

# Off Season Buffet Package

## INTERNATIONAL CHEESE DISPLAY & PASSED HORS D'OEUVRES

CHOICE OF THREE

Spanakopita  
Asian Pot Sticker  
Petite Arancini  
Teriyaki Beef Satay (GF)  
Coconut Chicken  
Antipasto Skewers (GF)

Toasted Almond Raspberry Brie Tart  
Smoked Gouda Mac & Cheese Bites  
Caprice Skewer (GF)  
Scallop & Bacon Skewer (GF)  
Lobster Rangoon  
Tomato Bruschetta

## 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 Cider Vinaigrette (GF)

## BUFFET

Roast Sirloin of Beef with Merlot Sauce (GF, DF)  
Chicken Piccata OR Chicken Marsala OR Chicken Caribbean (GF, DF)  
Garlic, White Wine & Olive Oil Pasta Primavera (DF)  
Herb Roasted Red Bliss Potatoes (GF, DF)  
Honey Glazed Carrots (GF, DF)

*Buffet includes Warm Dinner Rolls, Butter, Coffee, Decaf and Tea*

## DESSERTS

CHOOSE ONE

Castleton's Signature Brandied Pear Crepe with Chamomile Chantilly Cream  
New England Apple Maple Crisp (GF)  
Wild Berry Shortcake with Homemade Whipped Cream  
White Chocolate Mousse with Raspberries & Dark Chocolate Drizzle  
Brownie Sundae

OR

Castleton will cut your Wedding Cake and serve to guests with a hand dipped  
Chocolate Covered Strawberry

**\$ 54 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.*