

# Breakfast, Lunch & Brunch

## COUNTRY MORNING BUFFET

Fresh Chilled Orange Juice  
Coffee, Decaf and Tea  
Assorted Danish & Breakfast Breads  
Seasonal Sliced Fruit (GF, DF)  
Brown Sugar Glazed Ham (GF, DF) or Hickory Smoked Bacon & Sausage Links (GF, DF)  
Cinnamon French Toast with Maple Syrup or Belgium Waffles with Strawberries & Whipped Cream  
Scrambled Eggs (GF)  
Breakfast Potatoes (DF)  
\$28 PER PERSON

## OMELETS TO ORDER

Fresh Chilled Orange Juice  
Coffee, Decaf and Tea  
Assorted Danish & Breakfast Breads  
Seasonal Sliced Fruit (GF, DF)  
Breakfast Potatoes (DF)  
Brown Sugar Glazed Ham (GF, DF) or Hickory Smoked Bacon & Sausage Links (GF, DF)  
Cinnamon French Toast with Maple Syrup or Belgium Waffles with Strawberries & Whipped Cream  
~ Omelets Prepared to Order by a Uniformed Chef ~ (GF)  
*To Include: cheddar cheese, diced onion, red & green peppers, mushrooms, diced ham, tomatoes, spinach and salsa*  
\$35 PER PERSON

## BRUNCH ANYTIME

Fresh Chilled Orange Juice  
Coffee, Decaf and Tea  
Assorted Danish & Breakfast Breads  
Seasonal Sliced Fresh Fruit (GF, DF)  
Brown Sugar Glazed Ham (GF, DF) or Hickory Smoked Bacon & Sausage Links (GF, DF)  
Cinnamon French Toast with Maple Syrup or Belgium Waffles with Strawberries & Whipped Cream  
Vegetable Scramble (GF) or Eggs Benedict\*  
Seasonal Vegetable Medley (GF, DF)  
Herb Roasted Red Bliss Potatoes (GF, DF) or Vegetable Rice Pilaf (GF, DF)  
Choice of: Caribbean Chicken (GF, DF), Chicken Marsala (GF), or Chicken Piccata (GF)  
Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)  
Warm Dinner Rolls & Butter  
\$40 PER PERSON

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2026)

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.

## AFTERNOON BUFFET

Coffee, Decaf and Tea  
Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)  
Cracker Crumb Crusted Baked Haddock or Roast Sirloin of Beef with Merlot Sauce\* (GF, DF)  
Roasted Turkey Breast with Pan Gravy (GF) or Chicken Piccata (GF)  
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

\$36 PER PERSON

## ITALIAN FEAST

Coffee, Decaf and Tea  
Fresh Mozzarella & Tomato Salad (GF)  
Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)  
Cracker Crumb Crusted Baked Haddock  
Chicken Parmesan  
Penne with Tomato Basil Sauce (DF)  
Herb Roasted Red Bliss Potatoes (GF, DF)  
Seasonal Vegetable Medley (GF, DF)  
Warm Dinner Rolls & Butter

\$38 PER PERSON

### ADD SOMETHING SWEET TO COMPLETE YOUR MENU...

Castleton's Signature Brandied Pear Crepe	\$6 PER PERSON
New England Apple Maple Crisp (GF)	\$6 PER PERSON
Wild Berry Shortcake	\$6 PER PERSON
White Chocolate Mousse	\$6 PER PERSON

### ADD SOME BUBBLES TO YOUR BRUNCH...

Mimosa Toast	\$5 PER PERSON
Mimosa Punch	\$8 PER PERSON*
Traditional Mimosa in dispenser ready to be served in flutes. <i>Priced per hour.</i>	

### MAKE IT YOUR OWN...

<b>Mimosa Bar</b>	\$9 PER PERSON*
Champagne bottles, pineapple, cranberry & orange juice, blueberries, raspberries, strawberries, orange slices & maraschino cherries to garnish. <i>Served in a flute. Priced per hour.</i>	
<b>Bloody Mary Bar</b>	\$9 PER PERSON*
Bloody Mary in a dispenser with a variety of garnishes to include lemon wedges, celery sticks, blue cheese stuffed olives, and cocktail shrimp. <i>Priced per hour.</i>	

*\*Any drink station with alcohol options will be subject to a \$150 attendant fee\**

ASK US ABOUT RENTING OUR FLOWER BAR STAND!

OVER THE TOP DÉCOR, FOR YOUR OVER THE TOP EVENT!!

Balloon Garland, Marquis Letters & More!

Creations By Kim • (617) 416-8205

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