

# CASTLE

EVENT CATERING



## *Wedding* INSPIRATION

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# WHAT'S YOUR *Style?*

Congratulations on your engagement! We believe your Wedding Day reflects both of you. With this in mind during your initial consultation, we will work to understand your tastes, priorities, & personal style to help us create the perfect service menu for your Wedding Day. Here is some service style information to help you get started.

## Plated & Seated

For this service style, guests remain seated while servers bring your custom dishes to the table. Seated service is largely considered the most formal option. Consider two or three courses followed by wedding cake or a dessert station.

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## Buffet

This style features double sided displays coordinating with your decorations of the day & allowing guests to serve themselves. Offering great choice for couples that desire a less formal service style & more menu options for guests. Many like a hybrid option by serving a first course to seated guests - such as salad followed by a buffet.

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## Celebration Stations Plus

This is a great option for couples seeking more variety and interaction while steering away from more formal seating plans. Think of this as a formal food court – guests mix, mingle & discover food throughout the event. We use a combination of china and unique serving vessels personalized for your day.

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## Family Style

This could be the most intimate of all styles. Family Style brings bowls and platters of your menu to the guest table for guests to pass & share. We have also created hybrid menus & service styles within the Family Style theme, plated salads, served entrée & sides to pass and share.

On the following pages, you will find a variety of sample menus to provide inspiration while speaking with your Event Designer. We have an array of options and customizations for every style and season, ensuring you'll have the perfect menu curated just for you.



# *Celebration Stations Plus*

**SAMPLE MENUS**





## *Sample Menu #1*

### **Celebration Stations Plus**

Travel & Adventure – Stations,  
Butler Style & Display

#### **SOCIAL HOUR FARE**

**KNOTTED CAPRESE PICK** / fresh mozzarella,  
garden tomato, sweet basil, balsamic reduction,  
basil oil

**CHARCUTERIE FEAST ON OLIVE TREE  
BOARD** / italian meats, hard and soft cheeses,  
mediterranean olive blend, foster's pickled  
asparagus, rosemary nuts, dry fruits, wine crackers,  
focaccia crisps

#### **ACTION STATIONS**

**PASTA CUCINA** / Step into chef's pasta  
kitchen and design your own pasta bowl from our  
menu of ingredients: vodka cream sauce, marinara,  
roasted chicken, meatballs, sweet onion, zucchini,  
mushroom, fresh spinach, parmesan, freshly  
ground black pepper

**URBAN BARBEQUE** / local orchard wood  
smoked, certified angus tri tip, pulled pork, apple  
coleslaw, braised beans

**AWARD WINNING SALMON BANH MI  
BURGER** / sweet hawaiian roll, vietnamese  
soy-chili glaze, jalapeno aioli, pickled carrot &  
daikon radish

#### **CONFECTIONS**

**ICE CREAM COOKIE SANDWICHES** /  
Customize the perfect sandwich with your favorite  
combination of local ice cream and chef baked  
cookie: vanilla bean, chocolate, mint chocolate  
chip ice cream, chocolate chip, peanut butter,  
snickerdoodle cookies

#### **LATE NIGHT**

**FRENCH FRIED MUNCHIE BAR** / local fries,  
tater tots, fry sauce, classic ketchup, tarter sauce

# Sample Menu #2

## Celebration Stations Plus

The Best Date Night Flavors

### SOCIAL HOUR FARE

**ESQUITES - MEXICAN STREET CORN** / sweet corn, chili, cumin, scallion, crema, cotija, corn chip cup

**PNW SPANOKOPITA** / poached salmon, spinach, artichoke heart, aioli, feta, phyllo tartlet

**CAPRESE PASTA SALAD** / trottolo pasta, basil pesto, fresh mozzarella, tomato, fresh spinach

**SPICE RUBBED CHICKEN SKEWER** / chef crafted dipping sauce trio of your liking

**FARMERS MARKET FRUIT** / assortment of locally grown seasonal fruit

### INTERNATIONAL ACTION STATIONS

**STEAMED BAO BUN** / korean braised pork, kimchi relish, gochujang aioli, scallion, sesame seed

**THAI WOKS ABLAZE** / A personal chef will wok fry your perfect pad thai: rice noodles, pad Thai sauce, chicken or prawn, scallion, peanut

### PETITE CONFECTIONS

**NORDI BAR LOADED BLONDIE** / butterscotch chips, chocolate chips, marshmallow, pecan

**CHURRO S'MORES** / dark chocolate, marshmallow fluff, graham crumb

**CHEF'S SELECT SUMMER COOKIE COLLECTION** / zesty lime, lemon zucchini, carrot with pineapple

**HOT POUR OVER BEVERAGE BISTRO** / local roast regular or decaf coffee, tea collection with lemon, cocoa with marshmallows







