

# ***Decorative Displays***

## ***International Cheese, Crudités and Fresh Fruit Display***

*An array of fine domestic & imported cheeses with crackers, seasonal sliced fruit, vegetables and dip add Meatballs to the display; your choice of Italian, Swedish or Sweet & Sour (per 100 pieces)*

## ***Mediterranean Sampler***

*Hummus, tabouleh & stuffed grape leaves served with toasted pita chips, minted yogurt cucumber salad and Calamata olives*

## ***Antipasto Feast***

*A festive display of marinated mushrooms, roasted red peppers, tortellini salad, Genoa salami, Provolone, cherry mozzarella, flaked tuna and olives. Served with field greens, olive oil, balsamic vinegar & focaccia*

## ***Sweet Beginnings***

*Fresh sliced seasonal fruits, muffins, Danish, croissants, tea breads. Served with a Coffee Station Add a Mimosa Punch Bowl*

## ***Artichoke Dip***

*Baked artichoke sun dried tomato dip presented in a hollow Boule bread served with garlic & herb bread sticks. Serves up to 60*

*Great accompaniment to Mediterranean Sampler or International Cheese, Crudités and Fresh Fruit Display*

## ***Maple Walnut Brie Wheel***

*Warm Brie wheel glazed with native NH maple syrup, walnuts, & dried cranberries. Accompanied by sliced French bread croustades. Serves up to 60*

*Great accompaniment to Sweet Beginnings or International Cheese, Crudités and Fresh Fruit Display*

## ***Smoked Salmon Display***

*A side of Atlantic Salmon served with chopped hard-boiled eggs, red onion, capers, garlic-herb cream cheese and cocktail rye bread*

## ***New England Raw Bar***

*Chilled shrimp, crab claws, oysters on the half shell & cherrystone clams served on ice with zesty horseradish chili sauce, hot sauce & lemons*

# Hors d'oeuvres

## **Shrimp Cocktail**

Poached, chilled Gulf shrimp served with zesty horseradish chili sauce

## **Raspberry Brie Tart**

Brie, raspberry sauce and a toasted almond baked in a phyllo pastry cup

## **Pesto Chicken Phyllo Tart**

All white meat chicken breast bound with a nutless pesto mayonnaise in a phyllo pastry cup

## **Chicken Avocado Spring Roll**

Southwest seasoned roasted chicken, avocado and cilantro in a crispy spring roll wrapper. Served with sour cream

## **Roast Beef Crostini**

Garlic crouton topped with Boursin and asparagus wrapped with thinly sliced roast sirloin

## **Asparagus and Asiago Wrap**

An asparagus spear with Asiago and Fontina cheeses, baked in phyllo

## **Chicken and Mushroom Encroute**

All white meat chicken seasoned with a duxelle blend of mushrooms, sherry and onions in a puff pastry crust

## **Classic Mini Quiche**

A variety of mini quiche in a pastry shell; Lorraine, spinach, garden vegetable, and Monterey Jack cheese

## **Scallop and Bacon Skewer**

Sea scallops wrapped in bacon with a Maple-Grande Marnier glaze

## **Chicken Tenders**

Deep-fried breaded chicken fingers with tangy sweet and sour dipping sauce

## **Vegetable Egg Roll**

A blend of fresh cut carrots, onions, celery, cabbage and various seasonings, wrapped in a traditional egg roll wrapper

## **Lobster Rangoon**

Crispy wonton shells filled with real lobster meat and cream cheese

## **Spanakopita**

Savory spinach & Feta filling baked in crispy phyllo dough triangles

## **Spinach & Parmesan Stuffed Mushrooms**

Silver dollar mushrooms baked with spinach & Parmesan cheese stuffing

## **Asian Potsticker**

Deep-fried Asian Pork Dumpling with sesame Teriyaki dipping sauce

## **Sweet Potato and Coconut Chicken**

Southern-style breaded chicken tender with a sweet potato and coconut batter served with Honey Mustard sauce

## **Mozzarella Sticks**

Deep fried Italian breaded mozzarella sticks with tomato-basil dipping sauce

## **Smoked Gouda Mac & Cheese Bites**

Lightly battered al dente pasta baked with eight different cheeses: Romano parmesan, American, aged white cheddar, cream cheese, Fontina, cheddar and smoked Gouda

## **Buffalo Chicken Spring Roll**

Spicy hot sauce, roasted chicken, and blue cheese in a crispy spring roll wrapper. Served with Blue Cheese dressing

