

Beverages

House Toast

Choice of Champagne, White Zinfandel, Moscato or Sparkling Apple Cider 4pp
*** Add a Strawberry Garnish to your toast glass .75pp*

Beverage Options

Hosts' Bar for One Hour 21pp

Hosts' Bar Entire Event (5.5 hours) 37pp

Open Tally Bar Per Consumption

Butler Passed Champagne with Strawberry Garnish (1 hour) 6pp

Wine Service 9pp

Guests offered their choice of house red or white wine during dinner service (2 pours)

Wine Bottles priced per bottle
Opened and placed on your guest tables

Soda Bar 10pp
(mandatory for functions that will not have any alcohol service)

Specialty Beverage Stations

Hot Mulled Cider Station 6pp

Our own hot, spiced, local apple cider served with cinnamon sugar donuts

Hot Chocolate Station 5pp

Enjoy a cozy mug of hot chocolate with mini marshmallows, chocolate shavings, peppermint and whipped cream served with a variety of fresh baked cookies

Coffee and Cordial Station 8pp

Freshly brewed coffee with Grand Marnier, Bailey's, Kahlua, Sambuca, Amaretto and Tia Maria, garnished with whipped cream, chocolate shavings or orange zest

Please add 22% service charge and 8.5% NH Rooms and Meals Tax (2023)

Decorative Displays

International Gourmet Cheese Display 7pp

A select array of fine domestic & imported cheeses garnished with fruit and served with crackers

Add Fresh Seasonal Fruit Platter 4pp

Add Crudites & Ranch Dip 4pp

Mediterranean Sampler 8pp

Hummus, tabouleh, stuffed grape leaves, tzatziki, feta cheese and olive medley

Served with toasted pita chips & crostini

Antipasto Feast 8pp

A festive display of marinated mushrooms & artichokes, grilled vegetables, marinated medley of olives, Genoa salami, provolone cheese, pesto cherry tomato & mozzarella salad and flaked tuna.

Served with garlic knots & crostini

Sweet Beginnings 6pp

Sliced seasonal fruits, Danish, croissants & assorted breakfast breads. Served with a Coffee Station

Add a Mimosa Punch bowl 10pp

Maple Walnut Brie Wheel 120 per wheel

Warm Brie wheel glazed with native NH maple syrup, topped with walnuts & warm raisin compote.

Served with baguette slices. Serves up to 60

Suggested accompaniment to Sweet Beginnings or International Gourmet Cheese Display

Smoked Salmon Display 175 per side

A side of Atlantic salmon served with chopped hard-boiled eggs, red onion, capers and garlic-herb cream cheese. Served with toasted mini-bagels. Serves up to 20

New England Raw Bar Market Price

Chilled shrimp, crab claws, oysters on the half shell & cherrystone clams served on ice with zesty horseradish chili sauce, hot sauce & lemons

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a compromised immune system.

