

# 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

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# 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

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## 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

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## 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*

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