

# Castle HOTEL & SPA TARRYTOWN NEW YORK®

## *Private Dinner Package*

*You and your guests will enjoy the attentive personal service of our professional staff and the masterful cuisine of our gifted chef.*

### **The Private Dinner Package is inclusive of:**

*Professional Valet Parking  
Uniformed Attendants  
Coat Check*

*Also provided for your convenience are elegant place settings including  
Villeroy & Boch china, ivory linens and luxurious chairs*



*Upon arrival at Castle Hotel & Spa, you and your guests are assisted by our courteous valet staff, then warmly greeted by our host and escorted into your private wing of the Castle. Our Great Hall is an exquisite setting for any event with its impressive 40-foot vaulted ceiling, beautiful Tiffany-style stained-glass windows, heraldic motifs and the musician's balcony.*

*Your guests will marvel at the grandeur of the architecture and exquisite interior décor, capturing a romantic time gone by. The unique architecture of the Castle lends itself to many stunning photo opportunities. The ornate décor on the staircase in the Marble Hall offers a classic indoor backdrop and the artfully landscaped grounds provide a garden-like setting for outdoor photos.*

## **Cocktail Reception**

*Choice of Six of our Chef's Canapés and Hot Hors D' Oeuvres*

### **Canapés**

*Tomato Bruschetta  
Chilled Shrimp Cocktail  
Lobster Salad in Cucumber Cup  
Smoked Salmon Rosettes  
Ceviche  
Seared Beef on Rye with Horseradish  
Foie Gras on Brioche  
Blini with Caviar  
Blue Crab and Avocado Toast  
Seared Ahi Tuna on a Cucumber Coin with Wasabi and Ginger Aioli  
Chicken & Apple Salad with Walnuts in and Endive Cup  
Beet Caviar & Goat Cheese Mousse On a Sourdough Crostini  
Crudité Shooters  
Feta Stuffed Watermelon Cubes with Chiffonade of Mint  
Chilled Cantaloupe Soup Shooters with Pancetta Crisp  
Grilled and Chilled Beef Tenderloin with Shallot Compote on Crostini  
Grilled and Chilled Pork Tenderloin on Corn Bread Crostini with Ginger Apricot Jam  
Chocolate Covered Spanish Chorizo*

## **Hot Hors D' Oeuvres**

*Crab Cakes with Remoulade*  
*Chicken Satays*  
*Beef Teriyaki Satays*  
*Warm Goat Cheese Tarts*  
*Vegetable Spring Rolls*  
*Shrimp Tempura*  
*Fried Oysters with Avocado*  
*Spanakopita*  
*Steamed Dim Sum*  
*Baby Lamb Chops +3pp*  
*Corn Fritters*  
*Coconut Shrimp*  
*Bacon Wrapped Scallops*  
*Beef Wellingtons*  
*Lamb Merguez Stuffed Olives*  
*Twice Baked Fingerling Potatoes*  
*Korean BBQ Pork Belly Skewers | Grilled Pineapple | Ginger Miso Dip*  
*Pasta Meatball served on Fork*  
*Chicken and Cheese Quesadilla Bites*  
*Prosciutto Wrapped Asparagus Sherry Glaze*  
*Exotic Mushroom Risotto Fritters*  
*Chinese Shrimp Toast Served with Sweet Chili Sauce.*  
*Crab Bunuelos Served with Saffron Aioli*  
*Brandad Stuffed Piquillo Peppers*  
*Roasted Mushrooms and Ricotta Crispy Filo*

**\$22.00 per person, per hour**

*A minimum guarantee of 25 guests and a minimum of one hour are required to host a Cocktail Reception.  
If your guarantee is less than the minimum, a charge for the minimum of 25 guests will be incurred.*

# *Plated Dinner*

## Appetizer

*(Choice of one)*

### **Jumbo Lump Crab & Citrus Salad**

*Jicama, Cucumbers  
Hibiscus Reduction*

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### **Herb Crusted Big Eye Tuna**

*Green Beans, Grape Tomatoes, Pickled Shallots  
Lemon Vinaigrette*

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### **Maple Brook Farms Burratta**

*Grilled Heirloom Tomato, Baby Arugula  
Basil Oil*

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### **Pan Roasted Day Boat Scallops +\$5/pp**

*Pickled Apple Salad, Butternut Squash Puree  
Spiced Rum Gastric*

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### **Roasted Mushroom Grattan**

*Frisee Salad  
Truffle Sherry Dressing*

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### **Roasted Beet and Goat Cheese Napoleon**

*Red Watercress  
Black Walnuts Dressing*

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### **Lomi Lomi Salmon**

*Salt Cured Cucumbers, Pickled Shitake  
Citrus Soy Dressing*

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### **Caramelized Onion and Apple Tart**

*Crisp Frisee  
Cider Vinaigrette*

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### **Roasted Lamb Gordita**

