

BEVERAGES

HOUSE TOAST

Choice of Champagne White Zinfandel, Moscato or Sparkling Apple Cider	\$6 PER PERSON
<i>Add</i> a Strawberry Garnish to your toast glass	\$1 PER PERSON

BEVERAGE OPTIONS

Hosts' Bar for One Hour	\$28 PER PERSON
Hosts' Bar Entire Event (5.5 HOURS)	\$48 PER PERSON
Open Tally Bar	PER CONSUMPTION
Butler Passed Champagne with Strawberry Garnish (1 hour)	\$8 PER PERSON
Wine Service (2 POURS) Guests offered their choice of house red or white wine during dinner service	\$11 PER PERSON
Wine Bottles Opened and placed on your guest tables	PRICED PER BOTTLE
Soda Bar (mandatory for functions that will not have any alcohol service)	\$10 PER PERSON

SPECIALTY BEVERAGE STATIONS

Hot Mulled Cider Station Our own hot, spiced, local apple cider served with cinnamon sugar donuts	\$8 PER PERSON
Hot Chocolate Station Enjoy a cozy mug of hot chocolate with mini marshmallows, chocolate shavings, peppermint and whipped cream served with a variety of fresh baked cookies	\$7 PER PERSON
Coffee and Cordial Station Freshly brewed coffee with Grand Marnier, Bailey's, Kahlua, Sambuca, Amaretto and Tia Maria, garnished with whipped cream, chocolate shavings or orange zest	\$10 PER PERSON

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

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DECORATIVE DISPLAYS

International Gourmet Cheese Display A select array of fine domestic & imported cheeses garnished with fruit and served with crackers	\$9 PER PERSON
Add Fresh Seasonal Fruit Platter (GF, DF)	\$5 PER PERSON
Add Crudites & Ranch Dip (GF)	\$5 PER PERSON
Mediterranean Sampler Hummus, tabbouleh, stuffed grape leaves, tzatziki, feta cheese and olive medley Served with toasted pita chips & crostini	\$10 PER PERSON
Antipasto Feast A festive display of marinated mushrooms & artichokes, grilled vegetables, marinated medley of olives, Genoa & Picante salami, provolone cheese board, rainbow tomato & mozzarella salad and grilled Tuscan chicken	\$11 PER PERSON
Sweet Beginnings Sliced seasonal fruits, Danish, croissants & assorted breakfast breads Served with a Coffee Station	\$9 PER PERSON
Add a Mimosa Punch bowl	\$6 PER PERSON
Baked Brie Wheel Brie wheel topped with apricot preserves, toasted almonds wrapped in puff pastry, baked and served warm <i>Suggested accompaniment to Sweet Beginnings or International Cheese Display</i>	\$145 PER WHEEL <i>Serves up to 60</i>
Smoked Salmon Display* A side of Atlantic salmon served with chopped hard-boiled eggs, red onion, capers and garlic-herb cream cheese Served with toasted mini-bagels	\$195 PER SIDE <i>Serves up to 20</i>
New England Raw Bar* (GF, DF) Chilled shrimp, crab claws, oysters on the half shell & cherrystone clams served on ice with zesty horseradish chili sauce, hot sauce & lemons	MARKET PRICE

