



2012 Rehearsal Dinner Package

Rehearsal Dinner Package Includes:

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| · Appetizers (Chef's Choice) | Non-Alcoholic Beverages (Coffee, Tea, Soda) |
| · Salad | Call Bar Service for 3 hours |
| · Entrée (Listed Below) | Servers |
| · Dessert | Bartenders |
| · 3 Hours at the Castle | Castle Furnishings |
| · Plates, Silverware, Stemware, and Napkins | |

Entrée Options:

Herbed Marinated Chicken Breast served with Carrot Brown Rice, Sautéed Haricot Verts and Finished with a Citrus Buerre Blanc and Melted Leeks garnished with Tomato Concasse

Half Roasted Chicken drizzled with Jus lie served with Herbed Polenta topped with melted Goat Cheese served with Sautéed Broccoli garnished with Fennel and Apple Slaw

Beef Tenderloin Filet topped with Matride hotel butter with Whipped Potatoes and Sautéed Haricot Verts garnished with Carrots, served with Vin Merchant

Seared Filet of Salmon with a Brown Sugar Teriyaki Glaze served with Julienne of Mixed Vegetables, Spinach and Orzo finished with Buerre Blanc

Sliced Grilled Chicken served on Fusili Pasta with Fresh Spinach, Sautéed Mushrooms, and Peppers, Tossed in a Goat Cheese Cream Sauce

Orecchiette with Broccoli, Sautéed Wild Mushrooms, Roasted Corn and Tomatoes tossed in White Wine and Olive Oil

Mexican Buffet or Bar-B-Q Buffet are also options (See Attached)

Dessert Options: Chocolate Ganache Cake, Cheese Cake, Lemon Cake, Seasonal Fruit Tartlet

\$85.00 per person plus tax and gratuity with Call Bar Package

\$65.00 per person plus tax and gratuity without Bar Package

To reserve your date a non-refundable deposit is required.

This package is available on Thursday or Friday Evenings (Excludes the Month of December.)

There is a minimum of 30 guests and a maximum of 120 guests.

To customize your menu or package contact the business office.

For smaller groups please inquire about our wine cellar.