Hors d'oeuvres

Petite Castleton Crab Cakes	295	Shrimp Cocktail (GF)	275
House made with lump crab meat. Served with Creole style remoulade sauce		Poached, chilled Gulf shrimp. Served with zesty horseradish chili sauce	
Lobster Rangoon	265	Scallop and Bacon Skewer (GF)	275
Wonton shells filled with lobster meat and cream cheese		Sea scallops wrapped in bacon with a Maple-Grande Marnier glaze	
Coconut Shrimp	235	Antipasto Skewers (GF)	250
Butterflied shrimp coated with sweet coconut and deep fried. Served with mango chili dipping sauce		Marinated & skewered mozzarella, grape tomato, artichoke quarter, red pepper and mushroom	
Spinach & Artichoke Tart	260	Caprice Skewer (GF)	235
Artichoke hearts, cream cheese, Romano cheese, garlic & egg finished with seasoned breadcrumbs		Grape tomatoes, mozzarella balls, basil & balsamic glaze drizzle	
Asparagus and Asiago Wrap	240	Teriyaki Beef Satay (GF)	265
An asparagus tip with butter and shredded Asiago cheese wrapped in phyllo		Thin slices of flank steak on a skewer with teriyaki & green onion	
Mushroom in Phyllo	225	Caramelized Pear & Bleu Cheese in Puff Pastry	245
Caramelized wild mushrooms wrapped in phyllo dough		Caramelized pear on top of bleu cheese mousse encaged in puff pastry.	
Toasted Almond Raspberry Brie Tart	180	Mini Chicken Wellington	250
Brie cheese, raspberry sauce and a toasted almond baked in a phyllo pastry cup		All white meat chicken seasoned with a duxelles blend of mushrooms, sherry and onions in a puff pastry crust	
Petite Arancini	175	Mini Beef Wellington	260
Arborio rice, mozzarella, Romano, tomato, basil, rolled in panko bread crumbs. Served with tomato-basil dipping sauce		Tender beef wrapped in puff pastry with mushroom duxelles served with Merlot dipping sauce	
Smoked Gouda Mac & Cheese Bites	180	Coconut Chicken	240
Lightly battered al dente pasta with eight different cheeses: Romano parmesan, American, aged white cheddar, cream cheese, Fontina, cheddar and smoked Gouda		Southern-style breaded chicken tender with a coconut batter. Served with Caribbean chutney sauce	
Mozzarella Sticks	145	Sesame Chicken	235
Deep fried Italian breaded mozzarella. Served with tomato-basil dipping sauce		Hand trimmed morsels of chicken tenders, breaded, and coated with our special blend of sesame seeds and panko crumbs. Served with honey mustard sauce	
Spanakopita	175	Tomato Bruschetta	170
Savory spinach & feta filling baked in crispy phyllo dough triangle		Artisan baguette topped with seasoned tomatoes and balsamic drizzle.	
Vegetable Spring Roll	165	Mini Rueben's	255
A blend of fresh cut carrots, onions, celery, cabbage and various seasonings, wrapped in a traditional egg roll wrapper. Served with orange chili sauce		Shaved corned beef with Rye bread, swiss cheese. Served with special dipping sauce	
Vegetable Empanda	180	Buffalo Chicken Spring Roll	230
Sauteed vegetables & black beans seasoned with cumin in a savory dough. Served with avocado cream		Tender shredded chicken seasoned with buffalo sauce & bleu cheese wrapped in a fried spring roll wrapper	
		Asian Pot Sticker	165
		Crispy Asian pork dumpling with sesame teriyaki dipping sauce	

Prices based on 100 pieces

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Alternative Selections

Appetizers

Add a fourth course to your dinner menu that will please even the most distinguished palate

Shrimp Cocktail (GF, DF)	three large poached Gulf shrimp with horseradish chili sauce and lemon	8pp
Cheese Tortellini	served with your choice of marinara sauce or a garlic pesto alfredo sauce	3pp
Vegetable Minestrone Soup	fresh vegetables, orzo pasta and beans in a light tomato broth	4pp
Italian Wedding Soup	escarole, spinach, mini meatballs and pasta in a savory chicken broth	4pp

Castleton's Signature Selections

Crispy Ginger Chicken ** (GF)	Asian marinated tender chicken, battered in a crispy coat, tossed in a spicy orange sauce with sesame seeds and green onions	325*
Garlic & Herb Crusted Lamb Chops ** (GF, DF)	Pan seared Dijon, garlic & herb rack of lamb chops served medium rare with a red wine demi glace	375*
Poke Ahi Tuna ** (GF, DF)	seasoned with tamari, ginger, scallion, sesame oil and black pepper	350*
New England Clam Chowder	chopped Atlantic clams, potatoes, heavy cream & oyster crackers	6pp

**items listed above are traditionally served as an hors d'oeuvre

Desserts

Castleton's Cascading Chocolate Fountain	"The Ultimate Chocolate Dessert"	11pp
<i>Delight your guests with a flowing curtain of rich, warm, melted Belgian chocolate. Accompanied by strawberries, bananas, pineapple, marshmallows, pretzel sticks, sugar cookies, Oreo cookies, graham crackers, and Rice Krispy squares</i>		
Assorted Mini Cream Pastries	a creative assortment of miniature traditional pastries	4pp
Assorted Mini Cannoli's	an assortment of fresh vanilla, chocolate, and ricotta filled cannoli's	4pp
Ice Cream Sundae Bar	vanilla ice cream served in a waffle bowl with all of the necessary and unnecessary toppings	8pp

Late Night Snacks ...

