

Social Dinner 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)

PLATED ENTRÉE SELECTIONS

CHOOSE ONE

New England Apple Cranberry Stuffed Chicken

Chicken Piccata (GF)

Caribbean Chicken (GF, DF)

Pan Seared Pork Tenderloin (GF, DF)*

Cracker Crumb Crusted Baked Haddock

Salmon Filet (GF, DF)*

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

All entrees 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

\$ 47 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.