



*Stokesay Castle*

*Corporate Package*



*Stokesay Castle*, with its historic beauty, is the perfect place for your next Corporate or Social Event. Stokesay also specializes in Anniversaries, Birthday Parties, Showers, and Rehearsal Dinners, etc.

We offer elegantly appointed ballrooms as well as more intimate rooms, ideal for any size celebration.

From exquisite cuisine to impeccable service, your event is our priority at Stokesay Castle.

### *Event Specialist*

Our on-site experts are attentive to every detail from the beginning of your planning stages to finalizing your menu, to the execution of your event.

### *Rooms*

Stokesay Castle, with its historic beauty, is the perfect place for your next Corporate or Social Event. We offer an elegantly appointed ballroom as well as more intimate rooms, ideal for any size celebration.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

\*Vegetarian, Gluten Free, and Vegan Options available upon request.

# Hors D' Oeuvres

## Displays

*Priced per person*

- Assorted Fruit Display \$10
- Vegetable Crudité \$9
- Grilled Vegetable Platter \$8
- Display of International & Domestic Cheeses \$10

## Assorted Dips

\$275

*(Serves up to 50 people)*

- Stokesay Crab Dip,  
Spinach & Artichoke Dip, and  
Buffalo Chicken Dip  
served with Crostini

## Butler Passed Hors D'oeuvres

*Priced at 50 Pieces*

- Norwegian Smoked Salmon on Pumpernickel with Dill Cream Cheese \$200
- Prime Beef Tenderloin on French Croustade \$225
- Ahi Tuna Tataki on Crispy Wonton with Wasabi \$200
- Chef's Gourmet Bruschetta \$175
- Chilled Shrimp Cocktail \$225
- Spanakopita \$175
- Petite Lump Crab Cake with Spicy Remoulade \$225
- Baby Lamb Chops with Mint Jelly \$200
- Bacon Wrapped Scallops \$200
- Coconut Shrimp \$200
- Bacon Wrapped Chicken \$175
- Mini Beef Tenderloin "Wellington" \$225
- Vegetable Spring Rolls \$175
- Mushroom Caps with Goat Cheese, Basil, & Sundried Tomatoes \$200

# *Plated Entrées*

*Priced Per Person*

*Soda, coffee, & tea included.*

## *Select One Salad*

Stokesay Castle Specialty Salad  
Caesar Salad (\$2 additional per person)

## *Select Two Entrées*

Chicken Piccata in Lemon Caper Sauce \$32

Chicken Bruschetta, Tomato Salsa, Mozzarella Cheese, Balsamic Glaze \$32

Chicken Porchetta, Ham, Mushrooms, Herbs, Provolone, Quince Fruit Sauce \$34

Roasted Pork Loin with Port Wine Demi Glace \$33

CAB Filet Mignon with Sundried Tomato & Gorgonzola Butter \$46

Panko Encrusted Salmon with Dijon Cream \$36

Sautéed Chilean Sea Bass with Lemon, Parsley, & Caper Beurre Blanc \$42

Lump Crab Cake with Creamy Newburg Sauce \$39

Sliced Shoulder Filet with Green Peppercorn Demi Glace \$33

Thai Stir Fry, Rice Noodles, Shiitake, Broccoli, Tomatoes, Basil Soy Sauce \$30

## *Select One Starch and One Vegetable*

*(Excludes Stir Fry Entrée)*

Garlic Whipped Potatoes, Long Grain Wild Rice Pilaf,

Oven Roasted Baby Potatoes, Green Pea Risotto,

Green Bean Almondine, Vegetable Medley, Garlic Butter Broccoli, Asparagus

# *Duel Plated Entrées*

*Priced Per Person  
Soda, coffee, & tea included.*

## *Select One Salad*

Stokesay Castle Specialty Salad  
Caesar Salad (\$2 additional per person)

## *Select One Entrée Combination*

CAB Filet Mignon & Chilean Sea Bass \$56  
Red Wine Demi & Lemon Beurre Blanc

Chicken Limone & Chilean Sea Bass \$44  
Lemon Caper Sauce & Lemon Beurre Blanc

CAB Filet Mignon & Crab Cake \$56  
Red Wine Demi & Creamy Newburg Sauce

CAB Filet Mignon & Lobster Tail \$58  
Red Wine Demi & Drawn Butter

## *Select One Starch and One Vegetable*

Garlic Whipped Potatoes, Long Grain Wild Rice Pilaf,  
Oven Roasted Baby Potatoes, Green Pea Risotto,  
Green Bean Almondine, Vegetable Medley, Garlic Butter Broccoli, Asparagus

# Buffet Dinner

Priced Per Person, 50 Person Minimum Required.

Soda, coffee, & tea included.

## Castle Buffet \$39

Fresh Vegetable Crudité, Salad Station with Assorted Accompaniments, Sautéed Chicken Piccata with Lemon Caper Sauce, Sliced Shoulder Filet with Jack Daniels Demi-Glace, Five Cheese Vegetarian Lasagna, Garlic Mashed Potatoes, Green Bean Almondine, Rolls & Butter, Assorted Cakes & Pies

## Royal Dinner Buffet \$48

Fresh Vegetable Crudité, Salad Station with Assorted Accompaniments, Sautéed Chicken Piccata with Lemon Caper Sauce, Sesame Encrusted Salmon with Orange Ginger Cream Sauce, Roasted Pork Loin with Port Wine Demi Glace, Pesto Pasta, Seasonal Vegetable Medley, Rolls & Butter, Assorted Cakes & Pies