Awe your guests with the perfect snack to keep them going until the "Last Dance"

Deconstructed Nacho Station (GF)	fresh fried tricolored tortilla chips with all the traditional toppings ...	8pp
<i>Nacho cheese sauce, lettuce, tomato, jalapeño peppers, black olives, sour cream & salsa</i>		
<i>Add Castleton's Chili, guacamole, seasoned beef, shredded chicken or fried spiced tofu</i>		
Mashed Potato Bar (GF)	creamy mashed potatoes served with crowd pleasing toppings ...	7pp
<i>Butter, sour cream, chives, chopped bacon, yellow cheddar, and gravy</i>		
Cheeseburger Sliders	served with ketchup, relish, mustard, and onions	5pp
Pulled Pork Sliders	served with BBQ Sauce and onions	5pp
Italian Sausage Sliders	served with mustard and sautéed peppers & onions	5pp
Hot Dog Station	served with ketchup, relish, mustard and onions	4pp
Wings	(Buffalo, Plain or Teriyaki) served with carrot & celery sticks & blue cheese dressing	5pp

Add Waffle Fries to any late night snack station 2pp

Chicken Tenders	served with sweet & sour sauce	255*
Mini Cuban Sandwiches		255*
Mini Pizzas		175*
Meatballs		127*

*prices above based on 100 pieces

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The Buffet

Salad Selection

(served, choice of one)

Caesar Salad

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)

Spinach, Feta, Candied Walnut & Strawberry Salad with Balsamic Vinaigrette (GF)

Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese with Apple Cider Vinaigrette (GF)

Choice of Three

Apple Cranberry Cornbread Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Française

Chicken Parmesan

Chicken Piccata

Roasted Turkey Breast with Pan Gravy (GF)

Pan Seared Pork Tenderloin with Apple Mustard Demi (GF, DF)

Brown Sugar Glazed Ham with Raisin Pineapple Sauce (GF, DF)

Roast Sirloin of Beef with Merlot Sauce (GF, DF)

Grilled Teriyaki Salmon Filet (GF, DF)

Seared Lemon Dijon Salmon Filet (GF)

Cracker Crumb Crusted Baked Haddock

Chicken & Broccoli Alfredo

Choice of Three

Vegetable Rice Pilaf (GF, DF)

Herb Roasted Red Bliss Potatoes (GF, DF)

Cinnamon Maple Mashed Sweet Potatoes (GF)

Homestyle Mashed Potatoes (GF)

Apple Cranberry Cornbread Stuffing

Garlic White Wine & Olive Oil Pasta Primavera (DF)

Penne with Tomato Basil Sauce (DF)

Macaroni & Cheddar with Ritz Topping

Green Beans Almondine (GF)

Honey Glazed Carrots (GF, DF)

Seasonal Vegetable Medley (GF, DF)

Buttered Broccoli (GF)

Dessert Selection

(served, choice of one)

Castleton's Signature Brandied Pear Crepe with White Chocolate Mousse Whipped Cream

New England Apple Maple Crisp (GF)

Wild Berry Shortcake with Homemade Whipped Cream

White Chocolate Mousse served in a Dark-Chocolate Cup with Raspberries & Dark Chocolate Drizzle

Brownie Sundae

OR

Castleton will cut your Wedding Cake

and serve to guests with a hand dipped Chocolate Covered Strawberry

48pp

Please choose one salad and one dessert to accompany your buffet selections.

All dinner buffets include warm dinner rolls, butter, coffee, decaf and tea.

Children's Meals available upon request

Please add 22% service charge and 8.5% NH Rooms and Meals Tax (2023)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a compromised immune system.

