

SETTLES  
H I L L



banquets | events

---

WEDDINGS





---

## Settles Hill Tree Farm Banquet Hall

At Settles Hill Tree Farm we want you to start your life together in style with a wedding reception you will always remember. To assure the wedding of your dreams our professional staff will attend to your every need so that when your special day arrives, you will be able to relax and enjoy every moment.

Included in all packages.....

One to Five hours of open bar service  
with premium brands of liquors and wines.

Champagne Toast

Spacious Bridal Suite for your bridal party

Choice of linen colors

Maitre d' supervision throughout your affair

Seasonal Decorations



---

## Selection of Hors d'oeuvres Table

Fresh Fruit

Cheese & Crackers & Pepperoni

Vegetables and Dip

### Chafing Dish Selections

Swedish Meatballs

Chicken Wings

Fried Mozzarella Sticks

Pasta Primavera

Stuffed Breads

Italian Rice Balls

Fried Ravioli

Fried Calamari

American Sliders

Pretzel Nuggets with Cheddar Sauce

Marinated Grilled Vegetables

### Butlered Hors d'oeuvres

Bacon Wrapped Scallops

Grilled Shrimp Skewer

Shrimp Cocktail

Coconut Fried Shrimp

Mini Crab Cakes

Ginger Chicken

Stuffed Mushrooms

Franks in a Blanket

Assorted Crostini

Antipasto Skewer

Lollipop Lamb-chops

Antipasto Panini

Egg Rolls

Marinated Steak Skewer

Caprese Sliders

### Chef Attended Stations

#### Mac & Cheese Bar - \$4.99 per person

Bacon, Shrimp, Scallions, Chicken, Ground beef and Broccoli

#### Gourmet Pasta Station - \$4.99 per person

Marinara, Alfredo & Garlic & Oil Sauces. Chicken, Sausages, Shrimp, Caramelized Onions, Tomatoes, Broccoli, Spinach, Peas, Roasted Peppers, Fresh Garlic, Grated Cheese, Pasta and Gluten Free Pasta

#### Risotto Station - \$4.99 per person

Arborio Rice, Chicken Shrimp, Broccoli, Spinach, Onion & Mushrooms

#### Potato Bar - \$4.99 per person

White and Sweet Potatoes, Carmalized Onions, Bacon Bits, Scallions, Sour Cream and Shredded Cheese

#### Stir Fry Station - \$4.99 per person

Vegetables- Broccoli, Onions, Mushrooms, Carrots, Baby Corn, Sprouts, Snow Peas  
Meats- Ginger Chicken, Sweet Pork, Baby Shrimp, Sauces- Teriyaki, Soy

#### Anti Pasto Station - \$3.99 per person

Roasted Peppers, Marinated Artichoke Hearts, Fresh Mozzarella & Provolone, Italian Olives, Cherry Stuffed Peppers, Fresh Tomatoes, Assorted Oils and Vinegars, Italian Breads, Prosciutto Di Parma, Dried Sausages



---

## ~Entrees~

---

### Poultry

#### Settles Hill Chicken

A chicken breast stuffed with trinity vegetables, smoked mozzarella and prosciutto. Topped with a cippolini balsamic reduction.

#### Rosemary Chicken

A boneless breast of chicken sautéed with smoked ham & sun dried tomatoes. Served in rosemary, white wine sauce.

#### Chicken Cordon Bleu

A breaded chicken breast stuffed with smoked ham and Swiss cheese. Finished with a chicken veloute sauce.

#### Chicken Marsala

A boneless breast of chicken sautéed with fresh mushrooms in a Marsala wine sauce.

#### Chicken Française

An egg-battered boneless chicken breast, finished in lemon butter white wine sauce.

#### Chicken Parmigiano

A breaded breast of chicken topped with a tomato ragu and melted mozzarella. Served with pasta.

#### Grilled Tuscan Chicken

A grilled airline chicken breast marinated with fresh herbs. Finished in Chicken Au Jus and balsamic drizzle.

