

1892

CATERING & EVENTS



Catering Guide



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CATERING & EVENTS

1892 Catering & Events is a full-service catering team providing services to Reid Castle in Purchase, NY.

Our packages can be customized to make your special occasion with us memorable. Our experienced team of professional's work with a true passion to make sure every detail is met, and your day is perfect for you and your guests.

Please take some time to explore our options and reach out to our professionals to help create a wonderful event.

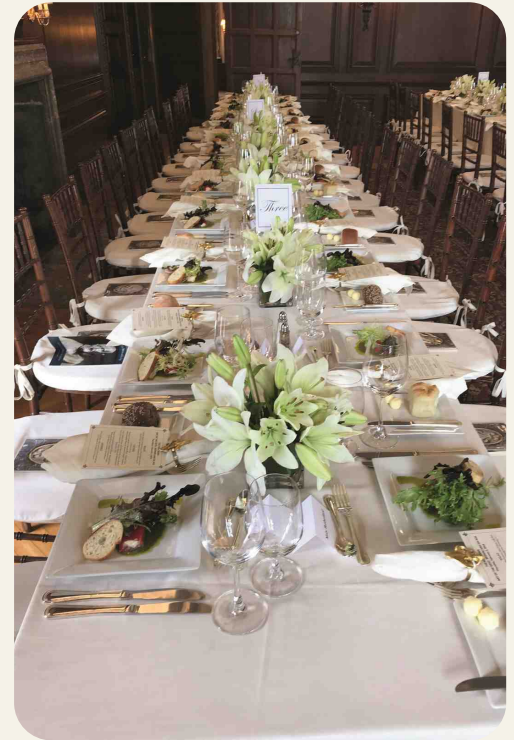
Details & Pricing

Our Wedding Packages include three different tiered menu selections for your cocktail reception and dinner, priced per person for a five hour event.

Themed receptions, late-night snacks, enhancement menus, and dessert stations are available upon request.

A 23% Catering Production Fee is applied to all food and beverage packages.

1892 Catering & Events provides an all-inclusive quote for our products and services where we can produce both full transparency and eliminate hidden fees.



The 23% Catering Production fee includes:

- Start to finish Catering Sales Agent and Event Planning Liaison
- Day of Event dedicated Coordinator
- Event staff included
- Standard linen included (reception, tables, and napkins only)
- Basic white China, flatware, and glassware included
- Cake cutting provided

- Specialty requests:
 - Upgraded rentals, special equipment, or additional labor available at additional cost
 - Extended beyond five hours, every 30 minutes is a \$500 flat fee
 - Alcohol service cannot exceed 6 hours

Tier One

Starting at \$169

STATIONARY DISPLAY

Domestic Cheeses (Swiss, NY Cheddar, Monterey Jack), Cured Meats (Salami, Pepperoni, Capicola) and Seasonal Sliced Fruit and Berries, Crackers and Crostini
Fresh Crudité with Garden Dill Ranch

STATIONS

Choice of One Station

Additional Station +\$9.95 per person

Street Taco

- Ropa Vieja, Pulled Chicken, Grilled Vegetables
- Mexican Rice, Black Beans, Guacamole, Black Olives, Onions, and Sour Cream
- Corn and Flour Tortillas.

Slider

- Angus Beef Burgers with American Cheese and Caramelized Onions on a Potato Roll
- BBQ Chicken with Aged Cheddar & Kale Slaw on a Hawaiian Roll
- Cubano Slider (Roasted Pork & Smoked Ham with Swiss Cheese, Pickles, Mustard on a Crusty Roll)

Mashed Potato

- Yukon Gold and Sweet Potatoes
- Caramelized Onions, Applewood Smoked Bacon, Scallions, Shredded Cheese, Chive Sour Cream & Assorted Butters

Hot Dip

- Buffalo Wing Dip
- Spinach Artichoke Dip
- Mexican Street Corn Dip
- Crostini, Pita Chips, Tortilla Chips

Pasta

- Choice of Two: Cavatappi, Orecchiette or Cheese Tortellini
- Choice of Two: Marinara, Rose Cream, Alfredo, Pesto Cream or Garlic & Olive Oil
- Italian Sausage, Roasted Mushrooms, Broccoli, Peppers, Onions,
- Parmesan Cheese & Garlic Bread