# *Buffet*

**SAMPLE MENUS**

# Sample Menu #1

## Buffet

### Homegrown Buffet

**CHEF ATTENDED CARVING STATION** / certified angus tri tip, local orchard wood smoke, chef inspired spice rub

**GRILL SEARED CHICKEN THIGH** / fresh castle garden herbs, house spices

**ARTISAN BARBEQUE SAUCE COLLECTION** / drew's mustard brew, grilled local peach, rattlesnake white

**MULTICOLOR ROASTED GEM POTATOES** / fresh castle garden herbs

**GRILLED VEGETABLE ASSORTMENT** / seasonal squash, local onion, sweet petite pepper, mushroom, radish, citrus-mint vinaigrette

**BAKERY FRESH ROLLS** / whole wheat roll, chef crafted compound butter

**SEASONAL GARDEN VEGGIE SALAD** / ripe, assorted garden vegetables, tender greens, crisp lettuces, creamy chive dressing

# Sample Menu #2

## Buffet

### Season's Best Vegetarian Buffet

**RUSTIC RATATOUILLE** / summer squash varieties, sweet pepper, san marzano tomato, castle garden herbs

**CAULIFLOWER STEAK** / chef inspired spice rub, castle garden herb pesto, walnut

**GRILLED VEGETABLE ASSORTMENT** / zucchini, onion, petite sweet pepper, mushroom, charred sweet corn relish

**PEARLED BARLEY SALAD** / almond, spinach, grape tomato, scallion, cucumber, red onion, kalamata olive, feta, red wine vinaigrette

**ARUGULA WITH PEACH** / walnut, feta, lemon vinaigrette

**BAKERY FRESH BREAD** / rosemary-garlic focaccia, chef crafted compound butter







# *Sample Menu #3*

## **Buffet**

All Our Favorite Things!

### **TRAY PASSED SIGNATURE APPETIZERS**

**CHILLED POACHED PRAWN** / garlic, red pepper, cilantro cream

**WRAPPED & STUFFED DATE** / center cut bacon, whole almond

**STUFFED MUSHROOM** / artichoke cream, signature spices

### **PLATED SALAD**

**KNIFE + FORK CAESAR**/ petite romaine heart, citrus dressing, lemon, parmesan, focaccia crouton crumble

**BAKERY FRESH BREAD** / rosemary-garlic focaccia, chef crafted compound butter

### **ENTRÉE BUFFET**

**CHEF ATTENDED CARVING STATION** / pork loin, castle garden herbs, house spices, chimichurri

**GRILL SEARED CHICKEN THIGH** / basil pesto, house spices

**MACARONI AND CHEESE** / cheddar, fontina

**GRILLED VEGETABLE ASSORTMENT** / zucchini, onion, petite sweet pepper, mushroom, radish, citrus-mint vinaigrette

### **SWEET FINISH**

**STRAWBERRY SHORTCAKE** / chantilly cream, limoncello, candied citrus peel





# *Family Style*

**SAMPLE MENUS**

# Sample Menu #1

## Family Style

### SOCIAL HOUR

**SEASON'S BEST CANAPE** / crostini,  
local peach, prosciutto, honey

**BACON WRAPPED BACON** /  
brown sugar glaze

**CHEESE AND FRUIT GRAZING BOARD** /  
gorgonzola terrine, chef crafted dip, assorted local  
and international cheeses, assorted fresh and dried  
fruits, wine crackers, focaccia crisps

