

WATERFRONT DINING *on Cobbetts*

PRIVATE DINNER MENU

Please select up to three

8oz. Filet Mignon* 43.

Caramelized Shallots, Mushrooms & local Bleu Cheese served with a Pinot Demi (GF)

Swiss Dijon Chicken Francaise* 34.

Battered Sautee Chicken Breast with Spinach & Mushrooms in a Lemon Dijon Mustard with Gruyere

Seafood Mixed Grill* 38.

Jumbo Shrimp, Sea Scallops, Filet of Salmon served over Chesapeake Crab Risotto & drizzled with Lobster Sauce

Standing Double Lamb Chop* 38.

Garlic & Herb Crusted Double Rack of Lamb Chops (GF)

Goat Cheese Lasagna Stack 28.

Roasted Portabella, Eggplant, Zucchini, Red & Yellow Peppers, Goat Cheese, Mozzarella & Parmesan Cheese topped with Tomato & Red Pepper Sauce (V)

All entrees* come with Chef's Potato, Vegetable Du Jour and your preselected choice of one Salad

Traditional Caesar Salad or Arcadia Garden Salad with French Vinaigrette (GF)

HORS D'OEUVRES

Priced by the dozen

Corn Fried Sea Scallop in a Spoon 32.
with Chipotle Aioli & Cilantro Confetti Slaw

Spinach & Fontina Arancini 24.
with Tomato-Basil Marinara Sauce

Gazpacho Shrimp Shooter 28.
Jumbo White Gulf Shrimp with a shot of Bloody Gazpacho

Seared Ahi Tuna on a Wonton Chip 34.
Wakame Salad, Gari, Wasabi Cream, & Sesame Seeds

Sesame Crusted Chicken Satay 21.
with Apricot Ginger Sauce

Crostini Caprese 21.
Crostini, Fresh Mozzarella, vine ripe Tomatoes,
Basil & Modena Balsamic drizzle.

PRIVATE DINING DETAILS:

**All Private Dinners are subject to a 1,200. food minimum. This is met when adding together all food items, tax & gratuity*

**Private Dinner tables are set with white tablecloth and black napkin
different linen colors available for an additional cost*

**A non-refundable deposit of 250. is due when booking a three-hour time frame
(deducted off of your total the day of)*

**Please note all menu selections are required one week in advance. Please send your count in with guest names and we will provide place cards for them. This enables us to streamline the service of your guests.*

DESSERTS

New York Style Cheesecake with Fresh Berries 9.

Castleton's Cannoli Duet 9.

Flourless Chocolate Lava Cake 10.

Castleton will cut your Special Occasion Cake and serve with our Signature Bonbon 6.

ADDITIONAL OFFERINGS

Private Event Portable Bar 225.

Pondview Room

Looking for a private intimate setting for your event? Consider Pondview which can hold up to ten guests. A 750. food and beverage minimum is required on all rentals of Pondview for a four hour time frame 150.

Ceremony Fee

Enjoy your intimate ceremony in our Gardens location with up to 35 seated guests. A 2.5 hour timeframe includes one hour in our bridal suite before the ceremony and one hour for photos on the grounds following your nuptials. Our onsite wedding coordinator will be available to guide you through the ceremonial process 1200.

Wedding Coordinator

Do you think you will need a wedding coordinator longer than the 2.5 hour ceremony timeframe? No problem! Our staff is happy to help you for as long as you think you might need! 95. per hour

*Please inform your server of any food allergies before ordering
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.*

*For parties of 6 or more a gratuity of 22% will be added
Please add 8.5% NH rooms and Meal Tax*