Hong Kong

- Choice of Sesame Beef or Sesame Chicken
- Choice of Steamed Pork Dumplings or Vegetarian Spring Rolls
- Vegetable Fried Rice or Vegetable Lo Mein

Tier One

continued

BUTLER PASSED HORS D'OEUVRES

Choice of Six (4 Hot and 2 Cold) from the following selections:

HOT



- Apple Chutney & Brie Philo
- Spinach and Feta Spanakopita
- Vegetable Samosas with Mango Chutney
- Vegetable Spring Rolls with Asian Dipping Sauce
- Assorted Mini Quiche
- Asian Chicken Meatball with Thai Sweet Chili Sauce
- Chicken Parmesan Bites with Marinara
- Pecan Crusted Chicken with Honey Maple Mustard
- Pigs in a Blanket

**Coconut Shrimp with Mango Salsa (+\$2pp)

**Maryland Style Crab Cake with Spicy Remoulade (+\$2pp)

COLD

- Chilled Seasonal Soup Shooter
- Cucumber Canapé with Dill Crème
- Tomato, Basil, Mozzarella Caprese Skewer
- Mini "BLT" - Bacon Jam, Little Gem, Tomato on a Crostini



SALAD

Choice of One

- Farmers Market Salad - Field Greens, cucumber, carrot slivers with Shredded Parmesan and White Balsamic Vinaigrette
- Traditional Caesar Salad with Garlic Croutons & Shredded Parmesan

Served with Dinner Rolls & Butter

Tier One

continued

ENTRÉE SELECTIONS

Plated Dinners: Please select two proteins and one vegetarian option

Third protein for entrée: +\$19.99 per plate



Eggplant Parmesan Rollatini with Marinara

Vegan Cauliflower Française

Chicken Française with Lemon Wine Butter

Chicken Parmesan

Chicken Piccata

Seared Flat Iron Steak with Chimichurri

Seared Salmon with a Dill Compound Butter

*All three entrée selections are served with a choice of the same one starch
and one vegetable*

STARCH

Garlic & Herb Mashed Potatoes

Roasted Red Potatoes

Roasted Sweet Potato Wedges with Honey & Thyme

Five Grain Wild Rice

Seasonal Risotto

VEGETABLE

Grilled Zucchini & Summer Squash

Roasted Baby Carrots

Sautéed Spinach

Seasonal Vegetable Medley

Steamed Broccolini



Fresh Brewed Coffee, Tea, Decaf with Accompaniments

Water station included

****Customized options are available***

Tier Two

Starting at \$189

STATIONARY DISPLAY

Domestic & International Cheeses (Brie, Manchego, NY Cheddar) and Meats (Chorizo, Salami, Prosciutto) with Olives & Antipasto Grilled Vegetables
Seasonal Sliced Fruit and Berries, Crackers and Crostini
Fresh Crudité with Garden Dill Ranch

STATIONS

Choice of Two

Add an additional station for +\$9.95 per person

Street Taco

- Ropa Vieja, Pulled Chicken, Grilled Vegetables
- Mexican Rice, Black Beans, Guacamole, Black Olives, Onions, and Sour Cream
- Corn and flour tortillas.

Slider

- Angus Beef Burgers with American Cheese and Caramelized Onions on a Potato Roll
- BBQ Chicken with Aged Cheddar & Kale Slaw on a Hawaiian Roll
- Cubano Slider (Roasted Pork & Smoked Ham with Swiss Cheese, Pickles, Mustard on a Crusty Roll)

Mashed Potato

- Yukon Gold and Sweet Potatoes
- Caramelized Onions, Applewood Smoked Bacon, Scallions, Shredded Cheese, Chive Sour Cream & Assorted Butters

Hot Dips

- Buffalo Wing Dip
- Spinach Artichoke Dip
- Mexican Street Corn Dip
- Crostini, Pita Chips, Tortilla Chips

Pasta

- Choice of Two: Cavatappi, Orecchiette or Cheese Tortellini
- Choice of Two: Marinara, Rose Cream, Alfredo, Pesto Cream or Garlic & Olive Oil
- Italian Sausage, Roasted Mushrooms, Broccoli, Peppers, Onions,
- Parmesan Cheese & Garlic Bread

Hong Kong

- Choice of Sesame Beef or Sesame Chicken
- Choice of Steamed Pork Dumplings or Vegetarian Spring Rolls
- Vegetable Fried Rice or Vegetable Lo Mein