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HORS D'OEUVRES

PRICES BASED ON 100 PIECES

Petite Castleton Crab Cakes House made with lump crab meat Served with Creole style remoulade sauce	\$ 310	Shrimp Cocktail (GF, DF) Poached, chilled Gulf shrimp Served with zesty horseradish chili sauce	\$ 355
Lobster Rangoon Wonton shells filled with lobster meat and cream cheese	\$ 290	Bacon Wrapped Scallop (GF, DF) Sea scallops wrapped in bacon with a Maple-Grand Marnier glaze	\$ 340
Coconut Shrimp Butterflied shrimp coated with sweet coconut and deep fried. Served with mango chili dipping sauce	\$ 270	Antipasto Skewers (GF) Marinated & skewered mozzarella, grape tomato, artichoke quarter, red pepper and mushroom	\$ 275
Artichoke & Goat Cheese Fritter Artichoke & goat cheese batter fried Served with roasted pepper and tomato dipping sauce	\$ 275	Caprice Skewer (GF) Grape tomatoes, mozzarella balls, basil & balsamic glaze drizzle	\$ 270
Asparagus and Asiago Wrap An asparagus tip with butter and shredded Asiago cheese wrapped in phyllo	\$ 275	Teriyaki Beef Satay (GF, DF) Thin slices of flank steak on a skewer with teriyaki & green onion	\$ 310
Mushroom in Phyllo Caramelized wild mushrooms wrapped in phyllo dough	\$ 245	Honey Siracha Chicken Satay (GF, DF) Honey siracha marinated chicken on a skewer with Cilantro Pesto	\$ 285
Toasted Almond Raspberry Brie Tart Brie cheese, raspberry sauce and a toasted almond baked in a phyllo pastry cup	\$ 205	Mini Chicken Wellington All white meat chicken seasoned with a duxelles blend of mushrooms, sherry and onions in a puff pastry crust	\$ 295
Petite Arancini Arborio rice, mozzarella, Romano, tomato, basil, rolled in panko bread crumbs Served with tomato-basil dipping sauce	\$ 205	Mini Beef Wellington Tender beef wrapped in puff pastry with mushroom duxelles Served with Merlot dipping sauce	\$ 328
Smoked Gouda Mac & Cheese Bites Lightly battered al dente pasta with eight different cheeses: <i>Romano parmesan, American, aged white cheddar, cream cheese, Fontina, cheddar and smoked Gouda</i>	\$ 215	Coconut Chicken Southern-style breaded chicken tender with a coconut batter Served with Caribbean chutney sauce	\$ 290
Mozzarella Sticks Deep fried Italian breaded mozzarella Served with tomato-basil dipping sauce	\$ 175	Sesame Chicken Hand trimmed morsels of chicken tenders, breaded, and coated with our special blend of sesame seeds and panko crumbs Served with honey mustard sauce	\$ 285
Spanakopita Savory spinach & feta filling baked in crispy phyllo dough triangle	\$ 205	Tomato Bruschetta Artisan baguette topped with seasoned tomatoes and balsamic drizzle	\$ 210
Vegetable Spring Roll (DF) A blend of fresh cut carrots, onions, celery, cabbage and various seasonings, wrapped in a traditional egg roll wrapper Served with orange chili sauce	\$ 195	Mini Reuben's Shaved corned beef with Rye bread, swiss cheese Served with special dipping sauce	\$ 300
Vegetable Empanadas (DF) Sautéed vegetables & black beans seasoned with cumin in a savory dough Served with avocado cream	\$ 205	Buffalo Chicken Spring Roll Tender shredded chicken seasoned with buffalo sauce & bleu cheese wrapped in a fried spring roll wrapper	\$ 260
		Asian Potstickers (DF) Crispy Asian pork dumpling with sesame teriyaki dipping sauce	\$ 205

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ALTERNATIVE SELECTIONS

APPETIZERS

ADD A FOURTH COURSE TO YOUR DINNER MENU THAT WILL PLEASE EVEN THE MOST DISTINGUISHED PALATE

Shrimp Cocktail (GF, DF) Three large poached Gulf shrimp with horseradish chili sauce and lemon	\$11 PER PERSON
Cheese Tortellini Served with your choice of marinara sauce or a garlic pesto alfredo sauce	\$5 PER PERSON
Vegetable Minestrone Soup (DF) Fresh vegetables, mini pasta and beans in a light tomato sauce	\$6 PER PERSON
Italian Wedding Soup Escarole, spinach, mini meatballs and pasta in a savory chicken broth	\$6 PER PERSON