*Shaved Radish, Sherry Crema  
Fig Compote*

**OR \*\*Seasonal Hot Soup\*\* (Choice of one)**

*Butternut Squash Bisque*

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*Cauliflower Volute*

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*Potato & Leek Soup*

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*Coconut & Carrot Soup with Ginger*

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*Spring Pea Soup with Bacon*

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*Roasted Parsnip Soup*

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*Corn Chowder*

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*Lobster Bisque + \$5/Pp*

**Salad**

*(Choice of one)*

**Classic Caesar Salad**

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**Iceberg Wedge**

*Pickled Shallots, Crumbled Bacon  
Blue Cheese Dressing*

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**Baby Spinach**

*Roasted Beets, Red Onions and Goat Cheese*

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**Watercress**

*Citrus and Hearts of Palm Salad*

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**Arugula, Endive**

*Crisp Apples with Roquefort  
Walnut Vinaigrette*

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**Tomato and Mozzarella**

*With Basil (Seasonal)*

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**Stuffed Portabella Mushroom**

*Grilled*

~

**Watercress**

*Strawberries & Champagne Salad*

**Entrée**  
(Choice of two)

**Roasted Chilean Sea Bass**

*Cannellini Beans & Smoked Tomato  
Chorizo Ragout*

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**Pan Seared Halibut**

*Mushroom & Leek Risotto, Asparagus  
Lemon Beurre Blanc*

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**Wakame Crusted Tuna**

*Caramelized Pineapple & Seaweed Salad*

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**Roasted Salmon**

*Creamy Orzo, Asparagus, Tomato  
Rosemary Jam*

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**Striped Bass**

*Creamy Polenta & Broccoli Rabe*

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**Thai Green Curry Shrimp,**

*Jasmine Rice & Roasted Root Vegetables*

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**Herb Crusted Icelandic Cod**

*Mediterranean Cous Cous, Patty Pan Squash  
White Wine Sauce*

**Roasted French Chicken Breast**

*Duchess Potatoes, Mushroom & Corn  
Fricassee*

*Natural Reduction*

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**Braised Lamb Shank**

*Roasted Cauliflower Cous Cous*

**Thick Cut Pork Chops**

*Braised Cabbage & Whole Grain Mustard  
Sauce*

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**Pork Tenderloin**

*Black Bean Salsa & Plantain Chips*

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**Veal Marsala**

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**Grilled Ribeye Steak**

*Creamed Spinach & Roasted Fingerling  
Potatoes*

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**Pan Roasted Filet Mignon**

*Dauphinoise Potatoes & Haricot Vert  
Red Wine Jus*

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**Braised Short Rib of Beef**

*Whipped Potatoes & Cider Glazed Carrots*

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**Pan Roasted Long Island Duck Breast**

*Forbidden Rice & Yellow Wax Beans  
Tart Cherry Jus*

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**Herbed Crusted Rack of Lamb**

*Roasted Potatoes & Swiss Chard (+ \$10)*

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**Parmesan Crusted Veal Chop**

*Wild Mushroom Bread Pudding & Roasted  
Asparagus (+\$ 10)*

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*\*Seasonal Vegetarian Entrée Available  
upon request*

## **Dessert**

*(Choice of one)*

### **Caramelized Apple Tart**

*Vanilla Bean Anglaise, Poached Apple Pieces and Oat Brittle*

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### **Bête Noir: (G/F)**

*Passion Fruit Coulis, Hazelnut Dentelle*

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### **Raspberry Coconut Gateaux**

*Raspberry Coulis and Fresh Raspberries*

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### **Assorted Mini Desserts**

*(Choice of one)*

#### **Italian:**

*Almond cookies (G/F), Cannoli, Tiramisu Shooters, Panna Cotta with Sugar Dough Disc, Ganduja Torte (chocolate Hazelnut cake), Fruit Tarts, Chocolate Covered Strawberries*

#### **Classic:**

*Cream Puffs (seasonal fillings or vanilla custard), Nutella Chocolate Tart, Strawberry Shortcake, Cake Bite (seasonal), Cheesecake, Chocolate Chip Cookies, Chocolate Covered Strawberries*

#### **Decadent:**

*Hazelnut Bête Noire Tart, Macarons, Champagne Cake Truffle, Raspberry Mousse in a Chocolate Cup, Lemon Tarts, Dark Chocolate Cake Bites, Chocolate Covered Strawberries*

#### **Make Your Own Platter:**

*Chose 5 from the above lists & Chocolate Covered Strawberries*

***3 Course Dinner Package \$75.00 per person***

***4 Course Dinner Package \$90.00 per person***

# **Buffet Dinner**

*Select One Salad, One Pasta & Choice of Two Entrees*

## **Salads**

### **Baby Iceberg Wedge**

*Pickled Shallots & Bacon*

*Bleu Cheese Dressing*

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### **Hearts of Romaine**

*Tomato Comfit & Brioche Croutons*

*Buttermilk Ranch Dressing*

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### **Mixed Green Salad**

*Cucumbers & Cherry Tomatoes*

*Balsamic Dressing*

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### **Classic Caesar Salad**

