

Corporate Events

Breakfast Selections

CONTINENTAL

Assorted Danish & Breakfast Breads

Orange Juice, Coffee, Decaf & Tea

\$12 PER PERSON

COUNTRY MORNING

Seasonal Sliced Fresh Fruit

Assorted Danish & Breakfast Breads

Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage

Orange Juice, Coffee, Decaf & Tea

\$22 PER PERSON

Add Cinnamon French Toast and Maple Syrup

Add \$4 PER PERSON

Add Belgium Waffles with Strawberries and Whipped Cream

Add \$4 PER PERSON

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

\$26 PER PERSON

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 Marsala, or Chicken Piccata

Herb Roasted Red Bliss Potatoes or Vegetable Rice Pilaf

Seasonal Vegetable Medley

Warm Dinner Rolls & Butter

Orange Juice, Coffee, Decaf & Tea

\$36 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.

Energy Breaks

HEALTHIER CHOICE

Fresh Sliced Fruit, Granola/Nutri-Grain Bars, Assorted Yogurts
Soft Drinks and Bottled Water

\$11 PER PERSON

AFTERNOON WAKE-UP

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

\$10 PER PERSON

SUNDAE BAR

French Vanilla Ice Cream
Served in a waffle bowl with all the necessary and unnecessary toppings

\$9 PER PERSON

SOCIAL HOUR

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

\$12 PER PERSON

CASCADING CHOCOLATE FOUNTAIN

Warm, Melted Belgian Chocolate,
*Accompanied by Strawberries, Bananas, Pineapple, Marshmallows, Pretzel Sticks
and Assorted Cookies*

\$ 11 PER PERSON

SNACKS

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

\$7 PER PERSON

REFRESHMENTS

Coffee, Decaf, Tea, Assorted Soda and Bottled Water

\$6 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.

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

\$27 PER PERSON

Add Soup or Salad to Deli Buffet *Add \$3 PER PERSON*

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

\$23 PER PERSON

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 Vegetable 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

\$34 PER PERSON

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

\$36 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.

Luncheon Entrées

*All entrées are served with your choice of
A Seasonal Vegetable, Starch, Warm Dinner Rolls, Butter, Coffee, Decaf and Tea.*

SALAD COURSE

CHOOSE 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)

ENTRÉE SELECTIONS

CHOOSE ONE

Chicken Piccata Flour

Dredged Chicken Breast with a Fresh Lemon Sauce

\$25 PER PERSON

Caribbean Chicken (GF, DF)

*Island Marinated Grilled Chicken
with Mango-Pineapple Salsa*

\$24 PER PERSON

Apple Cranberry Cornbread Stuffed Chicken

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

\$27 PER PERSON

Pan Seared Pork Tenderloin (GF, DF)

Served with Apple Mustard Demi

\$24 PER PERSON

Salmon Filet (GF)

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

or

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

\$28 PER PERSON

Cracker Crumb Crusted Baked Haddock

Baked Native Haddock with a Cracker Crumb Crust

\$27 PER PERSON

Roast Sirloin of Beef (GF, DF)

*Hand Sliced, Slow Roasted Sirloin served
with Merlot Sauce*

\$30 PER PERSON

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

Pasta tossed with Herb-Roasted Vegetables

\$21 PER PERSON

Pan Seared Risotto Cakes (GF, DF)

*Served over Sautéed Edamame, Spinach,
Wild Mushroom and topped
with a Roasted Tomato & Red Pepper Sauce*

\$23 PER PERSON

DESSERT

CHOOSE 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

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.

A Unique Experience for your next Corporate Event

If you are looking to capture your attendees attention in a unique way, we have comprised a list of people we would suggest reaching out to:

DROPS TO WELLNESS / CHIN-SIM KANG

dropstowellness@gmail.com

603-320-6788

Bringing harmony and peace to your attendees' body and mind. Drops To Wellness offers individual 10-minute relaxing head Vitaflex sessions to release tension in the head, neck and shoulders. Or small group classes on gratitude breathing technique to create a heart-brain coherence, bringing peace and calm to your attendees.

SIMPLIFIU (FINANCIAL COACH) / SCOTT TOWNSEND

scott@simplifiu.com

603-722-0222

Guiding your attendees to financial wellness - Simplifiu offers a financial wellness seminar, workshop, or lunch-n-learn to provide some insight into personal finance basics for your attendees. Typical topics covered include the good and bad of compounding, budgeting and managing your cash flow, basic financial protections, strategies for paying down debt, credit reports and credit scores, and maximizing employer benefits.

Custom or focused topics can be prepared upon request.

ESPRESSO DAVE

dave@espressodave.com

888-221-9029

Taking coffee break to the next level

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.