### Seafood

#### Stuffed Sole Florentine

A mild flavored filet stuffed with garlicky spinach and a seasoned crumb stuffing. Finished in a white wine butter sauce.

#### Cedar Planked Salmon

A salmon filet roasted on a cedar plank. Served with wilted spinach and mushroom risotto. Finished with a truffle drizzle.

#### Maryland Crab Cake

Lump crab tossed with a brunoise of trinity vegetables. Accented with a hint of citrus and white wine. Finished with a tangy remoulade sauce. Served with julienned vegetables and rice pilaf.

#### Haddock al Oscar

A corn crumb encrusted Haddock filet topped with crabmeat, finished with a hollandaise drizzle. Served with fresh asparagus and garlicky mashed potatoes.

#### Stuffed Shrimp

Large shrimp stuffed with crab, scallops and spinach stuffing. Served with bouquet of vegetables and rice pilaf.

#### Shrimp Fra Diavolo

Shrimp, scallops, baby clams finished in a spicy marinara sauce. Served over pasta.

#### Ahi Tuna

Cajun Grilled Ahi Tuna finished with a shrimp scampi sauce.

### Beef

#### Sliced Roast Beef

A slowly roasted beef sirloin top, thinly sliced. Finished with a beef demi-glaze bordelaise sauce.

#### Prime Rib

A slowly roasted Angus ribeye. Topped with beef au jus.

#### Char Grilled N.Y. Strip Steak

A USDA Choice steak grilled to perfection. Topped with Mushroom demi-glaze.

#### Chateaubriand

Herb encrusted beef tenderloin slowly roasted. Sliced and served with a mushroom demi-glaze.

#### Gorgonzola Filet Mignon

An 8 oz. grilled Filet Mignon topped with gorgonzola cheese. Finished with a balsamic demi-glaze reduction.

#### Fresh Herb Encrusted Lamb chops

A marinated rack of lamb encrusted with a medley of fresh herbs.

#### Veal Parmigiano

Breaded veal topped with a tomato ragu and melted mozzarella. Served with pasta.

#### Vitello Martino

Sautéed veal medallions with lobster crab marsala over pasta.

#### Pork Osso Bucco

Served with a apple cider demi-glaze.

#### Grilled Frenched Pork Chop

Finished with a balsamic drizzle.

### Vegetarian

#### Eggplant Roulade

A breaded eggplant rolled with, roasted red peppers, and fontinella, mozzarella and cheddar cheeses. Finished with a sherry pesto marinara sauce with sautéed fresh mushrooms and artichoke hearts. Served over linguine pasta.

#### Eggplant Parmigiano

A breaded eggplant layered with marinara sauce and mozzarella cheese

---

---

## ~Open Bar Packages~

---

### ~One~

Domestic Draught Beer, House Wine, Assorted Soda  
\$7.00 per person for the first hour  
\$3.50 per person for each additional hour

### ~Two~

Premium Brand Liquor, Domestic Draught Beer, House Wine, Assorted Soda  
\$9.50 per person for the first hour  
\$4.50 per person for each additional hour

### ~Three~

Top Shelf Liquor, Assorted Cordials, Draught Beer, Premium Wines & Assorted Soda  
\$11.00 per person for the first hour  
\$5.75 per person for each additional hour

### Bottle Beer

Add bottle Beer to any Alcoholic Package \$1.25 per person

### Soda Bar

Open soda for the entire event  
\$2.50 per person

Wine on Tables.....\$11.00 per ½ Carafe

### Gourmet Coffee Station

A two hour Barista attended station with flavored gourmet coffees,  
espresso and cappuccino for everyone at your event  
\$775.00

With Vieniese Table  
Assorted Canolis and Pastries  
\$875.00

All pricing is based on a per person price.  
All prices subject to 20% administrative fee and NY State sales tax.



---

## ~Silver Plated Wedding Package~

---

Includes 1 hour of premium open bar,  
or 2 hours of beer, wine and soda.

### Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,  
International Cheeses, Pepperoni & Cracker Station.

