



**THE RELAIS & CHATEAUX EXPERIENCE**

*Extraordinary views and memories from our Chalet and Terrace overlooking  
Narragansett Bay and the Newport Bridge for five hours*

*Fine China, Crystal Stemware and Silver Plated Flatware  
Diamond Linen Package  
Round Tables and Fruitwood Chiavari Chairs  
Color Wash Lighting*

*Passed Beverages Upon Arrival  
Five-Hour Platinum Beverage Service  
Sparkling Water Service  
Gourmet Grille  
Castle Hill Raw Bar  
Slider Bar*

*Selection of Six Hot or Cold Passed Hors d'oeuvre  
Champagne Toast of "Veuve Clicquot"*

*Five Course Plated Dinner*

*Includes:*

*Choice of Appetizer  
Choice of Salad or Cheese Course  
Choice of Intermezzo or Amuse Bouche  
Choice of Two Entrees  
Custom Designed Wedding Cake  
Coffee Service  
Passed Mini Desserts*

*Valet Service*

*Two-Bedroom Suite for the Bride and Groom on their Wedding Day  
Late Night Snacks delivered to the Bridal Suite  
Castle Hill Gourmet Cookie Favors*



## RELAIS & CHATEAUX COCKTAIL RECEPTION DISPLAYS

### GOURMET GRILLE

*Select three:*

*Angus beef sirloin, chimichurri*

*Block Island swordfish, tomato corn salsa\**

*Pork tenderloin, sage & grilled peach chutney*

*Grilled calamari, olives, pepperoncini, capers, lemon*

*Georges Bank scallops, citrus glaze*

*Jamaican jerk shrimp or chicken, pineapple glaze*

*Grilled seasonal vegetables, aged balsamic*

### SLIDER BAR

*Select three:*

*Pulled pork, cole slaw*

*Confit pork BLT, truffle mayo*

*Ipswich clam roll, traditional tartar sauce*

*Crispy chicken parmigiana, pesto aioli*

*Lobster roll, tarragon crème fraîche*

*Angus cheeseburger, bacon-red onion relish*

### CASTLE HILL RAW BAR

*Locally harvested shellfish:*

*Littleneck clams, oysters, white shrimp,*

*mignonette sauce, cocktail sauce, hot sauce, lemons, limes*



## RELAIS & CHATEAUX COCKTAIL RECEPTION DISPLAYS

### ADDITIONAL SELECTIONS

#### ARTISAN CHEESE BOARD

*Imported & domestic cheeses, seasonal fruit, local honey & jams, artisan breads, crackers*

#### CHARCUTERIE

*Italian cured meats & sausages, Pecorino Romano, marinated vegetables, olives, artisan breads*

#### LOCAL FARM STAND

*All produce from within 150 miles*

*Marinated string bean salad, roasted garlic, grilled cipollini onions, Portobello mushrooms*

*Watermelon Gazpacho, ginger-cilantro gastrique*

*House made jardinière*

*Charred Corn, grilled squash, cherry tomato, roasted peppers, aged balsamic & EVOO*

*(Farmer) Tomato, macerated chiles and basil*

*Warm creamer potato salad, local bacon lardons, niçoise vinaigrette*

*Fresh penne salad, seasonal vegetables, seasonal broken pesto, Parmigiano-Reggiano*

