

SETTLES HILL



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.....

Open Bar Service

Champagne Toast

Spacious Bridal Suite for your bridal party up to 3 hours
Prior to onsite wedding and throughout affair

Choice of linen colors

Event Coordinator throughout your affair

Seasonal Decorations

Cake Cutting



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

Pulled Pork 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 - \$6.99 per person

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

Gourmet Pasta Station - \$6.99 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 - \$6.99 per person

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

Potato Bar - \$6.99 per person

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

Stir Fry Station - \$6.99 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 - \$6.99 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

~Silver Plated Wedding Package~

Open Premium Bar for Entire Event

Add bottle Beer to any Alcoholic Package \$1.99 per person

Hors d'oeuvres

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

Please choose 6 Butlared 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.

\$90.00 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~

Open Premium Bar for Entire Event

Add bottle Beer to any Alcoholic Package \$1.99 per person

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

\$105.00 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~

Open Premium Bar for Entire Event

Add bottle Beer to any Alcoholic Package \$1.99 per person

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
Ahi Tuna & Shrimp Scampi
Cedar Planked Salmon
Stuffed Shrimp
Maryland Crab Cake
Seafood Fra Diavolo
Pork Osso Bucco
Frenched Pork Chop

Herb encrusted Rack of Lamb
Chateaubriand
Gorgonzola Filet Mignon
Prime Rib
NY Strip Steak
Sliced Roast of Beef
Veal Parmigiano
Veal Martino

Any of our Chicken Course Selections

Vegetarian (please choose one)
Eggplant Parmesan or Eggplant Roulade

Dinner rolls and Coffee included

\$120.00 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 ~

Open Premium Bar for Entire Event

Add bottle Beer to any Alcoholic Package \$1.99 per person

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

Chef Attended Carving Station

(Please Choose one)

Roast of Beef, Herb Roasted Turkey, Smoked Ham, Peppercorn Pork Dijonaise

Dinner rolls and Coffee included

\$90.00 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~

Open Premium Bar for Entire Event

Add bottle Beer to any Alcoholic Package \$1.99 per person

Hors d'oeuvres

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

Please choose 4 Butlred 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

Chef Attended Carving Station

(Please choose two)

Roast of Beef, Herb Roasted Turkey, Smoked Ham, Peppercorn Pork Dijonaise

Dinner rolls and Coffee included

\$100.00 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~

Open Premium Bar for Entire Event

Add bottle Beer to any Alcoholic Package \$1.99 per person

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

\$125.00 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

\$58.00 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 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 5)

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

\$67.00 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
\$4.99 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
\$4.99 per person

~ Chocolate Fountain ~

Assorted Fresh Fruit, Cookies, Pretzels, Marshmallow, Rice Crispy Treats,
Graham Crackers, Maraschino Cherries And Brownies
\$6.99 per person - one chocolate
\$7.99 per person - two chocolate flavors

~ Smores Station ~

Graham Crackers, Chocolate Bars, Marshmallow
\$4.99 per person

~ Gourmet Coffee Station ~

A two hour Barista attended station with flavored gourmet coffees,
espresso and cappuccino for everyone at your event
\$875.00

With Vieniese Table
Assorted Canolis and Pastries
\$975.00

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



