

Off-Season Buffet Package

INTERNATIONAL CHEESE DISPLAY & PASSED HORS D'OEUVRES

CHOICE OF THREE

Spanakopita	Toasted Almond Raspberry Brie Tart
Asian Potsticker (DF)	Smoked Gouda Mac & Cheese Bites
Petite Arancini	Caprice Skewer (GF)
Teriyaki Beef Satay (GF, DF)	Scallop & Bacon Skewer (GF, DF)
Coconut Chicken	Lobster Rangoon
Antipasto Skewers (GF)	Tomato Bruschetta (DF)

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 Cider Vinaigrette (GF)

BUFFET

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

Chicken Piccata (GF) or Chicken Marsala (GF) or Chicken Caribbean (GF, DF)

Pasta Primavera Alfredo

Herb Roasted Red Bliss Potatoes (GF, DF)

Seasonal Vegetable Medley (GF, DF)

Buffet includes Warm Dinner Rolls, Butter, Coffee, Decaf and Tea

DESSERTS

CHOOSE ONE

Castleton's Signature Brandied Pear Crepe

New England Apple Maple Crisp (GF)

Wild Berry Shortcake

White Chocolate Mousse

Brownie Sundae

OR

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

\$ 58 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.