

Corporate Events

Breakfast Selections

CONTINENTAL

Assorted Danish & Breakfast Breads

Orange Juice, Coffee, Decaf & Tea

\$13 PER PERSON

COUNTRY MORNING

Seasonal Sliced Fresh Fruit (GF, DF)

Assorted Danish & Breakfast Breads

Scrambled Eggs (GF), Breakfast Potatoes (DF), Hickory Smoked Bacon and Sausage Links (GF, DF)

Orange Juice, Coffee, Decaf & Tea

\$24 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

Omelets (GF) to order prepared 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 (GF, DF), Breakfast Potatoes (DF)

Seasonal Sliced Fresh Fruit (GF, DF), Assorted Danish & Breakfast Breads

Orange Juice, Coffee, Decaf & Tea

\$29 PER PERSON

BRUNCH ANYTIME

Assorted Breakfast Pastries

Seasonal Sliced Fruit (GF, DF)

Brown Sugar Glazed Ham (GF, DF) or Hickory Smoked Bacon & Sausage Links (GF, DF)

Belgium Waffles with Strawberries & Whipped Cream or Cinnamon French Toast with Maple Syrup

Eggs Benedict* or Vegetable Scramble (GF)

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)

Choice of: Caribbean Chicken (GF, DF), Chicken Marsala (GF), or Chicken Piccata (GF)

Herb Roasted Red Bliss Potatoes (GF, DF) or Vegetable Rice Pilaf (GF, DF)

Seasonal Vegetable Medley (GF, DF)

Warm Dinner Rolls & Butter

Orange Juice, Coffee, Decaf & Tea

\$40 PER PERSON

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2025)

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.

Energy Breaks

HEALTHIER CHOICE

Fresh Sliced Fruit (GF, DF), Granola/Nutri-Grain Bars, Assorted Yogurts (GF)
Soft Drinks and Bottled Water

\$12 PER PERSON

AFTERNOON WAKE-UP

Assorted Cookies, Chocolate-Dipped Strawberries
Coffee, Tea, Soft Drinks and Bottled Water

\$13 PER PERSON

SUNDAE BAR

French Vanilla Ice Cream
Served in a waffle bowl with all the necessary and unnecessary toppings

\$10 PER PERSON

SOCIAL HOUR

Fresh Sliced Fruit Platter (GF, DF), Crudites with Dip (GF), Assorted Cheeses, Crackers
Soft Drinks and Bottled Water

\$13 PER PERSON

CASCADING CHOCOLATE FOUNTAIN

Warm, Melted Belgian Chocolate (GF),
*Accompanied by Strawberries (GF, DF), Bananas (GF, DF), Pineapple (GF, DF), Marshmallows, Pretzel Sticks
and Assorted Cookies*

\$12 PER PERSON

SNACKS

Assortment of Chips, Doritos, Pretzels, Peanuts (GF, DF), Cookies
Soft Drinks and Bottled Water

\$8 PER PERSON

REFRESHMENTS

Coffee, Decaf, Tea, Assorted Soda and Bottled Water

\$6 PER PERSON

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2025)

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.*

Luncheon Buffet

DELI BUFFET

Sliced Turkey Breast (GF, DF), Roast Beef (GF, DF) and Deli Ham (GF, DF)
American (GF) & Swiss Cheese (GF)
Tuna (GF) or Chicken Salad (GF)
Red Bliss Potato Salad (GF) or Garden Vegetable Pasta Salad
Sliced Lettuce (GF, DF), Tomatoes (GF, DF), Red Onions (GF, DF)
Pickles (GF, DF), Pepperoncinis (GF, DF), Black Olives (GF, DF), Condiments, Sandwich Breads & Rolls
Fresh Baked Cookies
Bottled Water, Soda, Coffee, Decaf & Tea

\$30 PER PERSON

Add Soup or Salad to Deli Buffet Add \$5 PER PERSON

BOX LUNCHES

Designed to meet the needs of groups on the go
Box Lunches include a Wrap Style Sandwich, Hand Fruit (GF, DF), Potato Chips, Fresh Baked Cookie
Beverage, Appropriate Condiments, and Paper Supplies

\$25 PER PERSON

EXPRESS BUFFET

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)
Roast Turkey Breast with Pan Gravy (GF) or Chicken Piccata (GF)
Cracker Crumb Crusted Baked Haddock or Roast Sirloin with Merlot Sauce (GF, DF)*
Pasta Primavera Alfredo or Seasonal Ravioli
Herb Roasted Red Bliss Potatoes (GF, DF) or Vegetable Rice Pilaf (GF, DF)
Seasonal Vegetable Medley (GF, DF)
Warm Dinner Rolls & Butter
Wild Berry Shortcake, White Chocolate Mousse or New England Apple Maple Crisp (GF)
Bottled Water, Soda, Coffee, Decaf & Tea

\$36 PER PERSON

ITALIAN FEAST

Fresh Mozzarella & Tomato Salad (GF)
Mixed Green Garden Salad with Balsamic Vinaigrette (GF, DF)
Chicken Parmesan
Cracker Crumb Crusted Baked Haddock
Penne with Tomato Basil Sauce (DF)
Herb Roasted Red Bliss Potatoes (GF, DF)
Seasonal Vegetable Medley (GF, DF)
Warm Dinner Rolls & Butter
Wild Berry Shortcake, White Chocolate Mousse or New England Apple Maple Crisp (GF)
Bottled Water, Soda, Coffee, Decaf & Tea

\$38 PER PERSON

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2025)

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.*

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, Glazed Walnut & Strawberry Salad with Balsamic Vinaigrette (GF)

Arcadia Field Greens, Pears, Glazed Walnuts, Dried Cranberries & Goat Cheese
with Apple Cider Vinaigrette (GF)

ENTRÉE SELECTIONS

CHOOSE ONE

Chicken Piccata (GF)

Flour Dredged Chicken Breast with
a Fresh Lemon Sauce

\$27 PER PERSON

Caribbean Chicken (GF, DF)

Island Marinated Grilled Chicken
with Mango-Pineapple Salsa

\$26 PER PERSON

New England Apple Cranberry Stuffed Chicken

Diced Apples & Cranberries stuffed into a chicken
breast with Chicken Veloute

\$30 PER PERSON

Pan Seared Pork Tenderloin (GF, DF)*

Served with Apple Mustard Demi

\$26 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)

\$31 PER PERSON

Cracker Crumb Crusted Baked Haddock

Baked Native Haddock with a Cracker Crumb Crust

\$30 PER PERSON

Roast Sirloin of Beef (GF, DF)*

Hand Sliced, Slow Roasted Sirloin served
with Merlot Sauce

\$33 PER PERSON

Pasta Primavera Alfredo

Pasta tossed with Herb-Roasted Vegetables

\$23 PER PERSON

Pan Seared Portabella Steak (GF, DF)

Pan seared portabella steak on a bed of
mushroom risotto and wilted baby spinach

\$25 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

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2025)

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.

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

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2025)

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.*