Tier Two

continued

BUTLER PASSED HORS D'OEUVRES

Choice of Six (4 Hot and 2 Cold) from the following selections:

HOT

- Apple Chutney & Brie Philo
- Asparagus Risotto Balls
- Spinach and Feta Spanakopita
- Parmesan Dusted Artichoke Heart with Lemon Garlic Aioli
- Shiitake Leek Spring Roll
- Tomato Soup Shooter with Grilled Cheese Wedge
- Vegetable Samosas
- Vegetable Spring Rolls with Asian Dipping Sauce
- Assorted Mini Quiche
- Asian Chicken Meatball with Thai Sweet Chili Sauce
- Blue Corn Chicken Empanada
- Chicken Parmesan Bites with Marinara
- Pecan Crusted Chicken with Honey Maple Mustard
- Tandoori Chicken Bite
- Pigs in a Blanket
- Sausage Stuffed Mushrooms
- **Maryland Style Crab Cake with Spicy Remoulade (+\$2pp)
- **Coconut Shrimp with Mango Salsa (+\$2pp)

COLD

- Black Fig Marmalade & Goat Cheese Crostini
- Chilled Seasonal Soup Shooter
- Cucumber Canapé with Dill Crème
- Mini Avocado Toast & Heirloom Cherry Tomato
- Tomato, Basil, Mozzarella Caprese Skewer
- Mini "BLT" - Bacon Jam, Little Gem, Tomato on a Crostini
- Shrimp Cocktail with Spicy Cocktail Sauce



SALAD

Choice of One

Caprese Salad - Fresh Tomatoes, Basil, Fresh Mozzarella on Bed of Spring Mix with Aged Balsamic Vinaigrette

Baby Kale Salad - Fresh Baby Kale, Roasted Mushrooms, Manchego Cheese, Toasted Almonds with Truffle Vinaigrette

Served with Dinner Rolls & Butter

Tier Two

continued

ENTRÉE SELECTIONS

*Plated Dinners: Please select two proteins and one vegetarian option
Third protein for entrée: +\$19.99 per plate*

Eggplant Parmesan Rollatini with Marinara
Vegan Cauliflower Française
Vegetable and Chive Stuffed Portobello Mushroom
Chicken Française with Lemon Wine Butter
Chicken Parmesan
Chicken Piccata
Bacon Wrapped Pork Tenderloin with Pork Jus Reduction
New York Strip Steak with Garlic Parsley Compound Butter
Seared Flat Iron Steak with Chimichurri
Pan Seared Salmon with Sweet Soy Ginger Butter

*All three entrée selections are served with a choice of the same one starch
and one vegetable*

STARCH

Au Gratin Potatoes
Garlic & Herb Mashed Potatoes
Loaded Baked Potato
Roasted Fingerling Potatoes
Roasted Sweet Potato Wedges with Honey & Thyme
Five Grain Wild Rice
Seasonal Risotto

VEGETABLE

Caramelized Brussel Sprouts with Red Onion & Garlic
French Green Beans
Grilled Zucchini & Summer Squash
Roasted Broccolini
Roasted Baby Carrots
Sautéed Spinach
Seasonal Vegetable

Fresh Brewed Coffee, Tea, Decaf with Accompaniments
Water station included

*Customized options are available

Tier Three

Starting at \$209

STATIONARY DISPLAY

Imported and Artisan Cheese (Manchego, Aged Parm, Blue Cheese, Drunken Goat) and Charcuterie (Chorizo, Prosciutto, Salami, Soprasetto)

Mediterranean Display

Antipasto Grilled Vegetables with Balsamic Reduction

Seasonal Sliced Fruit and Berries, Crackers and Crostini

STATIONS

Choice of Three

Additional stations \$9.99 per person

Street Taco

- Ropa Vieja, Pulled Chicken, Grilled Vegetables
- Mexican Rice, Black Beans, Guacamole, Black Olives, Onions, and Sour Cream
- Corn and flour tortillas.

