

Off-Season Dinner Entrée 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)

PLATED ENTRÉE SELECTIONS

CHOICE OF TWO

Chicken Marsala (GF)
Chicken Piccata (GF)
Caribbean Chicken (GF, DF)
Cracker Crumb Crusted Baked Haddock
Roast Sirloin of Beef with Merlot Sauce (GF, DF)*
Salmon Filet (GF, DF)*
Entrées are served with your choice of seasonal vegetable, starch, 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

\$ 53 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.