

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
Vegetable Scramble *or* Eggs Benedict*
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)

Please inform our team of any food allergies or dietary needs in advance to ensure an exceptional experience.

*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.

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

ASK US ABOUT RENTING OUR FLOWER BAR STAND!

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

Balloon Garland, Marquis Letters & More!

Creations By Kim • 617-416-8205

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