



# Private Dinner Menu

## ENTRÉES SELECT UP TO THREE

<b>8oz. Filet Mignon*</b> Caramelized Shallots, Mushrooms & local Bleu Cheese served with a Pinot Demi (GF)	\$48
<b>Swiss Dijon Chicken Francaise</b> Battered Sautéed Chicken Breast with Spinach & Mushrooms in a Lemon Dijon Mustard with Gruyere	\$38
<b>Seafood Mixed Grill*</b> Jumbo Shrimp, Sea Scallops, Filet of Salmon served over Chesapeake Crab Risotto & drizzled with Lobster Sauce	\$42
<b>Standing Double Lamb Chop*</b> Garlic & Herb Crusted Double Rack of Lamb Chops (GF)	\$43
<b>Goat Cheese Lasagna Stack</b> Roasted Portabella, Eggplant, Zucchini, Red & Yellow Peppers, Goat Cheese, Mozzarella & Parmesan Cheese topped with Tomato & Red Pepper Sauce (V)	\$32

All entrées\* come with Chef's Potato, Vegetable Du Jour and your preselected choice of one Salad

**Traditional Caesar Salad or Arcadia Garden Salad with French Vinaigrette (GF)**

## HORS D'OEUVRES

PRICED BY THE DOZEN

<b>Corn Fried Sea Scallop in a Spoon</b> with Chipotle Aioli & Cilantro Confetti Slaw	\$36
<b>Spinach &amp; Fontina Arancini</b> with Tomato-Basil Marinara Sauce	\$26
<b>Gazpacho Shrimp Shooter</b> Jumbo White Gulf Shrimp with a shot of Bloody Gazpacho	\$30
<b>Seared Ahi Tuna on a Wonton Chip*</b> Wakame Salad, Gari, Wasabi Cream, & Sesame Seeds	\$38
<b>Sesame Crusted Chicken Satay</b> with Apricot Ginger Sauce	\$24
<b>Crostini Caprese</b> Crostini, Fresh Mozzarella, vine ripe Tomatoes, Basil & Modena Balsamic drizzle	\$23

## DESSERTS

<b>New York Style Cheesecake with Fresh Berries</b>	\$10
<b>Castleton's Cannoli Duet</b>	\$10
<b>Flourless Chocolate Lava Cake</b>	\$12
<b>Castleton will cut your Special Occasion Cake and serve with our Signature Bonbon</b>	\$4

### PRIVATE DINING DETAILS:

\*All Private Dinners are subject to a \$1,500 food minimum. This is met when adding together all food items, tax & gratuity

\*Private Dinner tables are set with white tablecloth and black napkin different linen colors available for an additional cost

\*A non-refundable deposit of \$250 is due when booking a three-hour time frame (deducted off of your total the day of)

\*Please note all menu selections are required two weeks in advance. Please send your count in with guest names and we will provide place cards for them. This enables us to streamline the service of your guests

\*Kindly be informed that we can accommodate multiple private dinners simultaneously

### ADDITIONAL OFFERINGS

<b>Private Event Portable Bar</b>	\$225
<b>Ceremony Fee</b> Enjoy your intimate ceremony in our Gardens location with up to 35 seated guests. A 2.5 hour timeframe includes one hour in our bridal suite before the ceremony and one hour for photos on the grounds following your nuptials. Our onsite wedding coordinator will be available to guide you through the ceremonial process	\$1,200
<b>Wedding Coordinator</b> Do you think you will need a wedding coordinator longer than the 2.5 hour ceremony timeframe? No problem! Our staff is happy to help you for as long as you think you might need!	\$95

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 comprised immune system.