Please choose 6 Butlered Hors d'oeuvres

### Champagne Toast

### Salad Course

(Please choose one)

Garden tossed salad with balsamic vinaigrette or Caesar salad.

### Soup or Pasta Course

(Please choose one)

Italian Wedding, Cream of Broccoli, or Corn Chowder

Farfalle (bowtie) with Marinara or Vodka Cream Sauce  
Gluten Free pasta is available by request. Upcharge may apply.

### Dinner

(Please choose three)

Stuffed Sole Florentine

Sliced Roast of Beef

Any of our Chicken Selections

Vegetarian

Included as an option in addition to your three entrée selections (please choose one)

Eggplant Parmesan or Eggplant Roulade

**Dinner rolls and coffee included.**

**\$65.00 per person**

All prices subject to 20% administrative fee and NY State sales tax.  
Package does not include wedding cake.

*5 hour time slot*



---

---

## ~Gold Plated Wedding Package~

---

Includes 2 hours of premium open bar,  
or 3 hours of beer, wine and soda.

### Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,  
International Cheeses, Pepperoni & Cracker Station.

Please choose 7 Butlered Hors d'oeuvres  
Please Choose 3 Chafing Dish Hors d'oeuvres

### Champagne Toast

### Salad Course

(Please choose one)

Garden tossed salad with balsamic vinaigrette or Caesar salad.

### Soup or Pasta Course

(Please choose one)

Italian Wedding, Cream of Broccoli, or Corn Chowder

Farfalle (bowtie) with Marinara or Vodka Cream Sauce  
Gluten Free pasta is available by request. Upcharge may apply.

### Dinner

Please choose three entrees total with one from each of the following categories: beef, chicken, and seafood.  
You may select a vegetarian option in addition to these three choices.

Stuffed Sole Florentine	Prime Rib
Ahi Tuna & Shrimp Scampi	NY Strip Steak
Cedar Planked Salmon	Veal Parmigiano
Haddock al Oscar	Rack of lamb
Pork Osso Bucco	Sliced Roast of Beef
Frenched Pork Chop	Any of our Chicken Selections

Vegetarian (please choose one)  
Eggplant Parmesan or Eggplant Roulade

**Dinner rolls and Coffee included**

**\$75.00 per person**

All prices subject to 20% administrative fee and NY State sales tax.  
Package does not include wedding cake.

*5 hour time slot*





---

## ~Platinum Plated Wedding Package~

---

Includes 4 hours of premium open bar.

### Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,  
International Cheeses, Pepperoni & Cracker Station.

Please choose 8 Butlered Hors d'oeuvres  
Please choose 4 Chafing Dish Hors d'oeuvres

### Champagne Toast

#### Salad Course

(Please choose one)

Garden tossed salad with balsamic vinaigrette or Caesar salad.

#### Soup or Pasta Course

(Please choose one)

Italian Wedding, Cream of Broccoli, or Corn Chowder

Farfalle (bowtie) with Marinara or Vodka Cream Sauce  
Gluten Free pasta is available by request. Upcharge may apply.

### Dinner

Please choose three entrees total with one from each of the following categories: beef, chicken, and seafood.  
You may select a vegetarian option in addition to these three choices.

Stuffed Sole Florentine	Herb encrusted Rack of Lamb
Ahi Tuna & Shrimp Scampi	Chateaubriand
Cedar Planked Salmon	Gorgonzola Filet Mignon
Stuffed Shrimp	Prime Rib
Maryland Crab Cake	NY Strip Steak
Seafood Fra Diavlo	Sliced Roast of Beef
Pork Osso Bucco	Veal Parmigiano
Frenched Pork Chop	Veal Martino

Any of our Chicken Course Selections

Vegetarian (please choose one)  
Eggplant Parmesan or Eggplant Roulade

**Dinner rolls and Coffee included**

**\$85.00 per person**

All prices subject to 20% administrative fee and NY State sales tax.  
Package does not include wedding cake.

*5 hour time slot*



---

## ~ Emerald Wedding Buffet ~

---

Includes 1 hour premium open bar,  
or 2 hours of beer, wine and soda.

### Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,  
International Cheeses, Pepperoni & Cracker Station.  
Please choose 4 Butlered Hors d'oeuvres

### Champagne Toast

### Buffet

(Please choose one)  
Garden tossed salad with balsamic vinaigrette or Caesar salad.

### Pasta

(Please Choose one Sauce)  
Tomato Basil Cream, Marinara, Vodka Cream, Carbonara, Ratatouille, Bolognese  
Gluten Free pasta is available by request. Upcharge may apply.

### Poultry

Rosemary Chicken or Chicken Marsala

### Potato

Italian Roasted or Garlic & Herbed Smashed

### Fresh Vegetable Medley

### Carving Station

(Please Choose one)  
Roast of Beef, Herb Roasted Turkey, Smoked Ham, Peppercorn Pork Dijonaise

**Dinner rolls and Coffee included**

**\$65.00 per person**

All prices subject to 20% administrative fee and NY State sales tax.  
Package does not include wedding cake.

*5 hour time slot*



---

## ~ Ruby Wedding Buffet~

---

Includes 2 hours premium open bar,  
or 3 hours of beer, wine and soda.

### Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,  
International Cheeses, Pepperoni & Cracker Station  
Please choose 4 Butlered Hors d'oeuvres  
Please choose 2 Chafing Dish Hors d'oeuvres

### Champagne Toast

#### Buffet

(Please choose two)  
Garden tossed salad, Caesar salad, Roma & Cucumber.

### Pasta

(Please choose two Sauces)  
Tomato Basil Cream, Marinara, Vodka Cream, Carbonara, Ratatouille, Fresh Garlic & Greens, Bolognese  
Gluten Free pasta is available by request. Upcharge may apply.

### Poultry

(Please choose two)  
Rosemary Chicken, Chicken Marsala, Chicken Française, Chicken Parmigiana, Stuffed Chicken

### Seafood

(Please choose one)  
Seafood Stuffed Sole Florentine, Fra Diavalo, Salmon Oscar

### Potato

Italian Roasted or Garlic & Herbed Smashed or Alpine or Scalloped

### Fresh Vegetable Medley

### Carving Station

(Please choose two)  
Roast of Beef, Herb Roasted Turkey, Smoked Ham, Peppercorn Pork Dijonaise

### Dinner rolls and Coffee included

**\$77.00 per person**

All prices are subject to 20% administrative fee and NY State sales tax.  
Package does not include wedding cake.

*5 hour time slot*



---

---

## ~ Diamond Wedding Buffet~

---

Includes 5 hours of premium open bar.

### Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,  
International Cheeses, Pepperoni & Cracker Station  
Please choose 6 Butlered Hors d'oeuvres  
Please choose 4 Chafing Dish Hors d'oeuvres

### Champagne Toast

### Taste of Italy

Caesar Salad - Roma & Cucumber Salad  
Antipasto Salads  
(Marinated Artichoke Hearts, Italian Olive Medley, Marinated Roasted Peppers, Fresh Mozzarella)

### Buffet

Eggplant Roulade - Sausage & Peppers or Meatballs

### Chef Attended Pasta Station

Your guests will be able to watch our chef toss together any combination of ingredients  
your friends choose along with their choice of sauce.

Fresh Spinach - Broccoli - Cippolini Onions - Prosciutto - Sausage - Mushrooms - Sun Dried Tomatoes - Snow Peas

### Sauces

Marinara - Lemon Milanese - Vodka Cream

### Asian Pacific Flare

Soy ginger infused fried rice - Vegetable Stir fry - Huli Huli Chicken - Hawaiian Pineapple Pork Roast

### Seafood

(please choose 1)

Orange Ginger Salmon - Seafood stuffed Sole Florentine - Frutti d'mare

### American Pride

Salted Red Bliss - Carved Prime Rib

### Dinner rolls and Coffee included

**\$93.00 per person**

All prices are subject to 20% administrative fee and NY State sales tax.  
Package does not include wedding cake.

