

Off-Season Dinner Entrée 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)

PLATED ENTRÉE SELECTIONS

CHOICE OF TWO

Chicken Marsala

Chicken Piccata

Caribbean Chicken (GF, DF)

Pan Seared Pork Tenderloin with Apple Mustard Demi (GF, DF)*

Cracker Crumb Crusted Baked Haddock

Grilled Teriyaki Salmon Filet (GF, DF)*

Seared Lemon Dijon Dill Salmon Filet (GF)*

Roast Sirloin of Beef with Merlot Sauce (GF, DF)*

Entrées are served with your choice of seasonal vegetable, starch, 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

\$ 49 PER PERSON

FOR PARTIES OF 6 OR MORE A GRATUITY OF 22% WILL BE ADDED
PLEASE ADD 8.5% NH ROOMS AND MEAL 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.*