## **Beef Empanada**

Yellow corn flour Masa dough filled with Mexican style shredded beef, black beans and vegetables

## **Cranberry Bleu Cheese Phyllo Flower**

Dried cranberries with mild bleu cheese and orange zest hand-wrapped in phyllo dough

## **Skewered Sesame Chicken**

Hand trimmed morsels of chicken tenders, breaded, and coated with our special blend of sesame seeds and panko crumbs

## **Coconut Shrimp**

Butterflied shrimp coated with sweet coconut and deep fried, served with sweet chili dipping sauce

# Alternative Selections

## Appetizers

*Add a fourth course to your dinner menu that will please even the most distinguished palate*

- Shrimp Cocktail** *three large poached Gulf shrimp with horseradish chili sauce and lemon*  
**Penne Pasta** *served with your choice of marinara sauce or a garlic pesto cream sauce*  
**Butternut Squash Ravioli** *served with sage-butter sauce and dried cranberries*  
**Fresh Fruit** *seasonal fresh fruit*  
**Vegetable Minestrone Soup** *fresh vegetables, beans, and pasta in a light tomato broth*  
**Italian Wedding Soup** *escarole, spinach, mini meatballs and pasta in a savory chicken broth*  
**Tomato Bisque** *red ripe tomatoes simmered in a rich cream sauce with basil and herbs*

## Desserts

- Castleton's Cascading Chocolate Fountain** *"The Ultimate Chocolate Dessert"*  
*Delight your guests with a flowing curtain of rich, warm, melted Belgian chocolate. Accompanied by strawberries, bananas, pineapple, marshmallows, pretzel sticks, sugar cookies, Oreo cookies, graham crackers, and Rice Krispy squares*  
**Assorted Mini Cream Pastries** *A creative assortment of miniature traditional pastries*  
**Assorted Mini Cannoli's** *An assortment of fresh vanilla, chocolate, and ricotta filled cannoli's*  
**Ice Cream Sundae Bar** *French vanilla ice cream served in a waffle bowl with all of the necessary and unnecessary toppings*  
**Cake Buffet** *to include an assortment of gourmet whole cakes (minimum of 50 people)*  
**Coffee Station** *regular & decaffeinated premium roast coffee and tea (minimum of 75 people)*

## Late Night Snacks ...

*Awe your guests with the perfect snack to keep them going until the "Last Dance"*

- Mashed Potato Bar** *creamy mashed potatoes served with crowd pleasing toppings...*  
*Butter, sour cream, chives, chopped bacon, yellow cheddar, and gravy*  
*Add mashed sweet potatoes with brown sugar, cinnamon, toasted coconut, glazed pecans, and mini marshmallows*  
**Cheeseburger Sliders & Shoestring French Fries** *served with ketchup, relish, mustard, and onions*  
**Mini Italian Sausage Sub** *served with mustard and sautéed peppers & onions*  
**Hot Dog Station** *served with ketchup, relish, mustard, and onions*
- Grilled Cheese Triangles**  
**PB& J Triangles**  
**Smoked Gouda Mac & Cheese Bites**  
**Mozzarella Sticks** *with Tomato Basil Sauce*  
**Chicken Tenders** *with Sweet & Sour Sauce*  
**Sweet Potato and Coconut Chicken** *with Honey Mustard Sauce*

