

# 1892

CATERING & EVENTS



## Catering Guide



# 1892

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](mailto:Shaun.Herrmann@mville.edu)

[confservices@mville.edu](mailto: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](mailto: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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