CASTLETON'S SIGNATURE SELECTION

Crispy Ginger Chicken** Asian marinated tender chicken, battered in a crispy coat, tossed in a spicy orange sauce with sesame seeds and green onions	\$375*
Garlic & Herb Crusted Lollipop Lamb Chops** (GF, DF)* Pan seared Dijon, garlic & herb rack of lamb chops served medium rare with a blackberry demi glace	\$450*
Poke Ahi Tuna** (GF, DF)* Seasoned with tamari, ginger, scallion, sesame oil and black pepper served on a cucumber chip	\$410*
New England Clam Chowder Chopped Atlantic clams, potatoes, heavy cream & oyster crackers	\$10 PER PERSON

**ITEMS LISTED ABOVE ARE TRADITIONALLY SERVED AS AN HORS D'OEUVRE

DESSERTS

Castleton's Cascading Chocolate Fountain "The Ultimate Chocolate Dessert" Delight your guests with a flowing curtain of rich, warm, melted Belgian chocolate <i>Accompanied by strawberries, bananas, pineapple, marshmallows, pretzel sticks, sugar cookies, Oreo cookies, graham crackers, and Rice Krispy squares</i>	\$12 PER PERSON
Assorted Mini Cream Pastries A creative assortment of miniature traditional pastries	\$7 PER PERSON
Assorted Mini Cannoli's An assortment of fresh vanilla, chocolate, and ricotta filled cannoli's	\$7 PER PERSON
Ice Cream Sundae Bar Vanilla ice cream served in a waffle bowl with all of the necessary and unnecessary toppings	\$10 PER PERSON

LATE NIGHT SNACKS...

AWE YOUR GUESTS WITH THE PERFECT SNACK TO KEEP THEM GOING UNTIL THE "LAST DANCE"

Deconstructed Nacho Station (GF) Fresh fried tricolored tortilla chips with all the traditional toppings: <i>Nacho cheese sauce, lettuce, tomato, jalapeño peppers, black olives, sour cream & salsa</i>	\$12 PER PERSON
Add Castleton's Chili, guacamole, seasoned beef, shredded chicken or fried spiced tofu	\$3 PER PERSON
Mashed Potato Bar (GF) Creamy mashed potatoes served with crowd pleasing toppings: <i>Butter, sour cream, chives, chopped bacon, yellow cheddar, and gravy</i>	\$10 PER PERSON
Cheeseburger Sliders* Served with ketchup, relish, mustard, and onions	\$9 PER PERSON
Pulled Pork Sliders (DF) Served with BBQ Sauce and onions	\$8 PER PERSON
Italian Sausage Sliders (DF) Served with mustard and sautéed peppers & onions	\$8 PER PERSON
Hot Dog Station (DF) Served with ketchup, relish, mustard and onions	\$8 PER PERSON
Wings (GF) (Buffalo, Plain or Teriyaki) served with carrot & celery sticks & bleu cheese dressing	\$9 PER PERSON
Add Waffle Fries to any late night snack station	\$2 PER PERSON
Chicken Tenders Served with sweet & sour sauce	\$295*
Mini Cuban Sandwiches	\$310*
Mini Pizzas	\$225*
Meatballs	\$195*

*PRICES ABOVE BASED ON 100 PIECES

Vendor Meals \$30 Per Person | Children's Meals \$24 Per Person

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THE BUFFET

SALAD SELECTION SERVED, CHOICE OF 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 SELECTION CHOICE OF THREE

New England Apple Cranberry Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Marsala (GF)

Chicken Parmesan

Chicken Piccata (GF)

Roasted Turkey Breast *with Pan Gravy* (GF)

Pan Seared Pork Tenderloin

with Apple Mustard Demi (GF, DF)*

Brown Sugar Glazed Ham

with Raisin Pineapple Sauce (GF, DF)

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

Grilled Teriyaki Salmon Filet (GF, DF)*

Seared Lemon Dijon Salmon Filet (GF)*

Cracker Crumb Crusted Baked Haddock

Chicken & Broccoli Alfredo

ACCOMPANIMENT DISHES CHOICE OF THREE

Vegetable Rice Pilaf (GF, DF)

Herb Roasted Red Bliss Potatoes (GF, DF)