### INTIMATE FAMILY STYLE DINING

**SPINACH SALAD** / fresh berry, almond,  
gorgonzola, white balsamic vinaigrette

**BAKERY FRESH BREAD** / assorted freshly  
baked breads, chef crafted compound butter

**GRILL SEARED SALMON** / garlic, house spices

**ROASTED BEEF TRI TIP** / house spices,  
certified angus tri tip

**GOLDEN MASHED POTATO** / yukon gold  
potato, whole butter, cream

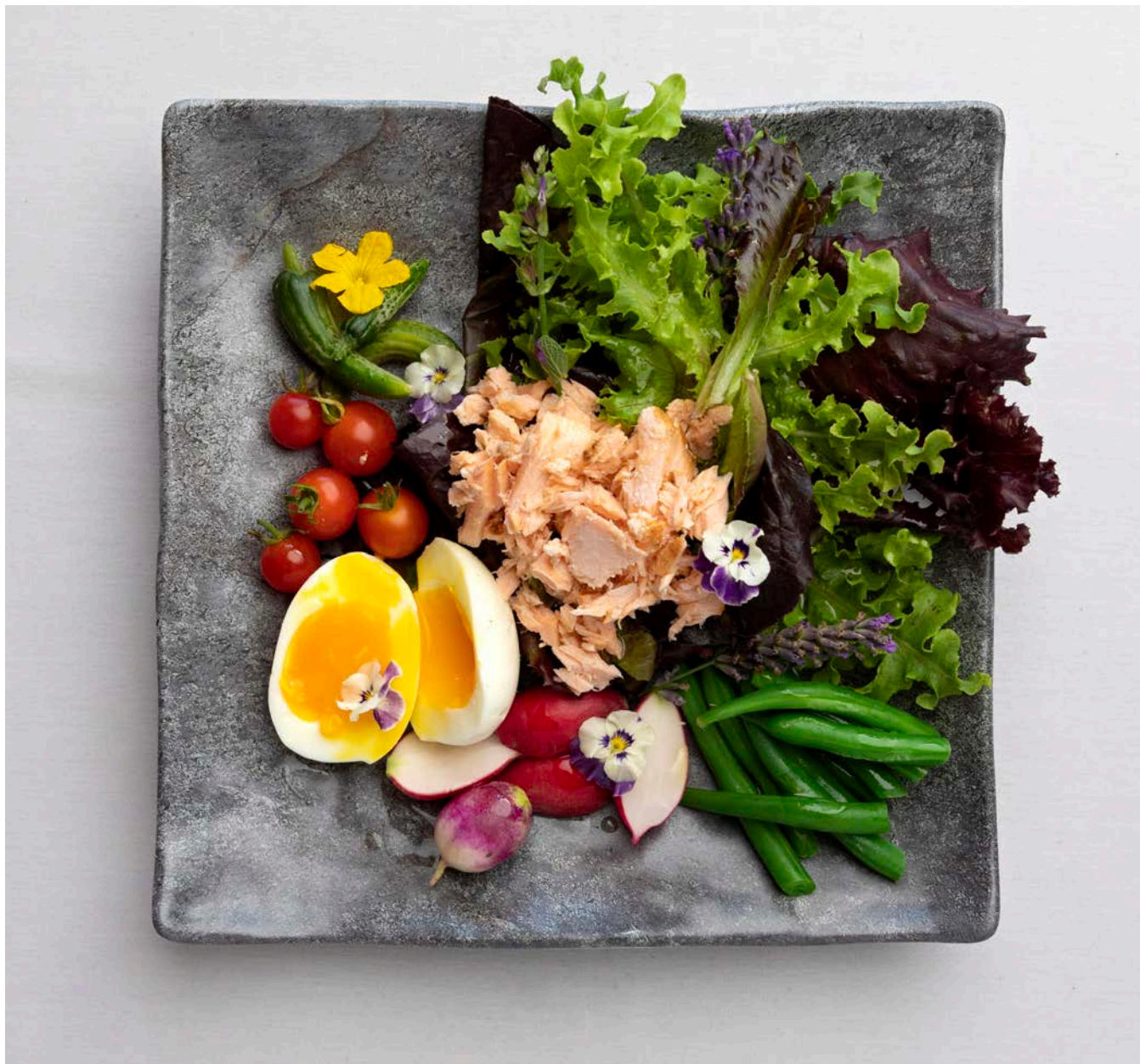
**GRILLED VEGETABLE ASSORTMENT** /  
zucchini, onion, petite sweet pepper, mushroom,  
radish, citrus-mint vinaigrette

### LATE NIGHT

**TACO FIESTA** / The late night taco fiesta  
allows you to design your own perfect tacos from  
our menu of ingredients: flour tortilla, green chili  
chicken, salsa fresca, onion, cilantro, lime, cotija







# *Plated & Seated*

**SAMPLE MENUS**





# *Sample Menu #1*

## **Plated & Seated**

Formal Farm to Table Wedding Menu

### **FARM TO TABLE TRAY PASSED APPETIZERS**

**KNOTTED CAPRESE PICK** / fresh mozzarella, garden tomato, sweet basil, balsamic reduction, basil oil

**SMOKED SALMON** / herb cracker, pickled shallot, caper, crème fraiche

**PEPERONATA BITE** / assorted roasted bell pepper, sun dried tomato, garlic, sweet basil

### **ARTFULLY PLATED SERVED ENTREES**

**GARDEN 'DIRT' SALAD** / artisan lettuces, lemon ricotta, petite vegetables, petite fruits, edible flowers, 'dirt' crouton crumble, sweet onion vinaigrette

**BAKERY FRESH BREAD** / rosemary-garlic focaccia, chef crafted compound butter

**GRILLED TERES MAJOR STEAK** / certified angus shoulder tenderloin, house spices, local cabernet sauvignon, castle garden herbs

**GOLDEN MASHED POTATO** / yukon gold potato, whole butter, cream

**SEASONAL RATATOUILLE** / season's best squash varieties, assorted bell pepper, tomato, garlic, castle garden herbs

### **ICE CREAM PARLOR**

Step into our sundae parlor and allow our confectioners to scoop ice cream for each guest so they may build their perfect sundae. Our spread of ingredients: caramel sauce, chocolate syrup, cherry sauce, cookie crumble, sprinkles, nuts, and whip cream.

# DO YOU KNOW WHAT MAKES CASTLE EVENTS THE

# *Best?*

Whether we are serving your guests at Anthology Event Venue or another venue – our team goal is always the successful execution of all aspects of the event. Our team is full of talent to assist, once we are sure the food & beverage service is set.

We at Castle Event Catering love themes!! Theme Weddings, Theme Events – simply the creativity of all the details with one goal in mind. Your vision perfectly achieved.

An Affair to Remember – because We do it Right.

Guests with allergies – We are happy to accommodate. Please plan the menu you will enjoy, and we will take care of a special entrée for requests. Depending on the service style you select, we will present the special dish accordingly.

Full-service catering means – we are on site to handle all your service needs. You and your guests relax and enjoy the event, while we take care of the rest.