Slider

- Angus Beef Burgers with American Cheese and Caramelized Onions on a Potato Roll
- BBQ Chicken with Aged Cheddar & Kale Slaw on a Hawaiian Roll
- Cubano Slider (Roasted Pork & Smoked Ham with Swiss Cheese, Pickles, Mustard on a Crusty Roll)

Mashed Potato

- Yukon Gold and Sweet Potatoes
- Caramelized Onions, Applewood Smoked Bacon, Scallions, Shredded Cheese, Chive Sour Cream & Assorted Butters

Hot Dip

- Buffalo Wing Dip
- Spinach Artichoke Dip
- Mexican Street Corn Dip
- Crostini, Pita Chips, Tortilla Chips

Pasta

- Choice of Two: Cavatappi, Orecchiette or Cheese Tortellini
- Choice of Two: Marinara, Rose Cream, Alfredo, Pesto Cream or Garlic & Olive Oil
- Italian Sausage, Roasted Mushrooms, Broccoli, Peppers, Onions,
- Parmesan Cheese & Garlic Bread

Hong Kong

- Choice of Sesame Beef or Sesame Chicken
- Choice of Steamed Pork Dumplings or Vegetarian Spring Rolls
- Vegetable Fried Rice or Vegetable Lo Mein

Tier Three

continued

BUTLER PASSED HORS D'OEUVRES

Choice of six (four Hot and two Cold) from the following selections:

HOT

- Apple Chutney & Brie Philo
- Asparagus Risotto Balls
- Parmesan Dusted Artichoke Heart with Lemon Garlic Aioli
- Spinach and Feta Spanakopita
- Tomato Soup Shooter with Grilled Cheese Wedge
- Vegan Stuffed Mushrooms
- Vegetable Samosas
- Vegetable Spring Rolls with Asian Dipping Sauce
- Assorted Mini Quiche
- Asian Chicken Meatball with Thai Sweet Chili Sauce
- Chicken Parmesan Bites with Marinara
- Pecan Crusted Chicken with Honey Maple Mustard
- Tandoori Chicken Bite
- Pigs in a Blanket
- Sausage Stuffed Mushrooms
- Beef Tenderloin, Horseradish Crème & Arugula Canapés
- Pesto Lamb Lollipops
- Bacon Wrapped Scallops with Bourbon Maple Glaze
- Coconut Shrimp with Mango Salsa
- Maryland Style Crab Cake with Spicy Remoulade

COLD

- Black Fig Marmalade & Goat Cheese Crostini
- Chilled Soup Shooter
- Cucumber Canapé with Dill Crème
- Mini Avocado Toast & Heirloom Cherry Tomato
- Tomato, Basil, Mozzarella Caprese Skewer
- Vietnamese Vegetable Spring Rolls
- Whipped Mascarpone & Roasted Fig Jam Tart
- Mini “BLT” - Bacon Jam, Little Gem, Tomato on a Crostini
- Prosciutto Wrapped Date with Gorgonzola Cheese & Honey
- Ahi Salt & Pepper Seared Tuna on a Sweet Potato Chip with Wasabi
- Mini New England Lobster Roll
- Shrimp Cocktail with Spicy Cocktail Sauce



SALAD

Choice of one

Baby Arugula, Roasted Beets, Crumbled Goat Cheese, Candied Pistachios & Sherry Vinaigrette
 Wedge Salad - Iceberg Lettuce, Tomatoes, Crispy Onions, Bacon, Pickled Red Onion, Blue Cheese Dressing & Balsamic Glaze
 Seasonal Burrata Salad

Served with Dinner Rolls & Butter

Tier Three

continued

ENTRÉE SELECTIONS

Plated Dinners: Please select two proteins and one vegetarian option

Third protein for entrée: +\$19.99 per plate

Cauliflower Française with Crispy Capers and Lemon Parsley Vinaigrette

Eggplant Parmesan Rollatini with Marinara

Vegetable and Chive Stuffed Portobello Mushroom

Airline Chicken Breast with Maple Bourbon Glaze

Chicken Française with Lemon Wine Butter

Chicken Parmesan

Chicken Piccata

Bacon Wrapped Pork Tenderloin with Pork Jus Reduction

Filet Mignon with a Rosemary and Thyme Infused Demi-Glace

New York Strip Steak with Garlic Parsley Compound Butter

Red Wine and Herb Braised Beef Short Ribs

Seared Flat Iron Steak with Chimichurri

Chilean Sea Bass with Lemon Shallot Butter Sauce

Pan Seared Salmon with Sweet Soy Ginger Butter

Pan Seared Sea Scallops with Blood Orange Beurre Blanc

*All three entrée selections served with a choice of the same one starch
and one vegetable*