# *The Buffet*

## *Salad Selection*

*(choice of one)*

*Mixed Greens Salad with Balsamic Vinaigrette*

*Caesar Salad*

*Fresh Spinach & Strawberry Salad*

## *Choice of three*

*Chicken Marsala*

*Caribbean Chicken*

*Lemon Caper Chicken*

*Chicken Parmesan*

*Roasted Turkey Breast with Pan Gravy*

*Maple Dijon Glazed Roast Pork Loin with Apple Walnut Chutney*

*Baked Ham with Spiced Rum Raisin Sauce*

*Sirloin with Merlot Sauce*

*Grilled Teriyaki Salmon*

*Baked Haddock with Parmesan Panko Crust*

*Chicken & Broccoli Alfredo*

*Penne Pasta with Roasted Vegetables*

## *Choice of three*

*Rice Pilaf*

*Herb Roasted Red Bliss Potatoes*

*Cinnamon Maple Roasted Sweet Potatoes*

*Penne with Tomato Basil Sauce*

*Buttered & Seasoned Vegetable Medley*

*Buttered Broccoli*

*Vegetable Herb Farro*

*Homestyle Mashed Potatoes*

*Traditional Bread Stuffing*

*Baked Macaroni & Cheese*

*Green Beans with Toasted Sunflower Seeds*

*Orange Ginger Glazed Carrots*

## *Choice of one*

*New England Apple Maple Crisp*

*Berry Shortcake with Biscuit or Angel Food Cake*

*Chocolate Mousse*

*Brownie Sundae*

**OR**

*Castleton will cut your Wedding Cake*

*and serve to guests with a hand dipped Chocolate Covered Strawberry*

*Please choose one salad and one dessert to accompany your buffet selection's.  
All dinner buffets include warm dinner rolls, butter rosettes, coffee, decaf and tea.*

**\*\*Children's Meals available upon request \*\***

# *Family Style*

## *Salad Selection*

*(choice of one)*

*Mixed Greens Salad with Balsamic Vinaigrette*

*Caesar Salad*

*Fresh Spinach & Strawberry Salad*

## *Choice of one combination:*

### *Roasted Turkey Breast*

*Hand-carved roasted breast of turkey served with traditional bread stuffing, pan gravy and cranberry sauce*

### *Baked Ham*

*Served with Spiced Rum Raisin Sauce and a choice of:*

*Roast Sirloin of Beef*

*Roasted Turkey Breast*

### *Roast Sirloin of Beef*

*Served with Merlot Sauce, Green Peppercorn Sauce or Jus and a choice of:*

*Roasted Turkey Breast*

*Chicken Marsala*

*Lemon Caper Chicken*

*Caribbean Chicken*

*Maple Dijon Glazed Pork Loin*

### *Roast Tenderloin of Beef*

*Served with Merlot Sauce, Béarnaise Sauce, Green Peppercorn Sauce or Jus and a choice of:*

*Roasted Turkey Breast*

*Chicken Marsala*

*Lemon Caper Chicken*

*Caribbean Chicken*

*Maple Dijon Glazed Pork Loin*

## *Choice of one:*

*New England Apple Maple Crisp*

*Berry Shortcake with Biscuit or Angel Food Cake*

*Chocolate Mousse*

*Brownie Sundae*

**OR**

*Castleton will cut your Wedding Cake*

*and serve to guests with a hand dipped Chocolate Covered Strawberry*

*Please choose one salad and one dessert to accompany your family style selection.*

*All family style entrees are served with your choice of a seasonal vegetable, starch, warm dinner rolls, butter rosettes, coffee, decaf and tea.*

**\*\*Children's Meals available upon request \*\***

# Dinner Entrees

## Salad Selection

*(choice of one)*

*Mixed Greens Salad with Balsamic Vinaigrette*

*Caesar Salad*

*Fresh Spinach & Strawberry Salad*

### **Chicken Marsala**

*Sautéed chicken breast, artichoke hearts and sundried tomato slivers with a Mushroom Marsala Wine Sauce*

### **Chicken Cordon Bleu**

*Ham and Swiss cheese stuffed chicken breast with crunchy panko breading. Finished with a Dijon Sauce on the side*

### **Caribbean Chicken**

*Island marinated grilled chicken breast with a Pineapple Mango Salsa*

### **Lemon Caper Chicken**

*Sautéed chicken breast with Lemon Caper Wine Sauce  
With two herb-garlic shrimp*

### **Maple Dijon Glazed Pork Loin**

*With Minted Apple Walnut Chutney and Maple Mustard*

### **Baked Haddock with Parmesan Panko Crust**

*Baked native haddock with a Parmesan panko crust. Finished with a Lemon Caper Sauce*

### **Roast Sirloin of Beef**

*Slow roasted and hand-carved with your choice of Merlot Sauce, Green Peppercorn Sauce, or Jus*

### **Roast Prime Rib au jus**

*Boneless rib eye slow roasted medium rare to medium.  
"Served end to end"*

### **Filet Mignon**

*Grilled 8oz. Filet Mignon with choice of Merlot Sauce, Béarnaise Sauce, Green Peppercorn Sauce, or Jus*

### **Roast Tenderloin of Beef**

*Roasted medium rare hand-carved with choice of Merlot Sauce, Béarnaise Sauce, Green Peppercorn Sauce, or Jus*

### **Grilled Teriyaki Salmon**

*Grilled salmon filet with an Orange-Teriyaki Glaze*

### **Filet Mignon Duets**

*Grilled 5oz. Filet Mignon with Merlot sauce & choice of  
Two Crab Stuffed Shrimp  
Two Herb-Garlic Shrimp  
Grilled Teriyaki Salmon  
Baked Stuffed Lobster Tail*