Family Style

Salad Selection

(served, choice of one)

Caesar Salad

Mixed Greens Garden Salad *with Balsamic Vinaigrette* (GF, DF)

Spinach, Feta, Candied Walnut & Strawberry Salad *with Balsamic Vinaigrette* (GF)

Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese *with Apple Cider Vinaigrette* (GF)

Choice of one Combination:

Roasted Turkey Breast (GF)

40pp

Hand-carved roasted breast of turkey served with Apple Cranberry Cornbread Stuffing*, Pan Gravy and Cranberry Sauce

Brown Sugar Glazed Ham (GF, DF)

44pp

Served with Raisin Pineapple Sauce and a choice of one:

Roast Sirloin of Beef *with Merlot Sauce* (GF, DF)

Roasted Turkey Breast *with Pan Gravy* (GF)

Roast Sirloin of Beef (GF, DF)

48pp

Served with Merlot Sauce and a choice of one:

Roasted Turkey Breast *with Pan Gravy* (GF)

Apple Cranberry Cornbread Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Française

Chicken Picatta

Pan Seared Pork Tenderloin *with Apple Mustard Demi* (GF, DF)

Roast Tenderloin of Beef (GF, DF)

52pp

Served with Merlot Sauce or Béarnaise Sauce* and a choice of one:

Roasted Turkey Breast *with Pan Gravy* (GF)

Apple Cranberry Cornbread Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Française

Chicken Piccata

Pan Seared Pork Tenderloin *with Apple Mustard Demi* (GF, DF)

Dessert Selection

(served, choice of one)

Castleton's Signature Brandied Pear Crepe *with White Chocolate Mousse Whipped Cream*

New England Apple Maple Crisp (GF)

Wild Berry Shortcake *with Homemade Whipped Cream*

White Chocolate Mousse served in a Dark-Chocolate Cup *with Raspberries & Dark Chocolate Drizzle*

Brownie Sundae

OR

Castleton will cut your Wedding Cake

and serve to guests with a hand dipped Chocolate Covered Strawberry

Please choose one salad and one dessert to accompany your family style selection.

All family style entrees are served with your choice of a seasonal vegetable, starch, warm dinner rolls, butter, coffee, decaf and tea.

Children's Meals available upon request

Please add 22% service charge and 8.5% NH Rooms and Meals Tax (2023)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a compromised immune system.

Dinner Entrees

Salad Selection

(served, choice of one)

Caesar Salad

Mixed Greens Garden Salad *with Balsamic Vinaigrette* (GF, DF)
Spinach, Feta, Candied Walnut & Strawberry Salad *with Balsamic Vinaigrette* (GF)
Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese *with Apple Cider Vinaigrette* (GF)

Apple Cranberry Cornbread Stuffed Chicken 42
Cornbread, minced apples & cranberries stuffed into a chicken breast with Chicken Veloute

Chicken Cordon Bleu 44
Smoked ham stuffed chicken breast with crunchy panko breading, finished with a classic Mornay Sauce

Caribbean Chicken (GF, DF) 40
Island marinated chicken breast with a Mango Salsa

Chicken Française 40
Lightly egg battered chicken breast topped with sauteed mushrooms in a White Wine Sauce

Chicken Piccata 41
Flour dredged chicken breast with a Fresh Lemon Sauce
*With two herb-garlic shrimp 45

Pan Seared Pork Tenderloin (GF, DF) 41
Served with Apple Mustard Demi

Pan Seared Risotto Cakes (GF, DF) 40
Served over sautéed edamame, spinach, wild mushroom and topped with a Roasted Tomato & Red Pepper Sauce

Roast Sirloin of Beef (GF, DF) 48
Slow roasted and served with Merlot Sauce on the side

Prime Rib au Jus (GF, DF) 54
Boneless rib eye slow roasted medium rare to medium.
“Served end to end”

Roast Tenderloin of Beef (GF, DF) 56
Roasted medium rare hand-carved with choice of Merlot Sauce
Béarnaise Sauce* on the side

Filet Mignon (GF) 60
Grilled 8oz. filet mignon with choice of Merlot Sauce or
Béarnaise Sauce* on the side

Baked Stuffed Haddock 59
Fresh Atlantic caught, filled with a crab, shrimp and scallop stuffing served with Sherry Lobster Sauce

Cracker Crumb Crusted Baked Haddock 45
Baked native haddock with a cracker crumb crust

