

# Breakfast, Lunch & Brunch

## COUNTRY MORNING BUFFET

Fresh Chilled Orange Juice  
Coffee, Decaf and Tea  
Assorted Danish & Breakfast Breads  
Seasonal Sliced Fruit  
Brown Sugar Glazed Ham or Hickory Smoked Bacon & Sausage Links  
Cinnamon French Toast with Maple Syrup or Belgium Waffles with Strawberries & Whipped Cream  
Scrambled Eggs  
Breakfast Potatoes  
\$26 PER PERSON

## OMELETS TO ORDER

Fresh Chilled Orange Juice  
Coffee, Decaf and Tea  
Assorted Danish & Breakfast Breads  
Seasonal Sliced Fruit  
Breakfast Potatoes  
Brown Sugar Glazed Ham or Hickory Smoked Bacon & Sausage Links  
Cinnamon French Toast with Maple Syrup or Belgium Waffles with Strawberries & Whipped Cream  
~Omelets Prepared to Order by a Uniformed Chef ~  
*To Include: cheddar cheese, diced onion, red & green peppers, mushrooms, diced ham, tomatoes, spinach and salsa*  
\$32 PER PERSON

## BRUNCH ANYTIME

Fresh Chilled Orange Juice  
Coffee, Decaf and Tea  
Assorted Danish & Breakfast Breads  
Seasonal Sliced Fresh Fruit  
Brown Sugar Glazed Ham or Hickory Smoked Bacon & Sausage Links  
Cinnamon French Toast with Maple Syrup or Belgium Waffles with Strawberries & Whipped Cream  
Eggs Benedict or Vegetable Scramble  
Seasonal Vegetable Medley  
Herb Roasted Red Bliss Potatoes or Vegetable Rice Pilaf  
*Choice of: Caribbean Chicken, Chicken Marsala, or Chicken Piccata*  
Mixed Greens Garden Salad with Balsamic Vinaigrette  
Warm Dinner Rolls & Butter  
\$37 PER PERSON

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2024)

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

## AFTERNOON BUFFET

Coffee, Decaf and Tea  
Mixed Greens Garden Salad with Balsamic Vinaigrette  
Cracker Crumb Crusted Baked Haddock or Roast Sirloin of Beef with Merlot Sauce  
Roasted Turkey Breast with Pan Gravy or Chicken Piccata  
Garlic, White Wine & Olive Oil Pasta Primavera  
Herb Roasted Red Bliss Potatoes or Vegetable Rice Pilaf  
Seasonal Vegetable Medley  
Warm Dinner Rolls & Butter

\$34 PER PERSON

## ITALIAN FEAST

Coffee, Decaf and Tea  
Fresh Mozzarella & Tomato Salad  
Mixed Greens Garden Salad with Balsamic Vinaigrette  
Cracker Crumb Crusted Baked Haddock  
Chicken Parmesan  
Penne with Tomato Basil Sauce  
Herb Roasted Red Bliss Potatoes  
Seasonal Vegetable Medley  
Warm Dinner Rolls & Butter

\$34 PER PERSON

### ADD SOMETHING SWEET TO COMPLETE YOUR MENU...

Castleton's Signature Brandied Pear Crepe with Chamomile Chantilly Cream	\$5 PER PERSON
New England Apple Maple Crisp	\$5 PER PERSON
Wild Berry Shortcake with Homemade Whipped Cream	\$5 PER PERSON
White Chocolate Mousse with Raspberries & Dark Chocolate Drizzle	\$5 PER PERSON

### ADD SOME BUBBLES TO YOUR BRUNCH...

Mimosa Toast	\$5 PER PERSON
Mimosa Punch	\$8 PER PERSON*
Traditional Mimosa in dispenser ready to be served in flutes. <i>Priced per hour.</i>	

### MAKE IT YOUR OWN...

Mimosa Bar	\$9 PER PERSON*
Champagne bottles, pineapple, cranberry & orange juice, blueberries, raspberries, strawberries, orange slices & maraschino cherries to garnish. <i>Served in a flute. Priced per hour.</i>	
Bloody Mary Bar	\$9 PER PERSON*
Bloody Mary in a dispenser with a variety of garnishes to include lemon wedges, celery sticks, blue cheese stuffed olives, and cocktail shrimp. <i>Priced per hour.</i>	

*\*Any drink station with alcohol options will be subject to a \$150 attendant fee\**

**OVER THE TOP DÉCOR, FOR YOUR OVER THE TOP EVENT!!**

**Balloon Garland, Marquis Letters & More!**

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