

Off-Season Dinner Entrée Package

INTERNATIONAL CHEESE DISPLAY & PASSED HORS D'OEUVRES

CHOICE OF THREE

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|------------------------------|------------------------------------|
| Spanakopita | Toasted Almond Raspberry Brie Tart |
| Asian Pot Sticker (DF) | Smoked Gouda Mac & Cheese Bites |
| Petite Arancini | Caprice Skewer (GF) |
| Teriyaki Beef Satay (GF, DF) | Scallop & Bacon Skewer (GF, DF) |
| Coconut Chicken | Lobster Rangoon |
| Antipasto Skewers (GF) | Tomato Bruschetta |

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 Cider Vinaigrette (GF)

PLATED ENTRÉE SELECTIONS

CHOICE OF TWO

- Chicken Marsala (GF)
- Chicken Piccata (GF)
- 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

\$ 51 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.