Salmon Filet 46
Fresh salmon filet grilled with a homemade Teriyaki Glaze (GF, DF) or
Fresh salmon filet seared with a Lemon Dijon Dill Sauce (GF)

Petite Filet Mignon Duets

Grilled 6 oz. Filet Mignon with choice of Merlot Sauce (GF, DF) or Béarnaise Sauce on the side
two Crab Stuffed Shrimp 64
two Herb-Garlic Shrimp (GF, DF) 62
Chicken Piccata 61

Dessert Selection

(served, choice of one)

Castleton's Signature Brandied Pear Crepe *with White Chocolate Mousse Whipped Cream*
New England Apple Maple Crisp (GF)
Wild Berry Shortcake *with Homemade Whipped Cream*
White Chocolate Mousse served in a Dark-Chocolate Cup *with Raspberries & Dark Chocolate Drizzle*
Brownie Sundae

OR

Castleton will cut your Wedding Cake
and serve to guests with a hand dipped Chocolate Covered Strawberry

Please choose one salad and one dessert to accompany your entrée selection.
All entrees are served with your choice of a seasonal vegetable, starch, warm dinner rolls, butter, coffee, decaf and tea.

Children's Meals available upon request

Please add 22% service charge and 8.5% NH Rooms and Meals Tax (2023)
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Castleton's Premier Buffet Package

For your Cocktail Hour

First Hour Open Bar

Featuring premium liquors, domestic and imported beer, house wine and champagne

continue your open bar for the reception (4.5 hours) for 27pp

Stationed Decorative Display (please select one)

International Gourmet Cheese Display

Antipasto Feast

Mediterranean Sampler

Hors d'oeuvres (please select four)

Shrimp Cocktail (GF)

Tomato Bruschetta

Asian Potsticker

Asparagus & Asiago Wrap

Petite Arancini

Scallop and Bacon Skewer (GF)

Toasted Almond Raspberry Brie Tart

Coconut Chicken

Lobster Rangoon

Smoked Gouda Mac & Cheese Bites

Spanakopita

Caprice Skewer (GF)

Mini Beef Wellington

Antipasto Skewers (GF)

Teriyaki Beef Satay (GF)

For your Dinner Reception

Champagne Toast with Strawberry Garnish

Salad

(served, please select one)

Caesar Salad

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)

Spinach, Feta, Candied Walnut & Strawberry Salad with Balsamic Vinaigrette (GF)

Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese with Apple Cider Vinaigrette (GF)

Buffet

Select Three Entrees

Apple Cranberry Cornbread Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Française

Chicken Parmesan

Chicken Piccata

Roasted Turkey Breast with Pan Gravy (GF)

Pan Seared Pork Tenderloin with Apple Mustard Demi (GF, DF)

Brown Sugar Glazed Ham with Raisin Pineapple Sauce (GF, DF)

Roast Sirloin of Beef with Merlot Sauce (GF, DF)

Grilled Teriyaki Salmon Filet (GF, DF)

Seared Lemon Dijon Salmon Filet (GF)

Cracker Crumb Crusted Baked Haddock

Chicken & Broccoli Alfredo

Select Three Accompaniment Dishes

Rice Pilaf (GF, DF)

Herb Roasted Red Bliss Potatoes (GF, DF)

Cinnamon Maple Mashed Sweet Potatoes (GF)

Homestyle Mashed Potatoes (GF)

Apple Cranberry Cornbread Stuffing

Garlic White Wine & Olive Oil Pasta Primavera (DF)

Penne with Tomato Basil Sauce (DF)

Macaroni & Cheddar with Ritz Topping

Green Beans Almondine (GF)

Honey Glazed Carrots (GF, DF)

Seasonal Vegetable Medley (GF, DF)

Buttered Broccoli (GF)

87pp

Choose from one of our five house desserts or Castleton will cut your wedding cake and serve to guests with a hand dipped chocolate covered strawberry.
All entrees are served with your choice of seasonal vegetable, starch, warm dinner rolls, butter, coffee, decaf and tea.