### Chef Attended Carving Station

(\$90 Chef Fee per Chef per Hour)

Carved Roast Sirloin Au Jus with Horseradish Cream, French Mustard

## Italian Buffet \$39

Antipasto Display, Salad Station with Assorted Accompaniments, Sautéed Chicken Marsala with Mushrooms, Spaghetti with Italian Meatballs, Penne A La Vodka, Oven Roasted Baby Potatoes, Broccoli Florets with Garlic & Olive Oil, Garlic Bread, Assortment of Italian Cannolis & Cream Puffs

## Lord's Buffet \$48

Antipasto, Salad Station with Assorted Accompaniments, Sautéed Chicken Marsala with Mushrooms, Salmon with Dill Cream Sauce, Roast Pork Loin Dijonaise, Bowtie Pasta with Shiitake Tomato Ragout, Oven Roasted Rosemary Potatoes, Seasonal Vegetable Medley, Freshly Baked Rolls & Butter, Assorted Cakes & Pies

### Chef Attended Carving Station

(\$90 Chef Fee per Chef per Hour)

Carved Roast Sirloin Au Jus with Horseradish Cream, French Mustard

# *Family Style*

*\$42 Per Person*

*Service for Minimum 20 Guests*

*Soda, coffee, & tea included.*

## *Select One Salad*

*(Served Individually, with Rolls & Butter)*

*Stokesay Castle Specialty Salad*

*Caesar Salad (\$2 additional per person)*

## *Select Two Entrées*

*Sliced Shoulder Filet with Jack Daniels Demi*

*Sautéed Chicken Piccata with Lemon Caper Sauce*

*Cider Braised Pork with Apples & Brandy Sauce*

*Pan Seared Salmon with Dill Cream Sauce*

## *Select One Pasta*

*Penne a la Vodka*

*Fettuccine Alfredo*

## *Select One Starch*

*Garlic Whipped Potatoes, Long Grain Wild Rice Pilaf,*

*Oven Roasted Baby Potatoes*

## *Select One Vegetable*

*Green Bean Almondine, Vegetable Medley, Asparagus*

## *Desserts*

*Assorted Mini Mousse Cups*

*Cannolis*

# *Dinner Enhancements*

*All Priced Per Person  
Minimum of 50 Guests*

*Made-to-Order Action Stations  
\$90 Chef Fee, per Chef, per hour*

Stir Fry Station \$16

Pasta Station \$19

Risotto Station \$19

## *Buffet Stations*

Mashed Potato Station \$12

Macaroni & Cheese Station \$12

Slider Station \$17

Taco Bar \$15

Soft Pretzel Station \$9

Seafood Station \$26

French Fry Bar \$11

Snack Station \$15



# *Chef Attended Enhancement Stations*

*\$90 Chef Fee, per Chef, per hour*

## ***Carved Prime Tenderloin of Beef \$450***

*With Sauce Bearnaise, and Silver Dollar Rolls  
Serves up to 40 Guests*

## ***Carved Prime Roast Sirloin \$450***

*With Au Jus and Silver Dollar Rolls  
Serves up to 40 Guests*

## ***Carved Steamship Round of Beef \$900***

*Dijon, Horseradish, Mayonnaise, and Silver Dollar Rolls  
Serves up to 150 Guests*

## ***Carved Roast Pork Loin \$400***

*With Port Wine Demi, and Silver Dollar Rolls  
Serves up to 40 Guests*

## ***Carved Breast of Turkey \$400***

*Lingonberry, Dijon, Mayonnaise, and Silver Dollar Rolls  
Serves up to 40 Guests*

# *Desserts*

*All Priced Per Person*

## *Plated*

*Choice of one \$9*

Key Lime Pie with Raspberry Sauce  
Cherry or Pumpkin Cheesecake  
Hot Peach, Berry, or Apple Cobbler  
Tiramisu with Raspberry Sauce  
Fruit Tart with Whipped Cream & Raspberry Coulis

## *Special Orders*

Gourmet Cupcakes \$4.50 each

## *Buffet or Family Style*

Assorted Mini Desserts \$12

Assorted Cookies \$7

## *Dessert Stations*

*Minimum of 50 Guests*

Ice Cream Sundae Bar \$15

Pastry Display \$12

Chocolate Fountain Display \$18

# Bar Services

20% service charge applicable to bar services

## Hosted Bars

(by consumption, priced per drink)

Well Brands \$6.00 - \$7.00 | Call Brands \$8.00 - \$10.00

Premium Brands \$12.00

Cordials \$12.00 | House Wine \$7.00

Domestic Beer \$4.00 | Imported Beer By Request

\*Wine service at tables is based per consumption\*

## Gourmet Coffee Station \$9.50 per person

Freshly Brewed Regular & Decaffeinated Coffee, Gourmet Tea Selections, Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Syrups, Orange Twists, Natural & Light Sugars

## Package Bars

(pricing set per person, ages 21 & over, minimum of 50 guests)

Please Note: Standard bar set up – one bartender per 50 people. If a bartender is requested for 50 people or less, a \$250.00 bartender fee will be added. All packages include house beer & wine. No shots permitted during any banquet.

	Beer & Wine	Well	Call	Premium
One Hour	\$18.95	N/A	N/A	N/A
Two Hours	\$21.95	\$24.95	\$27.95	\$30.95
Three Hours	\$24.95	\$27.95	\$31.95	\$34.95
Four Hours	\$28.95	\$31.95	\$35.95	\$39.95
Five Hours	\$31.95	\$35.95	\$38.95	\$43.95