*Parmesan Cheese & Sourdough Croutons*

*Caesar Dressing*

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### **Mediterranean Green Salad**

*Chick Peas & Artichokes*

*Roasted Pepper Vinaigrette*

## **Pastas**

### **Penne a la Vodka**

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### **Gemmelli with Wild Mushrooms**

*Wild Mushrooms, Red Wine Reduction, Black*

*Truffle, Light Cream*

## **Entrées**

### **Herb Crusted Icelandic Cod**

*Lemon Butter Sauce*

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### **Pan Roasted Wild Salmon**

*Tomato Fondue*

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### **Shrimp and Stone Ground Grits**

*Andouille Sausage, Sherry Tomato*

*Reduction*

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### **Chicken Marsala**

### **French Style Chicken Lemon**

*Herb Jus*

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### **Grilled Flat Iron Steak**

*Roasted Mushrooms*

*Madeira Jus*

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### **Sliced Beef Tenderloin**

*Red Wine Reduction*

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### **Coconut Green Curried Shrimp**

*Roasted Root Vegetables*



## **Sides**

*(Choose of 2)*

<i>Broccoli Rabe with Garlic</i>	<i>Roasted Vegetables</i>	<i>Wild Rice Pilaf</i>
<i>Grilled Asparagus</i>	<i>Root Vegetable Gratin</i>	<i>Chef's Risotto</i>
<i>Caramelized Brussels</i>	<i>Roasted Butternut Squash</i>	<i>Roasted Red Potato</i>
<i>Sprouts</i>	<i>Puree</i>	<i>Spanish Rice</i>
<i>Creamed Spinach</i>	<i>Potato Dauphinoise</i>	<i>Warm Potato Salad</i>
<i>Haricots Verts</i>	<i>Blue Cheese Potato Gratin</i>	<i>Lentil Salad</i>
<i>Baby Carrots</i>	<i>Roasted Garlic Mashed</i>	<i>Green Onion Basmati Rice</i>
<i>Cauliflower Gratin</i>	<i>Potatoes</i>	
<i>Stir Fried Vegetables</i>	<i>Whipped Potatoes</i>	

## **Desserts**

### **Assorted Mini Desserts**

*(Choice of one)*

#### **Italian:**

*Almond cookies (G/F), Cannoli, Tiramisu Shooters, Panna Cotta with Sugar Dough Disc, Ganduja Torte (chocolate Hazelnut cake), Fruit Tarts, Chocolate Covered Strawberries*

#### **Classic:**

*Cream Puffs (seasonal fillings or vanilla custard), Nutella Chocolate Tart, Strawberry Shortcake, Cake Bite (seasonal), Cheesecake, Chocolate Chip Cookies, Chocolate Covered Strawberries*

#### **Decadent:**

*Hazelnut bête Noire Tart, Macarons, Champagne Cake Truffle, Raspberry Mousse in a Chocolate Cup, Lemon Tarts, Dark Chocolate Cake Bites, Chocolate Covered Strawberries*

#### **Make Your Own Platter:**

*Chose 5 from the above lists & Chocolate Covered Strawberries*

#### **Beverages**

*Soft Drinks, Juices, Coffee, Decaffeinated Coffee and Tea Service Included*

**\$99.00 per person**

**Minimum guarantee of 25 people**

## **BAR SERVICES**

### ***Top Shelf Open Bar***

**FIRST HOUR** \$30.00 per person

**SECOND HOUR** \$25.00 per person

**THIRD HOUR** \$20.00 per person

*\*Each additional hour \$15.00 per person*

*Tito's, Grey Goose, Hornitos, Patron, Tanqueray, Johnnie Walker Black, Jim Beam, Captain Morgan, Bacardi, Malibu, Peach Schnapps, Triple Sec, Arrow Crème de Cassis, Maker's Mark, Sambuca, Kahlua  
Domestic Beer & Imported Beer, House Wines, Assorted Sodas, Juices*

### ***Premium Open Bar***

**FIRST HOUR** \$25.00 per person

**SECOND HOUR** \$20.00 per person

**THIRD HOUR** \$15.00 per person

*\*Each additional hour \$10.00 per person*

*Tito's, Hornitos, Bombay Gin Dry, Johnnie Walker Red, Jim Beam, Captain Morgan, Bacardi, Malibu,  
Peach Schnapps, Triple Sec, Arrow Crème de Cassis, Jack Daniels, Kahlua  
Domestic Beer & Imported Beer, House Wines, Assorted Sodas, Juices*

### ***Consumption Bar***

*Top Shelf Brand Liquor \$16 Premium Brand Liquor \$14*

*House Wine- \$55 by the bottle Domestic Beer \$10 Imported Beer \$10 Cordials \$15*

*Assorted Sodas \$4 Juices \$5*

***Bartender Fee: \$150.00***

*All beverages must be purchased from Castle Hotel & Spa*

*Wine Corkage Fee: \$40.00 per bottle*