100 person minimum on a Saturday Evening Time Frame

Please add 22% service charge and 8.5% NH Rooms and Meals Tax (2023)

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Castleton's Premier Family Style Package

For your Cocktail Hour

First Hour Open Bar

Featuring premium liquors, domestic and imported beer, house wine and champagne

continue your open bar for the reception (4.5 hours) for 27pp

Stationed Decorative Display (please select one)

International Gourmet Cheese Display

Antipasto Feast

Mediterranean Sampler

Hors d'oeuvres (please select four)

Shrimp Cocktail (GF)

Scallop and Bacon Skewer (GF)

Spanakopita

Tomato Bruschetta

Toasted Almond Raspberry Brie Tart

Caprice Skewer (GF)

Asian Potsticker

Coconut Chicken

Mini Beef Wellington

Asparagus & Asiago Wrap

Lobster Rangoon

Antipasto Skewers (GF)

Petite Arancini

Smoked Gouda Mac & Cheese Bites

Teriyaki Beef Satay (GF)

For your Dinner Reception

Champagne Toast with Strawberry Garnish

Salad

(served, please select one)

Caesar Salad

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)

Spinach, Feta, Candied Walnut & Strawberry Salad with Balsamic Vinaigrette (GF)

Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese with Apple Cider Vinaigrette (GF)

Family Style

(please select one combination)

Roasted Turkey Breast served with

Apple Cranberry Cornbread Stuffing, Pan Gravy & Cranberry Sauce

76

Brown Sugar Glazed Ham served with Raisin Pineapple Sauce (GF, DF)

81

Roasted Turkey Breast with Pan Gravy (GF)

Roast Sirloin of Beef with Merlot Sauce (GF, DF)

Roast Sirloin of Beef served with Merlot Sauce (GF, DF)

Roasted Turkey Breast with Pan Gravy (GF)

Apple Cranberry Cornbread Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Française

Chicken Piccata

Pan Seared Pork Tenderloin with Apple Mustard Demi (GF, DF)

87 **Roast Tenderloin of Beef** served with Merlot Sauce or Béarnaise Sauce* (GF)

94

Roasted Turkey Breast with Pan Gravy (GF)

Apple Cranberry Cornbread Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Française

Chicken Piccata

Pan Seared Pork Tenderloin with Apple Mustard Demi (GF, DF)

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100 person minimum on a Saturday Evening Time Frame

Children's Meals available upon request

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Castleton's Premier Dinner Entree Package

For your Cocktail Hour

First Hour Open Bar

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continue your open bar for the reception (4.5 hours) for 27pp

Stationed Decorative Display (please select one)

International Gourmet Cheese Display
Antipasto Feast
Mediterranean Sampler

Hors d'oeuvres (please select four)

Shrimp Cocktail (GF)	Scallop and Bacon Skewer (GF)	Spanakopita
Tomato Bruschetta	Toasted Almond Raspberry Brie Tart	Caprice Skewer (GF)
Asian Potsticker	Coconut Chicken	Mini Beef Wellington
Asparagus & Asiago Wrap	Lobster Rangoon	Antipasto Skewers (GF)
Petite Arancini	Smoked Gouda Mac & Cheese Bites	Teriyaki Beef Satay (GF)

For your Dinner Reception

Champagne Toast with Strawberry Garnish

Salad

(served, please select one)

Caesar Salad

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)

Spinach, Feta, Candied Walnut & Strawberry Salad with Balsamic Vinaigrette (GF)

Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese with Apple Cider Vinaigrette (GF)

Dinner Entrees

(please select one or two)

Apple Cranberry Cornbread Stuffed Chicken	76	Roast Sirloin of Beef (GF, DF)	82
Chicken Piccata with Herb-Garlic Shrimp	81	Prime Rib au Jus (GF, DF)	90
Chicken Française	74	Roast Tenderloin of Beef (GF, DF)	92
Pan Seared Pork Tenderloin with Apple Mustard Demi (GF, DF)	73	Filet Mignon (GF)	98
Cracker Crumb Crusted Baked Haddock	80	Petite Filet Mignon with Crab Stuffed Shrimp	101
Salmon Filet (GF)	81	Baked Stuffed Haddock	97

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100 person minimum on a Saturday Evening Time Frame

Children's Meals available upon request

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