

Corporate Events

at Castleton Banquet and Conference Center

Breakfast Selections

Continental

*Assorted Danish & Breakfast Breads
Orange Juice, Coffee, Decaf & Tea
10pp*

Country Morning

*Seasonal Sliced Fresh Fruit
Assorted Danish & Breakfast Breads
Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage
Orange Juice, Coffee, Decaf & Tea
20pp*

*Cinnamon French Toast and Maple Syrup additional 4pp
Belgium Waffles with Strawberries and Whipped Cream additional 4pp*

Omelets to Order

*Prepared to Order by a Uniformed Chef
Featuring: cheddar cheese, diced onion, red & green peppers, mushrooms, diced ham, tomatoes, spinach and salsa.
served with Hickory Smoked Bacon, Sausage Links, Breakfast Potatoes, Seasonal Sliced Fresh Fruit,
Assorted Danish & Breakfast Breads
Orange Juice, Coffee, Decaf & Tea
23pp*

Brunch Anytime

*Assorted Breakfast Pastries
Seasonal Sliced Fruit
Brown Sugar Glazed Ham or Hickory Smoked Bacon & Sausage Links
Belgium Waffles with Strawberries & Whipped Cream or Cinnamon French Toast with Maple Syrup
Eggs Benedict or Vegetable Scramble
Mixed Greens Garden Salad with Balsamic Vinaigrette
Choice of: Caribbean Chicken, Chicken Française, or Chicken Piccata
Herb Roasted Red Bliss Potatoes or Rice Pilaf
Seasonal Vegetable Medley
Warm Dinner Rolls & Butter
Orange Juice, Coffee, Decaf & Tea
34pp*

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.

Energy Breaks

Healthier Choice

*Fresh Sliced Fruit, Granola/Nutri-Grain Bars, Assorted Yogurts,
Soft drinks and Bottled Water*
10pp

Afternoon Wake-up

*Assorted Cookies, Chocolate-Dipped Strawberries,
Coffee, Tea, Soft Drinks and Bottled Water*
9pp

Sundae Bar

French Vanilla Ice Cream served in a waffle bowl with all the necessary and unnecessary toppings
8pp

Social Hour

*Fresh Sliced Fruit Platter, Fresh Vegetables with Dip, Assorted Cheeses, Crackers
Soft Drinks and Bottled Water*
10pp

Cascading Chocolate Fountain

*Warm, melted Belgian Chocolate, accompanied by Strawberries, Bananas, Pineapple, Marshmallows, Pretzel Sticks and
Assorted Cookies*
11pp

Snacks

*Assortment of Chips, Doritos, Pretzels, Peanuts, Cookies
Soft Drinks and Bottled Water*
6pp

Refreshments

Coffee, Decaf, Tea, Assorted Soda and Bottled Water
5pp

Luncheon Buffet

Deli Buffet

*Sliced Turkey Breast, Roast Beef and Deli Ham, American & Swiss Cheese,
Tuna **or** Chicken Salad, Potato **or** Pasta Salad, Sliced Lettuce, Tomatoes, Red Onions,
Pickles, Pepperoncinis, Black Olives, Condiments, Sandwich Breads & Rolls,
Fresh Baked Cookies
Bottled Water, Soda, Coffee, Decaf & Tea
25pp*

*Add Soup **or** Salad to Deli Buffet
3pp*

Box Lunches

*Designed to meet the needs of groups on the go
Box Lunches include a Wrap Style Sandwich, Hand Fruit, Potato Chips, Fresh Baked Cookie,
Beverage, Appropriate Condiments, and Paper Supplies
21pp*

Express Buffet

*Soup **or** Salad
Roast Turkey Breast with Pan Gravy **or** Chicken Piccata
Cracker Crumb Crusted Baked Haddock **or** Roast Sirloin with Merlot Sauce
Garlic, White Wine & Olive Oil Pasta Primavera
Herb Roasted Red Bliss Potatoes **or** Rice Pilaf
Seasonal Vegetable Medley
Warm Dinner Rolls and Butter
Wild Berry Shortcake, White Chocolate Mousse **or** New England Apple Maple Crisp
Bottled Water, Soda, Coffee, Decaf & Tea
31pp*

Italian Feast

*Fresh Mozzarella & Tomato Salad
Mixed Green Garden Salad with Balsamic Vinaigrette
Chicken Parmesan
Cracker Crumb Crusted Baked Haddock
Penne with Tomato Basil Sauce
Herb Roasted Red Bliss Potatoes
Seasonal Vegetable Medley
Warm Dinner Rolls & Butter
Tiramisu
Bottled Water, Soda, Coffee, Decaf & Tea
32pp*

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Luncheon Entrees

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

Please choose one salad to accompany your entrée selection:

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)

Chicken Piccata

Flour dredged Chicken Breast with a Fresh Lemon Sauce

23pp

Caribbean Chicken (GF, DF)

Island Marinated Grilled Chicken with Mango-Pineapple Salsa

22pp

Apple Cranberry Cornbread Stuffed Chicken

Cornbread, Minced Apples & Cranberries stuffed into a chicken breast with Chicken Veloute

24pp

Pan Seared Pork Tenderloin (GF, DF)

Served with Apple Mustard Demi

22pp

Salmon Filet (GF)

Fresh Salmon Filet grilled with homemade Teriyaki Glaze (GF, DF) OR

Fresh Salmon Filet seared with a Lemon Dill Sauce (GF)

26pp

Cracker Crumb Crusted Baked Haddock

Baked Native Haddock with a Cracker Crumb Crust

25pp

Roast Sirloin of Beef (GF, DF)

Hand Sliced, Slow Roasted Sirloin served with Merlot Sauce

27pp

Garlic, White Wine & Olive Oil Pasta Primavera (DF)

Pasta tossed with Herb-Roasted Vegetables

19pp

Pan Seared Risotto Cakes (GF, DF)

Served over sauteed edamame, spinach, wild mushroom and topped with a Roasted Tomato & Red Pepper Sauce

21pp

Please choose one dessert to accompany your entrée selection:

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*

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