



CASTLETON
BANQUET & CONFERENCE CENTER

Home for the holiday's

CHRISTMAS DINNER

CURBSIDE PICK-UP, FULLY COOKED WITH WARMING INSTRUCTIONS

☐ DINNER PARTY PACKAGE #1

SERVES APPROX. 8 - 10 GUESTS
\$335

- 5lb – 6lb Tenderloin of Beef (GF)* trimmed & seasoned
- 1-qt. Merlot Sauce (GF) or Mushroom Demi Glace (GF) (*circle one*)
- 2-qts. Roasted Rosemary Red Bliss Potatoes (GF)
- 2-qts. Green Beans Almandine (GF)
- 10 ea. Dinner Rolls
- 1-10" Holiday Pie (*circle one*): Apple : Pumpkin : Pecan : Blueberry

☐ DINNER PACKAGE #2

SERVES APPROX. 16 - 18 GUESTS
\$505

- 15lb – 18lb Prime Rib (GF)* trimmed & seasoned
- 2-qts. Au Jus (GF)
- 2-qts. Garlic & Chive Whipped Potatoes (GF)
- 2-qts. Roasted Brussel Sprouts with Applewood Smoked Bacon (GF)
- 18 ea. Dinner Rolls
- 2 -10" Holiday Pie (*circle two*): Apple : Pumpkin : Pecan : Blueberry

☐ DINNER PACKAGE #3

SERVES APPROX. 13 - 15 GUESTS
\$280

- 10lb – 11lb Roast Pork Loin Stuffed with Cranberry Apple Stuffing* trimmed & seasoned
- 2-qts. Pork Pan Gravy
- 2-qts. Garlic & Chive Whipped Potatoes (GF)
- 2-qts. Maple Glazed Roasted Carrots & Parsnips (GF)
- 15 ea. Dinner Rolls
- 2 -10" Holiday Pie (*circle two*): Apple : Pumpkin : Pecan : Blueberry

THE MAIN EVENT READY TO COOK

- ☐ 5lb – 6lb Tenderloin of Beef (GF)*
trimmed & seasoned
- ☐ 15lb – 18lb Prime Rib (GF)*
trimmed & seasoned
- ☐ 7lb – 9lb Prime Rib (GF)*
trimmed & seasoned
- ☐ 10lb – 11lb Stuffed Roast Pork Loin*
trimmed & seasoned
- ☐ 5lb – 6lb Stuffed Roast Pork Loin*
trimmed & seasoned

SERVES APPROX. 8 - 10 GUESTS
\$270

SERVES APPROX. 15 - 18 GUESTS
\$362

SERVES APPROX. 6 - 8 GUESTS
\$184

SERVES APPROX. 13 - 15 GUESTS
\$194

SERVES APPROX. 5 - 6 GUESTS
\$100

PLEASE ADD 8.5% NH ROOMS AND MEAL TAX

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.

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 comprised immune system.





Personalize your holiday dinner

SIDES BY THE QUART

SERVES APPROX. 4 - 6 GUESTS
PRICE/QT.

☐ Honey Glazed Carrots (GF)	\$15	☐ Au Jus (GF)	\$15
☐ Green Beans Amandine (GF)	\$15	☐ Homemade Cranberry Relish (GF)	\$15
☐ Green Bean & Carrot Mélange (GF)	\$15	☐ Pork Pan Gravy (GF)	\$15
☐ Roasted Brussel Sprouts (GF) with Applewood Smoked Bacon	\$15	☐ Merlot Sauce (GF)	\$25
☐ Butternut Squash (GF)	\$15	☐ Mushroom Demi Glace (GF)	\$25
☐ Garlic & Chive Whipped Potatoes (GF)	\$15	☐ Bearnaise Sauce	\$25

SIDES BY THE ½ PAN

SERVES APPROX. 10 - 12 GUESTS

☐ Au Gratin Potatoes (GF)	\$26	☐ Roasted Asparagus (GF)	\$26
☐ Broccoli & Cauliflower Au Gratin (GF)	\$26	☐ Baked Macaroni & Cheese	\$26
☐ Sweet Potato Casserole with Praline (GF)	\$26	☐ Chicken & Broccoli Alfredo	\$38

BAKED GOODS

☐ Dinner Rolls (1 Dozen)	\$9/doz.	☐ Pecan Pie (10")	\$22 ea.
☐ Apple Pie (10")	\$22 ea.	☐ Blueberry Pie (10")	\$22 ea.
☐ Pumpkin Pie (10")	\$22 ea.		

HORS D' OEUVRES WARM & SERVE

PRICE/DOZEN

☐ Scallop & Bacon Skewer (GF) Sea scallops wrapped in bacon with a Maple-Grand Marnier Glaze	\$29
☐ Crabmeat Stuffed Mushrooms Castleton's crabmeat stuffed mushrooms topped with Hollandaise sauce	\$25
☐ Petite Castleton Crab Cake House-made with lump crab meat served with Creole-style remoulade sauce	\$25
☐ Mini Beef Wellington Tender beef wrapped in a puff pastry with mushroom duxelles served with Merlot dipping sauce	\$25
☐ Spinach & Fontina Arancini Spinach, Fontina cheese, arborio rice rolled in panko breadcrumbs with tomato-basil marinara dipping sauce	\$23
☐ Asian Potsticker Crispy Asian pork dumpling with sesame teriyaki dipping sauce	\$23
☐ Buffalo Chicken Spring Roll Shredded chicken seasoned with buffalo sauce & bleu cheese wrapped in a fried spring roll wrapper	\$23
☐ Italian Burrata Bites Creamy center of blended mozzarella and ricotta cheese encased in seasoned panko breading and served with a tomato dipping sauce.	\$19
☐ Almond Raspberry Brie Tart Brie cheese, raspberry sauce and toasted almonds baked in a phyllo cup	\$19
☐ Asparagus & Asiago Wrap Asparagus tip with butter and Asiago cheese wrapped in phyllo	\$19
☐ Spanakopita Savory spinach and feta filling baked in crispy phyllo	\$19

SCAN HERE
TO ORDER
ONLINE



NAME _____ PICK-UP _____
PHONE _____ EMAIL _____
HOW DID YOU HEAR? _____

To place an order email order form to sales@castletonbcc.com or call our sales office at 603-898-6300

All orders must be placed by Friday, December 18th at 12pm

Pickups will be scheduled on Wednesday, December 23rd between 9AM - 1PM