STARCH

Au Gratin Potatoes

Garlic & Herb Mashed Potatoes

Loaded Baked Potato

Roasted Fingerling Potatoes

Roasted Sweet Potato Wedges with Honey & Thyme

Five Grain Wild Rice

Seasonal Risotto

VEGETABLE

Caramelized Brussel Sprouts with Red Onion & Garlic

French Green Beans

Grilled Zucchini & Summer Squash

Roasted Baby Carrots

Roasted Broccolini

Sautéed Spinach

Seasonal Vegetable

Fresh Brewed Coffee, Tea, Decaf with Accompaniments

Water station included

*Customized options are available

Beer & Wine

Included in all tier packages

BEER and WINE OPEN BAR: provides your guests with unlimited beer and wine from the bar including choice of four beers and four wines, soft drinks and ice water for five hours.

All necessary bar items are provided with this service.

Champagne Toast and Table Wines are not included. Alternative wine and beer options are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.



House Wines include a variety from Josh Cellars

Cabernet Sauvignon | Pinot Noir | Pinot Grigio | Chardonnay | Merlot |
Sauvignon Blanc | Rose | Prosecco

Domestic/Premium and Local Craft Beer brands

Please choose four of the following:

Sam Adams | Coors Light | Blue Moon
Stella Artois | Corona | Local IPA | Angry Orchard | Truly

Upgrade to a Full Bar

For \$19.95 pp

Beer, Wine and Liquor Offering

OPEN BAR – \$19.95 per person for five hours

FULL SERVICE OPEN BAR: Provide your guests with unlimited beverages from the bar including top shelf liquors, four beer selections, four wine selections, and non-alcoholic beverages.

All necessary bar items are provided.

Champagne Toast and Table Wines are not included.



Liquor Offerings include Vodka, Gin, Whiskey, Bourbon, Scotch, Rum, and Tequila

Tito's, Bombay, Jim Beam Bourbon, Dewar's Scotch, Captain Morgan, Bacardi, Espolòn Silver

House Wines include a variety from Josh Cellars

Cabernet Sauvignon | Pinot Noir | Pinot Grigio | Chardonnay
Merlot | Sauvignon Blanc | Rose | Prosecco

Domestic/Premium and Local Craft Beer brands

Sam Adams | Coors Light | Blue Moon
Stella Artois | Corona | Local IPA | Angry Orchard | Truly

*** Alternative spirit, wine and beer options are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.

Additional Bar Services

Table Wine Service – \$38 per bottle

Served wine for the dining tables may be purchased by the bottle. Customer is charged based on consumption for each bottle opened to serve a guest request. ***This option is only available with the purchase of a tiered package.***

House Wines include a variety from Josh Cellars

Cabernet Sauvignon | Pinot Noir | Pinot Grigio | Chardonnay
Merlot | Sauvignon Blanc | Rose | Prosecco

** Alternative wines are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.

Sparkling Toast – \$4 per person

Consider purchasing one of our house choice sparkling wines.

Josh Prosecco

*Sparkling juice available upon request

** Alternative options to our house sweet or dry sparkling wines are available upon request with advance notice and distributor availability. Additional fees will apply and vary pending the specific requests.

Signature Cocktail Drink – \$5 per person

Give your event an added flare and option for your guests.

Consider “Mocktail” non-alcoholic drink for your event for \$4pp

Planning Your Special Day

1892 Catering & Events at Reid Castle is ideal for your wedding and we work hard to meet your event needs. The following information, along with our Sales Staff, will assist you with planning your special occasion.

Thank you for choosing **1892 Catering & Events** at Reid Castle for your special day.

Reserving Wedding Date

Contact Shaun Herrmann to reserve your wedding date.

Office: 914.323.5191

Shaun.Herrmann@mville.edu

confservices@mville.edu

Please contact Jonathan Dorin, Sodexo General Manager, to discuss your food and beverage options.

Office: 914.323.5392

Jonathan.Dorin@Sodexo.com

Booking and Planning Your Wedding Event

To begin the reservation booking process, a deposit of \$500.00 is required to reserve the date with **1892 Catering & Events**, this deposit is non-refundable. Once contract is signed, 50% of the Food & Beverage bill is due 90 days in advance. The final guest count and payment is due 14 days before your event. All payments are to be made directly to Manhattanville University. Please contact and arrange your payment with Shaun Herrmann.

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