Cinnamon Maple Mashed Sweet Potatoes (GF)

Homestyle Mashed Potatoes (GF)

Apple Cranberry Stuffing

Pasta Primavera Alfredo

Penne with Tomato Basil Sauce (DF)

Baked Macaroni & Cheddar
with Butter Panko Topping

Green Beans Almondine (GF)

Honey Glazed Carrots (GF, DF)

Seasonal Vegetable Medley (GF, DF)

Buttered Broccoli (GF)

DESSERT SELECTION SERVED, CHOICE OF 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

OR

Castleton will cut your Wedding Cake *and serve to guests with a hand dipped Chocolate Covered Strawberry*

\$56 PER PERSON

Please choose one salad and one dessert to accompany your buffet selections.

All dinner buffets include warm dinner rolls, butter, coffee, decaf and tea.

Children's Meals available upon request

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FAMILY STYLE

SALAD SELECTION SERVED, CHOICE OF 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)

CHOICE OF ONE COMBINATION

Roasted Turkey Breast (GF)

\$47 PER PERSON

Hand-carved roasted breast of turkey served *with* Apple Cranberry Cornbread Stuffing, Pan Gravy and Cranberry Sauce

Brown Sugar Glazed Ham (GF, DF)

\$49 PER PERSON

Served *with* Raisin Pineapple Sauce and a choice of one:

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

Roasted Turkey Breast *with* Pan Gravy (GF)

Roast Sirloin of Beef (GF, DF)*

\$56 PER PERSON

Served *with* Merlot Sauce and a choice of one:

Roasted Turkey Breast *with* Pan Gravy (GF)

New England Apple Cranberry Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Marsala

Chicken Piccata

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

Roast Tenderloin of Beef (GF)*

\$63 PER PERSON

Served *with* Merlot Sauce or Béarnaise Sauce* and a choice of one:

Roasted Turkey Breast *with* Pan Gravy (GF)

New England Apple Cranberry Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Marsala

Chicken Piccata

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

DESSERT SELECTION SERVED, CHOICE OF 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

OR

Castleton will cut your Wedding Cake *and* serve to guests *with* a hand dipped Chocolate Covered Strawberry

Please choose one salad and one dessert to accompany your family style selection.
All family style entrées are served with your choice of a seasonal vegetable, starch,
warm dinner rolls, butter, coffee, decaf and tea.

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DINNER ENTRÉES

SALAD SELECTION SERVED, CHOICE OF 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)

New England Apple Cranberry Stuffed Chicken

Diced apples & cranberries stuffed into a chicken breast with Chicken Velouté

\$ 47

Prime Rib au Jus (GF, DF)*

Boneless rib eye slow roasted medium rare to medium "Served end to end"

\$ 64

Florentine Stuffed Chicken

Spinach & cheese stuffed chicken breast with crunchy panko breading, finished with a classic Mornay Sauce

\$ 49

Roast Tenderloin of Beef (GF, DF)*

Roasted medium rare hand-carved with choice of Merlot Sauce or Béarnaise Sauce* on the side

\$ 68

Caribbean Chicken (GF, DF)

Island marinated chicken breast with a Mango Salsa

\$ 45

Filet Mignon (GF)*

Grilled 8oz. filet mignon with choice of Merlot Sauce or Béarnaise Sauce* on the side

\$ 72

Chicken Marsala (GF)

Lightly egg battered chicken breast topped with sautéed mushrooms in a sweet Marsala Wine Sauce

\$ 45

Baked Stuffed Haddock

Fresh Atlantic caught, filled with a crab, shrimp and scallop stuffing served with Sherry Lobster Sauce

\$ 68

Chicken Piccata (GF)

Flour dredged chicken breast with a Fresh Lemon Caper Sauce

\$ 46

Cracker Crumb Crusted Baked Haddock

Baked native haddock with a cracker crumb crust

\$ 52

** Two Herb-Garlic Shrimp (GF)

\$ 51

Salmon Filet*

Fresh salmon filet grilled with a homemade Teriyaki Glaze (GF, DF) or Fresh salmon filet seared with a Lemon Dijon Dill Sauce (GF)

