

# Social Dinner Package

## INTERNATIONAL CHEESE DISPLAY & PASSED HORS D'OEUVRES

CHOICE OF THREE

- |                              |                                    |
|------------------------------|------------------------------------|
| 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

CHOOSE ONE

- New England Apple Cranberry Stuffed Chicken
- Chicken Piccata (GF)
- Caribbean Chicken (GF, DF)
- Pan Seared Pork Tenderloin (GF, DF)\*
- Cracker Crumb Crusted Baked Haddock
- Salmon Filet (GF)\*
- Roast Sirloin of Beef with Merlot Sauce (GF, DF)\*
- All entrees 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

**\$ 45 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.