

Home for the Holiday's
curbside pick-up, with cooking and warming instructions

- Dinner Package #1** *serves approx. 8 - 10 guests*
 5lb - 6lb Tenderloin of Beef (GF) trimmed, seasoned & seared \$350
 2 - qts. Roasted Rosemary Red Bliss Potatoes (GF)
 2 - qts. Green Beans Almandine (GF)
 1 - qt. Merlot Sauce (GF) *or* Mushroom Demi Glace (GF)
 10 ea. Dinner Rolls
 1 - 10" Holiday Pie (choose one, circle): Apple, Pecan, Pumpkin, Blueberry

- Dinner Package #2** *serves approx. 16 - 18 guests*
 15lb - 18lb Prime Rib (GF) trimmed & seasoned \$450
 3 - qts. Garlic & Chive Whipped Potatoes (GF)
 3 - qts. Roasted Brussel Sprouts with Apple Smoked Bacon (GF)
 2 - qts. Au Jus (GF)
 18 ea. Dinner Rolls
 2 - 10" Holiday Pie (choose two, circle): Apple, Pecan, Pumpkin, Blueberry

- Dinner Package #3** *serves approx. 13 - 15 guests*
 10lb - 11lb Roast Pork Loin Stuffed with Cranberry Apple Stuffing trimmed & seasoned \$300
 2 - qts. Garlic & Chive Whipped Potatoes (GF)
 2 - qts. Maple Glazed Roasted Carrots & Parsnips (GF)
 1 - qt. Homemade Gravy (GF)
 15 ea. Dinner Rolls
 2 - 10" Holiday Pie (choose two, circle): Apple, Pecan, Pumpkin, Blueberry

The Main Event *ready to cook*

- | | | | | |
|--------------------------|-------------|---|--------------------------------------|-------|
| <input type="checkbox"/> | 5lb - 6lb | Tenderloin of Beef (GF) trimmed, seasoned & seared | <i>serves approx. 8 - 10 guests</i> | \$245 |
| <input type="checkbox"/> | 15lb - 18lb | Prime Rib (GF) trimmed & seasoned | <i>serves approx. 15 - 18 guests</i> | \$345 |
| <input type="checkbox"/> | 7lb - 9lb | Prime Rib (GF) trimmed & seasoned | <i>serves approx. 6 - 8 guests</i> | \$175 |
| <input type="checkbox"/> | 10lb - 11lb | Roast Pork Loin Stuffed with Cranberry Apple Stuffing
trimmed & seasoned | <i>serves approx. 13 - 15 guests</i> | \$185 |
| <input type="checkbox"/> | 5lb - 6lb | Roast Pork Loin Stuffed with Cranberry Apple Stuffing
trimmed & seasoned | <i>serves approx. 5 - 6 guests</i> | \$95 |

Please add 8.5% NH rooms and Meal Tax

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.

CASTLETON'S WATERFRONT DINING *on Cobbetts*
Personalize Your Holiday Dinner

Sides by the Quart

serves approx. 4 - 6 guests

\$14 ea.

- Maple Glazed Roasted Carrots & Parsnips (GF) Green Beans Almandine (GF)
- Roasted Brussel Sprouts with Apple Smoked Bacon (GF)
- Wild Rice Pilaf with Pistachios (GF) Garlic & Chive Whipped Potatoes (GF)
- Roasted Rosemary Red Bliss Potatoes (GF)
- Merlot Sauce (GF) Mushroom Demi Glace (GF) Au Jus (GF)

Hors d' Oeuvres by the Dozen *warm & serve*

- Scallop & Bacon Skewer (GF) *sea scallops wrapped in bacon with a Maple-Grande Marnier Glaze* \$28
- Crabmeat Stuffed Mushrooms *Castleton's crabmeat stuffed mushrooms topped with Hollandaise sauce* \$23
- Asparagus & Asiago Wrap *asparagus tip with butter and Asiago cheese wrapped in phyllo* \$18
- Smoked Gouda Mac & Cheese Bites *lightly battered al dente pasta with eight different cheeses* \$18
- Petite Arancini *Arborio rice, cheese, tomato and basil rolled in panko bread crumbs* \$18
- Almond Raspberry Brie Tart *Brie cheese, raspberry sauce and toasted almonds baked in a phyllo cup* \$18
- Spanakopita *savory spinach and feta filling baked in crispy phyllo* \$21

The Bakery

- Dinner Rolls by the Dozen *warm & serve* \$8/dozen
- Holiday Pie (10", circle one) Apple - Pumpkin - Pecan - Blueberry \$21 ea.

NAME _____ ADDRESS _____

PHONE _____

EMAIL _____

SPECIAL NOTES:

HOW DID YOU HEAR?

To place an order email order form to sales@castletonbcc.com or call our sales office at 603-898-6300

All orders must be placed by Friday, December 15th at 12pm

Pickups will be scheduled on December 23rd

Please add 8.5% NH rooms and Meal Tax

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