



CASTLETON'S

WATERFRONT

DINING ON COBBETTS

# Private Dinner Menu

## ENTRÉES SELECT UP TO THREE

<b>8oz. Bacon Wrapped Filet Mignon*</b> (GF, DF) Seasoned & pan seared with mixed Peppercorn & served with a Mushroom Demi	\$49
<b>Herb Roasted Statler Chicken</b> (GF) Served over Baby Arugula with zesty Lemon Velouté Sauce	\$38
<b>Seafood Rolled Filet of Sole</b> Shrimp, Scallop & Crab stuffed served with Lobster Newburg Sauce	\$43
<b>Mediterranean Lamb Kabob*</b> (GF) Served with Grilled Garden Vegetables over Florentine Rice Pilaf	\$44
<b>Gratin Vegetable Stuffed Portabella</b> (V) Topped with Gorgonzola Butter and drizzled with Balsamic Glaze	\$32

All entrées\* come with Chef's Potato, Vegetable Du Jour and your preselected choice of one Salad

**Traditional Caesar Salad or Arcadia Garden Salad with French Vinaigrette** (GF)

## HORS D'OEUVRES

PRICED BY THE DOZEN

<b>Corn Fried Sea Scallop in a Spoon</b> (GF) with Chipotle Aioli & Cilantro Confetti Slaw	\$36
<b>Spinach &amp; Fontina Arancini</b> with Tomato-Basil Marinara Sauce	\$26
<b>Cajun Seasoned Grilled Shrimp</b> (GF) with a Creole Remoulade Dipping Sauce	\$30
<b>Seared Ahi Tuna on a Wonton Chip*</b> Wakame Salad, Gari, Wasabi Cream, & Sesame Seeds	\$38
<b>Sesame Crusted Chicken Satay</b> with Apricot Ginger Sauce	\$24
<b>Crostini Caprese</b> Crostini, Fresh Mozzarella, vine ripe Tomatoes, Basil & Modena Balsamic drizzle	\$23

## DESSERTS

<b>New York Style Cheesecake</b>	\$10
<b>French Vanilla Ice Cream Profiterole Puffs</b> with Spiced Dark Rum Chocolate Sauce	\$9
<b>Hazelnut Cappuccino Ice Cream Torta</b> Garnished with Vanilla Cinnamon Whipped Cream, Chocolate Shavings & Toasted Hazelnuts	\$10
<b>Vanilla, Chocolate &amp; Raspberry Tart</b> Served with Fresh Berries, Chocolate Shavings & Whipped Cream	\$10
<b>Castleton will cut your Special Occasion Cake and serve with our Signature Bonbon</b>	\$4

### PRIVATE DINING DETAILS:

\*All Private Dinners are subject to a \$1,500 food minimum.  
This is met when adding together all food items, tax & gratuity

\*Private Dinner tables are set with white tablecloth and black  
napkin different linen colors available for an additional cost

\*A non-refundable deposit of \$250 is due when booking a  
three-hour time frame (deducted off of your total the day of)

\*Please note all menu selections are required two weeks  
in advance. Please send your count in with guest names and we  
will provide place cards for them. This enables us to streamline  
the service of your guests

\*Kindly be informed that we can accommodate multiple private  
dinners simultaneously

## ADDITIONAL OFFERINGS

<b>Private Event Portable Bar</b>	\$225
<b>Ceremony Fee</b> Enjoy your intimate ceremony in our Gardens location with up to 35 seated guests. A 2.5 hour timeframe includes one hour in our bridal suite before the ceremony and one hour for photos on the grounds following your nuptials. Our onsite wedding coordinator will be available to guide you through the ceremonial process	\$1,200
<b>Wedding Coordinator</b> Do you think you will need a wedding coordinator longer than the 2.5 hour ceremony timeframe? No problem! Our staff is happy to help you for as long as you think you might need!	\$95

FOR PARTIES OF 6 OR MORE A GRATUITY OF 22% WILL BE ADDED  
PLEASE ADD 8.5% NH ROOMS AND MEAL 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.