\$ 53

Pan Seared Pork Tenderloin (GF, DF)*

Served with Apple Mustard Demi

\$ 48

Petite Filet Mignon Duets*

Grilled filet mignon with choice of Merlot Sauce (GF, DF) or Béarnaise Sauce* on the side

\$ 48

Pan Seared Portabella Steak (GF, DF)

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

\$ 56

Two Crab Stuffed Shrimp

\$ 78

Roast Sirloin of Beef (GF, DF)*

Slow roasted and served with Merlot Sauce on the side

Two Herb-Garlic Shrimp (GF, DF)

\$ 76

Chicken Piccata

\$ 74

DESSERT SELECTION SERVED, CHOICE OF 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

OR

Castleton will cut your Wedding Cake *and serve to guests with a hand dipped Chocolate Covered Strawberry*

Please choose one salad and one dessert to accompany your entrée selection.

All entrées are served with your choice of a seasonal vegetable, starch, warm dinner rolls, butter, coffee, decaf and tea.

Children's Meals available upon request

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CASTLETON'S PREMIER BUFFET PACKAGE

FOR YOUR COCKTAIL HOUR

FIRST HOUR OPEN BAR

Featuring premium liquors, domestic and imported beer, house wine and champagne

Add open bar for the reception (4.5 HOURS)

\$34 PER PERSON

STATIONED DECORATIVE DISPLAY CHOICE OF ONE

International Gourmet Cheese Display

Antipasto Feast

Mediterranean Sampler

HORS D'OEUVRES CHOICE OF FOUR

Shrimp Cocktail (GF, DF)

Tomato Bruschetta

Asian Potstickers (DF)

Asparagus & Asiago Wrap

Petite Arancini

Bacon Wrapped Scallop (GF, DF)

Toasted Almond Raspberry Brie Tart

Coconut Chicken

Lobster Rangoon

Smoked Gouda Mac & Cheese Bites

Spanakopita

Caprice Skewer (GF)

Mini Beef Wellington

Antipasto Skewers (GF)

Teriyaki Beef Satay (GF, DF)

FOR YOUR DINNER RECEPTION

Champagne Toast

SALAD SELECTION SERVED, CHOICE OF 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)

BUFFET

SELECT THREE ENTRÉES

New England Apple Cranberry Stuffed Chicken

Caribbean Chicken (GF, DF)

Chicken Marsala (GF)

Chicken Parmesan

Chicken Piccata (GF)

Roasted Turkey Breast *with Pan Gravy* (GF)

Pan Seared Pork Tenderloin

with Apple Mustard Demi (GF, DF)*

Brown Sugar Glazed Ham

with Raisin Pineapple Sauce (GF, DF)

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

Grilled Teriyaki Salmon Filet (GF, DF)*

Seared Lemon Dijon Salmon Filet (GF)*

Cracker Crumb Crusted Baked Haddock

Chicken & Broccoli Alfredo

SELECT THREE ACCOMPANIMENT DISHES

Rice Pilaf (GF, DF)

Herb Roasted Red Bliss Potatoes (GF, DF)

Cinnamon Maple Mashed Sweet Potatoes (GF)

Homestyle Mashed Potatoes (GF)

Apple Cranberry Stuffing

Pasta Primavera Alfredo

Penne with Tomato Basil Sauce (DF)

Baked Macaroni & Cheddar

with Butter Panko Topping

Green Beans Almondine (GF)

Honey Glazed Carrots (GF, DF)

Seasonal Vegetable Medley (GF, DF)

Buttered Broccoli (GF)

\$98 PER PERSON

Choose from one of our five house desserts or Castleton will cut your wedding cake and serve to guests with a hand dipped chocolate covered strawberry.

Your buffet package includes coffee, decaf, and tea.

