

# Corporate Events

## Breakfast Selections

### CONTINENTAL

Assorted Danish & Breakfast Breads  
Orange Juice, Coffee, Decaf & Tea

\$14 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 Belgium Waffles with Strawberries and Whipped Cream

Add \$4 PER PERSON  
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

\$32 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 (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.

## Energy Breaks

### HEALTHIER CHOICE

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

\$13 PER PERSON

### AFTERNOON WAKE-UP

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

\$14 PER PERSON

### SUNDAE BAR

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

\$11 PER PERSON

### SOCIAL HOUR

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

\$14 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

\$9 PER PERSON

### REFRESHMENTS

Coffee, Decaf, Tea, Assorted Soda and Bottled Water

\$6 PER PERSON

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# 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), Pepperoncini (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

**\$27 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 (GF) 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 (GF) or New England Apple Maple Crisp (GF)

Bottled Water, Soda, Coffee, Decaf & Tea

**\$38 PER PERSON**

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## 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, DF)\*

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

#### Polenta Provencal (GF, DF)

Crispy fried polenta topped with a  
Provencal vegetable ragu

\$25 PER PERSON

### DESSERT

CHOOSE ONE

Castleton's Signature Brandied Pear Crepe

New England Apple Maple Crisp (GF)

Wild Berry Shortcake

White Chocolate Mousse (GF)

Brownie Sundae

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## 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

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