#### *~Bruschetta Station~*

*Eggplant caponata, Sweet Berry Farm Honey,*

*whipped Vermont chevre, tomato-basil relish*

*Assortment of local artisan breads, crackers and accompaniments*

*\*Seasonal items; subject to availability*



## RELAIS & CHATEAUX PASSED HORS D'OEUVRE

*Spinach & feta quiche*  
*Hummus, tomato & olive relish, crostini*  
*Tomato bruschetta, roasted garlic, pesto aioli*  
*Narragansett Bay littleneck clam casino*  
*Fava & garbanzo bean falafel, tzatziki sauce*  
*Rhode Island clam cake, chouriço aioli*  
*Heirloom tomato flatbread, feta vinaigrette*  
*'Chouriço & peppers', caraway mustard sauce*  
*Smoked chicken salad, bibb lettuce, roasted garlic crouton*  
*Jonah crab cake, chipotle-chile rémoulade*  
*Oyster ceviche, finger limes, jalapeño gelée*  
*Paella croquettes, saffron aioli*  
*Lobster corn fritters, citrus-sour cream*  
*Duck confit spring roll, apricot wasabi glaze*  
*Lobster-avocado rilette, lime-dusted plantain chip*  
*Bresaola flatbread, red pepper rouille*  
*BBQ lobster mac & cheese tarts*  
*Matunuck oyster on the half shell, crème pearls, caviar*  
*Chilled poached white shrimp, mango-habañero hot sauce*  
*Lobster slider, tarragon crème fraîche, brioche bun*  
*Angus beef tartare, béarnaise sabayon, pickled tomato, garlic toast*  
*Harissa glazed lamb loin, basil-pignoli nut butter*  
*Foie gras vol au vent, grilled stone fruit chutney*  
*Georges Bank scallops & bacon*  
*Corn madeleines, lime crème fraîche, caviar*



## SPRING & SUMMER - RELAIS & CHATEAUX APPETIZERS

*Local baby greens, endive, pickled beets, lavash crisp, whipped Vermont chevre, roasted shallot vinaigrette*

*Chilled tomato soup, garden basil, burrata cheese, crostini\**

*Caesar salad, sourdough crouton, white anchovies, Parmesan*

*New England clam chowder, clam fritter, chives*

*Lobster corn chowder, black pepper bread crouton*

*Vine ripe tomato - ciliegine mozzarella salad, basil, macerated local chiles, EVOO, aged balsamic, toasted ciabatta\**

*Grilled flatbread, shaved cucumbers, sweet 100 tomatoes, baby arugula, oregano - feta cheese vinaigrette*

*Jonah crab cake, roasted corn- Anaheim succotash, basil aioli*

*Grilled white shrimp, coconut milk- hominy, nappa cabbage slaw, spicy mango coulis*

*Pappardelle, braised pork shoulder, sweet and sour onions, English peas*

*Petite clambake, littleneck clams, lobster tail, chouriço, fingerling potatoes,  
native corn, smoked seaweed broth, scallion cornbread*

*\*Available in Season*



## SPRING & SUMMER - RELAIS & CHATEAUX ENTREES

### SMOKED MURRAY'S STATLER CHICKEN BREAST

*Apple smoked bacon & Cabot cheddar dressing, caramelized onion mashed potatoes, asparagus, Dijon jus lié*

### BACON WRAPPED PORK TENDERLOIN

*Kenyon's grits, roasted corn succotash, port wine & mustard jus*

### GRILLED ATLANTIC SALMON

*Blackened sweet potatoes, grilled greens, corn and andouille maque-choux*

### NATIVE FLUKE JALFREZI

*Yukon Gold potato-fava bean samosas, wilted pea greens, bell peppers, spicy curry sauce*

### GRILLED ANGUS BEEF TENDERLOIN

*Yukon Gold potato-caramelized onion gratin, baby carrots, tomato confit, Sherry jus*

### ROASTED VEAL CHOP

*Roasted sweet 100 tomatoes, foraged mushroom chard, gnocchi, au poivre sauce*

### SURF & TURF

*Grilled Angus beef tenderloin,  
Braised leeks, roasted mushrooms, charred corn salad  
Madeira jus with choice of: baked, stuffed shrimp or lobster tail*

### GRILLED VEGETABLE & LOCAL RICOTTA CANNELLONI

*Tomato & goat cheese emulsion, Parmigiano-Reggiano*



## SPRING & SUMMER - RELAIS & CHATEAUX DESSERTS

### ADDITIONAL SELECTIONS

#### VANILLA CHEESECAKE

*Seasonal fruit compote, house made graham*

#### SAVARIN AU RHUM

*Citrus, dark rum, whipped cream, tropical fruit*

#### STRAWBERRY SHORTCAKE

*Local strawberries, buttermilk biscuit, whipped cream*

#### BERRY PAVLOVA

*Crispy meringue, lemon curd, lime syrup*

#### UPSIDE DOWN CHOCOLATE SOUFFLÉ

*Pistachio ice cream*