*6 hour time slot*



---

## ~ Brunch Wedding Package ~

---

### Buffet

#### Mimosa Station

#### Chef attended Omelet Station

#### Carving Station

(Please Choose one)

Oven Roasted Turkey, Pit ham, Roast of Beef

Up-grade Prime Ribeye--\$ 3.50++ or Chateaubriand \$5.00++

Breakfast Croissant

Belgium Waffles

Assorted Fresh Fruit

LOX

Breakfast Potatoes

Caesar salad

#### Poultry Entree

(Please choose one)

Chicken Marsala, Chicken Française, Chicken Parmigiana, Chicken and Artichoke Alfredo

#### Seafood

(Please choose one)

Seafood Stuffed Sole Florentine, Orange Ginger Salmon Oscar, Fried Haddock

(Crab stuffed Shrimp is available for additional (\$2.25++))

#### Pasta Selection

(please choose one)

Primavera, Ala Vodka, Tomato Basil Cream

(Chef Attended Pasta Station is available for additional \$3.25++)

Gluten Free pasta is available by request. Upcharge may apply.

**Dinner rolls and Coffee Assorted juices and Soft Drinks included**

**\$47.00 per person**

All prices are subject to 20% administrative fee and NY State sales tax.

Package does not include wedding cake.

Floor length Linen

#### *4 hour time slot*

Restriction on Saturdays time slot from 11:00am-3:00pm

Fridays and Sundays no discounts, Time slot availability is 11:00am-3:00pm



---

## ~ Cocktail Wedding Package ~

---

Includes 2 hours of premium open bar.  
or 3 hours of beer, wine and soda.

### Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,  
International Cheeses, Pepperoni & Cracker Station

### Butler Hors d'oeuvres

(Please choose 7)

Miniature Maryland Crab Cakes, Bacon Wrapped Scallops, Shrimp Cocktail,  
Sesame Ginger Chicken Skewer, Stuffed Mushrooms, Franks in a blanket,  
Assorted Crostini, Antipasto Skewer, Lollipop Lamb chops

### Chafing Dish Hors d'oeuvres

(Please Choose 2)

Swedish Meatballs, Chicken Wings, Mozzarella Sticks, Fried Ravioli, Fried Calamari

### Buffet

(Please choose one)

Garden tossed salad or Caesar salad

### Chef Attended Pasta Station

### Poultry Entree

(Please choose one)

Chicken Marsala, Chicken Française, Chicken Parmigiana, Chicken and Artichoke Alfredo

### Seafood

(Please choose one)

Seafood Stuffed Sole Florentine, Orange Ginger Salmon, Fried Haddock

### Mashed Potato Bar

**\$54.00 per person**

All prices are subject to 20% administrative fee and NY State sales tax.

Package does not include wedding cake.

Floor length Linen

Add a Carving Station

Oven Roasted Turkey or Pit Ham or Roast of Beef

(One selection, additional \$3.99 - Two selections, additional \$5.99 )

*4 hour time slot*

Restriction on Saturdays time slots from Noon to 4pm

Fridays and Sundays no discounts, Time slots availability is guest choice



---

~ **Dessert Station** ~

Warm and cold Cider  
Doughnuts & Pie station  
**\$3.99 per person**

~ **Candy Station** ~

Assorted Chocolates, Sours, Fruity And Hard Candies  
**\$4.99 per person**

~ **Sundae Bar** ~

Chocolate & Vanilla Ice Cream  
Whipped Cream, Crushed Pineapple, Strawberry Topping,  
Cherries , Sprinkles, Chocolate And Carmel Sauces, Chopped Nuts,  
Sprinkles, Chocolate Morsels And Chocolate Chunks  
**\$3.99 per person**

~ **Chocolate Fountain** ~

Assorted Fresh Fruit, Cookies, Pretzels, Marshmallow, Rice Crispy Treats,  
Graham Crackers, Maraschino Cherries And Brownies  
**\$4.99 per person - one chocolate**  
**\$5.99 per person - two chocolate flavors**

~ **Smoeres Station** ~

Graham Crackers, Chocolate Bars, Marshmallow  
**\$3.99 per person**