100 person minimum on a Saturday Evening Time Frame

Children's Meals available upon request \$35 Per Person

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CASTLETON'S PREMIER FAMILY STYLE PACKAGE

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STATIONED DECORATIVE DISPLAY CHOICE OF ONE

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Antipasto Feast

Mediterranean Sampler

HORS D'OEUVRES CHOICE OF FOUR

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Tomato Bruschetta

Asian Potstickers (DF)

Asparagus & Asiago Wrap

Petite Arancini

Bacon Wrapped Scallop (GF, DF)

Toasted Almond Raspberry Brie Tart

Coconut Chicken

Lobster Rangoon

Smoked Gouda Mac & Cheese Bites

Spanakopita

Caprice Skewer (GF)

Mini Beef Wellington

Antipasto Skewers (GF)

Teriyaki Beef Satay (GF, DF)

FOR YOUR DINNER RECEPTION

Champagne Toast

SALAD SELECTION SERVED, CHOICE OF ONE

Caesar Salad

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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)

FAMILY STYLE CHOICE OF ONE COMBINATION

Roasted Turkey Breast

\$86

Served with

Apple Cranberry Cornbread Stuffing, Pan Gravy
& Cranberry Sauce

Brown Sugar Glazed Ham (GF, DF)

\$88

Served with Raisin Pineapple Sauce (GF, DF)

Roasted Turkey Breast *with Pan Gravy* (GF)
Roast Sirloin of Beef *with Merlot Sauce* (GF, DF)*

Roast Sirloin of Beef*

\$98

Served with Merlot Sauce (GF, DF)

Roasted Turkey Breast *with Pan Gravy* (GF)
New England Apple Cranberry Stuffed Chicken
Caribbean Chicken (GF, DF)
Chicken Marsala (GF)
Chicken Piccata (GF)
Pan Seared Pork Tenderloin *with Apple Mustard Demi* (GF, DF)*

Roast Tenderloin of Beef*

\$104

Served with Merlot Sauce or Béarnaise Sauce (GF)*

Roasted Turkey Breast *with Pan Gravy* (GF)
New England Apple Cranberry Stuffed Chicken
Caribbean Chicken (GF, DF)
Chicken Marsala (GF)
Chicken Piccata (GF)
Pan Seared Pork Tenderloin *with Apple Mustard Demi* (GF, DF)*

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CASTLETON'S PREMIER DINNER ENTRÉE PACKAGE

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STATIONED DECORATIVE DISPLAY CHOICE OF ONE

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Antipasto Feast

Mediterranean Sampler

HORS D'OEUVRES CHOICE OF FOUR

Shrimp Cocktail (GF, DF)

Tomato Bruschetta

Asian Potstickers (DF)

Asparagus & Asiago Wrap

Petite Arancini

Bacon Wrapped Scallop (GF, DF)

Toasted Almond Raspberry Brie Tart

Coconut Chicken

Lobster Rangoon

Smoked Gouda Mac & Cheese Bites

Spanakopita

Caprice Skewer (GF)

Mini Beef Wellington

Antipasto Skewers (GF)

Teriyaki Beef Satay (GF, DF)

FOR YOUR DINNER RECEPTION

Champagne Toast

SALAD SELECTION SERVED, CHOICE OF 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)

DINNER ENTRÉE CHOICE OF ONE TWO

New England Apple Cranberry Stuffed Chicken	\$86	Roast Sirloin of Beef (GF, DF)*	\$96
Chicken Piccata with Herb-Garlic Shrimp (GF)	\$92	Prime Rib au Jus (GF, DF)*	\$102
Chicken Marsala (GF)	\$84	Roast Tenderloin of Beef (GF, DF)*	\$105
Pan Seared Pork Tenderloin <i>with Apple Mustard Demi</i> (GF, DF)*	\$86	Filet Mignon (GF)*	\$110
Cracker Crumb Crusted Baked Haddock	\$92	Petite Filet Mignon <i>with Crab Stuffed Shrimp</i> *	\$114
Salmon Filet (GF)*	\$94	Baked Stuffed Haddock	\$108

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