

LUNCHEON PACKAGES

#1

- House Salad with Trio pre-set dressings.
- Sliced Roast Beef with Gravy, whipped Yukon Gold Potatoes and Fresh Vegetable of the Day.
- Sautéed Chicken with wild mushroom Marsala sauce with whipped Yukon Gold Potatoes and Fresh Vegetable of the Day.

Dessert

(pre-order 1 selection per group)

- *Spiced Carrot Cake*
Or
- *New York Cheese Cake*

#2

- House Salad with Trio pre-set dressings.
- Grilled fresh Atlantic Salmon served with Wild Rice Pilaf and Fresh Vegetable of the Day.
- Sautéed Pecan Crusted Chicken scaloppini served against Whipped Yukon Gold Potatoes and Fresh Vegetable of the Day and topped with Wild Mushroom Madeira Cream sauce.

Dessert

(pre-order 1 selection per group)

- *Spiced Carrot Cake*
Or
- *New York Cheese Cake*

*Special Personalized Menus
Or Menu Items
May Be Arranged*

(minimum seating of 20 for banquet menu)

*All menu items and prices
Are subject to change and availability
At anytime due to changing market prices.*

*Prices quoted are guaranteed
For a period of 60 days after the date
Of a SIGNED Contract.*

Castle Heights Chop House



**Banquet
&
Special Event
Menu**

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Lebanon TN 37087

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BRONZE PACKAGE

- House Salad with Trio pre-set dressings.
- *Black Angus NEW YORK STRIP* served with a Baked Potato and Fresh Seasonal Vegetable of the Day.
- Chicken with Wild Mushroom Marsala sauce with Baked Potato and Fresh Seasonal Vegetable of the Day.
- Grilled Salmon with Bourbon glaze served with Baked Potato and Fresh Seasonal Vegetable of the Day.

Dessert

(pre-order 1 selection per group)

- *New York Cheese Cake*
or
- *Spiced Carrot Cake*

SILVER PACKAGE

- House Salad with Trio pre-set dressings.
- *Black Angus RIBEYE* served with Baked Potato and Fresh Vegetable of the Day.
Or
- Seared Fresh Grouper with Plum Sauce served with Baked Potato and Fresh Vegetable of the Day.
Or
- Chicken with Wild Mushroom Marsala Sauce with Baked Potato and Vegetable of the Day.

Dessert

(pre-order 1 selection per group)

- *New York Cheese Cake*
or
- *Spiced Carrot Cake*

DINNER PACKAGES

PRIME RIB PACKAGE

- House Salad with Trio pre-set dressings.
- *Hand Rubbed, Slow Roasted, Aged Black Angus Prime Rib of Beef* with Fresh Seasonal Vegetable of the Day and Baked Potato and accompanied by Au Jus and Horsey Sauce.

Dessert

(pre-order 1 selection per group)

- *New York Cheese Cake*
or
- *Spiced Carrot Cake*

ASSORTED APPETIZERS

- Shrimp Cocktail
- Spanikopita
- Fresh Vegetable & Dip Tray
- Fresh Fruit and Cheese Tray
- Brushetta on Crustini
- Grilled Bacon Wrapped Stuffed Shrimp
- Mini Louisiana Crab Cakes
- Swedish Meatballs
- Seafood Fondue And Toast Points
- Stuffed Mushroom Caps

Other Appetizers may be available
Upon request.

A Room Fee May be Charged for
Appetizer ONLY events.
All prices are plus Tax & 20% Gratuity.

GOLD PACKAGE

- House Salad with Trio pre-set dressings.
- *Black Angus Filet of Beef Tenderloin* Served with Baked Potato, Fresh Seasonal Vegetable of the Day.
- Grilled Swordfish served over Fresh Pineapple and topped with Pecan Lime Butter. Served with Baked Potato and Fresh Vegetable.
- Chicken with Wild Mushroom Marsala sauce with Baked Potato and Fresh Seasonal Vegetable of the Day.

Dessert

(pre-order 1 selection per group)

- *New York Cheese Cake*
or
- *Spiced Carrot Cake*

PLATINUM PACKAGE

- Spring Mixed Baby Green Salad topped with Blue-Cheese crumbles, Mandarin oranges, toasted walnuts and raspberry vinaigrette.
- Grilled *Black Angus Petite Filet of Beef* and Broiled Lobster Tail with fresh Seasonal Vegetable of the Day, Baked Potato and Drawn Butter.
- Grilled *Swordfish* against Whipped Yukon Gold Potatoes with Fresh Vegetable of the Day and Topped with a Creole Crawfish and Crab Cream Sauce.

Dessert

(pre-order 1 selection per group)

- *New York Cheese Cake*
or
- *Spiced Carrot Cake*