

Foods With A Flair

ON THE CARVING BOARD

Herb Crusted Tenderloin of Beef*

with Petite Croissants Béarnaise Mayonnaise, Red Onion Relish & Dark Ale Mustard

\$23 PER PERSON

Salmon Encroute*

fresh Salmon Filet wrapped in phyllo topped with a Lobster Cream Sauce

\$18 PER PERSON

Roast Sirloin of Beef*

with French Rolls, Horseradish-Sour Cream, Sage Mayonnaise & Dijon Mustard

\$17 PER PERSON

Roast Breast of Turkey

with Multi-Grain Rolls, Cranberry Mayonnaise, Maple-Mustard & Turkey Gravy

\$12 PER PERSON

Maple Painted Ham

with Mini Buttermilk Biscuits, Maple-Mustard, Roasted Corn-Red Pepper Relish & Dijon Mustard

\$11 PER PERSON

ACTION STATIONS

Asian Stir-Fry Station*

Teriyaki Chicken OR Beef, Stir-Fried with Asian Vegetables and a Tangy Ginger-Sesame Sauce.

Served with Jasmine rice and a Fortune Cookie

\$14 PER PERSON

Sizzling Fajita Station*

Hand-carved Lime-Chipotle Beef or Chicken Breast with sautéed Peppers, Onions, Salsa, Guacamole, Shredded Cheddar and Jack Cheeses.

Served with Flour Tortillas

\$15 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.

MAKE A STATEMENT

Mashed Potato Martini Bar

Creamy Mashed Potatoes with crowd pleasing toppings

Roasted Garlic, Caramelized Onions, Butter, Sour Cream, Chives, Chopped Bacon, Yellow Cheddar, Crumbled Bleu Cheese and Gravy

\$12 PER PERSON

Salad Station

Romaine, Mixed Field Greens & Spinach

Grape Tomatoes, English Cucumbers, Shredded Carrots, Olives, Red Onions, Broccoli

Florets, Red and Yellow Peppers, Feta Cheese, Parmesan Cheese

Dried Cranberries, Pepperoncini, Herb Croutons, Sunflower Seeds

Balsamic Vinaigrette, Ranch, and Caesar Dressing

Garlic Knots

\$14 PER PERSON

Make this an action station with Chef sautéed Herbed Chicken Breast

Add \$5 PER PERSON

Charred Naan Station

Top it with Babaganoush, Garlic Hummus, Tabbouleh, Tapenade, Roasted Tomatoes, Confit Shallots

\$9 PER PERSON

Make this an action station with Chef grilled Tandoori Chicken

Add \$5 PER PERSON

Make this an action station with Roasted Lamb*

Add \$8 PER PERSON

Traditional Pasta Station

Garlic Knots, Parmesan Cheese and Crushed Red Pepper

Pasta

CHOICE OF TWO

Penne

Gemelli

Farfalle

Cheese Tortellini

Sauces

CHOICE OF TWO

Roasted Vegetable Marinara

Tomato Basil Cream

Pesto Alfredo

Olive Oil, Herbs, Garlic and Sundried Tomatoes

\$10 PER PERSON

Substitute one of your sauces for Spicy Seafood Fra Diavolo

Add \$9 PER PERSON

Substitute one of your sauces for Seafood Frutti Di Mare

Add \$9 PER PERSON

Macaroni & Cheese Station

Castleton's popular "Macaroni & Cheddar"

with all of the fixings to make this comfort food the talk of your event...

Chopped Bacon, Buffalo Chicken, String Fried Onions, Steamed Broccoli, Scallions,

Crushed Ritz Topping, BBQ Sauce & Ranch

\$12 PER PERSON

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THE SWEETEST TOUCH

Castleton's Signature Brandied Pear Crepe

A show in itself, watch our chef flambe dessert right before your eyes...

*Our signature Brandied Pears served on a warm Crepe
topped with White Chocolate Mousse Whipped Cream*

\$7 PER PERSON

Bananas Foster

A show in itself, watch our chef flambe dessert right before your eyes...

*Fresh Bananas, Butter, Brown Sugar, Banana Liquor, flamed with Dark Rum
Served over Vanilla Ice Cream*

\$10 PER PERSON

Castleton's Cascading Chocolate Fountain

*Delight your guests with a flowing curtain of rich, warm, melted Belgian Chocolate.
Accompanied by Strawberries, Bananas, Pineapple, Marshmallows, Pretzel Sticks,
Sugar Cookies, Oreo Cookies, Graham Crackers and Rice Krispy squares*

\$12 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

Assorted Mini Pastries

"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

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Hot Mulled Cider Station

Our own hot, spiced, local Apple Cider served with Cinnamon Sugar Donuts

\$8 PER PERSON

Coffee & Cordial Station

A staff attended station with freshly brewed Coffee,

Grand Marnier, Bailey's, Kahlua, Sambuca, Amaretto & Tia Maria

Garnish your coffee with Whipped Cream, Chocolate Shavings and Orange Zest

\$10 PER PERSON

Coffee Station

A traditional coffee station with our freshly brewed Coffee, Decaf Coffee & Assorted Tea

\$5 PER PERSON

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