with sweet & sour apricot glaze

Jamaican jerk shrimp with golden pineapple chili sauce

#### PASSED HORS D'ŒUVRE

American Caviar; Fingerling potato, chive sour cream

Lobster Canapé; Citrus-chile vinaigrette, cucumber, chervil garnish

Roasted Lamb Chops; Garlic Parmesan crust, Port wine reduction

Sashimi Yellowfin Tuna; Wonton crisp, sweet red chile glaze, wasabi tobiko

#### CHAMPAGNE TOAST

Moët & Chandon "Impérial"

#### FIRST COURSE

Petite Clambake

Native littleneck clams, lobster tail, chourico, red bliss potato, corn, tomato broth, scallion-cornbread

#### SECOND COURSE

Tomato-Mozzarella Salad

Basil, extra virgin olive oil, balsamic vinegar, toasted baguette

#### THIRD COURSE

Grilled Hereford Beef Tenderloin & Georges Bank Scallops

Tomato-tarragon spaetzle, creamed chard, red onion jam

OR

Pan Roasted Georges Bank Lemon Sole

Roasted corn-chive mashed potatoes, sautéed spinach, tomato vinegar

#### DESSERT

Custom Designed Wedding Cake Garnished with Fresh Whipped Cream and Berries

Freshly Brewed Coffee & Tea



RELAIS &  
CHATEAUX