

Off-Season Buffet Package

INTERNATIONAL CHEESE DISPLAY & PASSED HORS D'OEUVRES

CHOICE OF THREE

Spanakopita
Asian Potsticker (DF)
Petite Arancini
Teriyaki Beef Satay (GF, DF)
Coconut Chicken
Antipasto Skewers (GF)

Toasted Almond Raspberry Brie Tart
Smoked Gouda Mac & Cheese Bites
Caprice Skewer (GF)
Scallop & Bacon Skewer (GF, DF)
Lobster Rangoon
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.