## Choice of one:

*New England Apple Maple Crisp  
Berry Shortcake with Biscuit or Angel Food Cake*

*Chocolate Mousse  
Brownie Sundae*

**OR**

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

*Please choose one salad and one dessert to accompany your entrée selection.  
All entrees are served with your choice of a seasonal vegetable, starch, warm dinner rolls, butter rosettes, coffee, decaf and tea.*

**\*\*Children's Meals available upon request \*\***

# Castleton's Premier Dinner Entree Package

## For your Cocktail Hour

### First Hour Open Bar

Featuring premium liquors, domestic and imported beer, house wine and champagne

### Stationed Decorative Display

(please select one)

International Cheese, Crudités and Fresh Fruit Display  
Antipasto Feast  
Mediterranean Sampler

### Hors d'oeuvres

(please select four)

Shrimp Cocktail	Scallop and Bacon Skewer	Spanakopita
Mozzarella Sticks	Raspberry Brie Tart	Chicken Tenders
Asian Potsticker	Sweet Potato and Coconut Chicken	Pesto Chicken Phyllo Tart
Asparagus & Asiago Wrap	Lobster Rangoon	Cranberry Bleu Cheese Phyllo Flower
Spinach & Parmesan Stuffed Mushrooms	Smoked Gouda Mac & Cheese Bites	Chicken Avocado Spring Roll

## For your Dinner Reception

### Champagne Toast with Strawberry Garnish

#### Appetizer

(please select one)

Vegetable Minestrone Soup  
Tomato Bisque  
Italian Wedding Soup  
Fresh Fruit  
Penne Pasta with Marinara Sauce  
Penne Pasta with Garlic Pesto Cream Sauce

#### Salad

(please select one)

Mixed Greens Garden Salad with Balsamic Vinaigrette  
Caesar Salad  
Fresh Spinach & Strawberry Salad

#### Dinner Entrees

(please select one or two)

Chicken Marsala  
Lemon Caper Chicken with two Herb-Garlic Shrimp  
Chicken Cordon Bleu  
Maple Dijon Glazed Pork Loin  
Grilled Teriyaki Salmon  
Baked Haddock with Parmesan Panko Crust

Roast Sirloin of Beef  
Prime Rib au jus  
Roast Tenderloin of Beef  
Filet Mignon  
Filet Mignon with two Crab Stuffed Shrimp  
Chicken Fingers and French Fries (kids 12 and under)

Choose from one of our four house desserts or Castleton will cut your wedding cake and serve to guests with a hand dipped chocolate covered strawb

All entrees are served with your choice of seasonal vegetable, starch, warm dinner rolls, butter rosettes, coffee, decaf and tea.  
100 person minimum on a Saturday Evening Time Frame

# Castleton's Premier Family Style Package

## For your Cocktail Hour

### First Hour Open Bar

Featuring premium liquors, domestic and imported beer, house wine and champagne

### Stationed Decorative Display

(please select one)

International Cheese, Crudités and Fresh Fruit Display  
Antipasto Feast  
Mediterranean Sampler

### Hors d'oeuvres

(please select four)

Shrimp Cocktail	Scallop and Bacon Skewer	Spanakopita
Mozzarella Sticks	Raspberry Brie Tart	Chicken Tenders
Asian Potsticker	Sweet Potato and Coconut Chicken	Pesto Chicken Phyllo Tart
Asparagus & Asiago Wrap	Lobster Rangoons	Cranberry Bleu Cheese Phyllo Flower
Spinach & Parmesan Stuffed Mushrooms	Smoked Gouda Mac & Cheese Bites	Chicken Avocado Spring Roll

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## For your Dinner Reception

### Champagne Toast with Strawberry Garnish

#### Appetizer

(please select one)

Vegetable Minestrone Soup  
Tomato Bisque  
Italian Wedding Soup  
Fresh Fruit  
Penne Pasta with Marinara Sauce  
Penne Pasta with Garlic Pesto Cream Sauce

#### Salad

(please select one)

Mixed Greens Garden Salad with Balsamic Vinaigrette  
Caesar Salad  
Fresh Spinach & Strawberry Salad

### Family Style

(please select one combination)

**Roasted Turkey Breast** served with  
Traditional Bread Stuffing, Pan Gravy and Cranberry Sauce

### Roast Tenderloin of Beef

Roasted Turkey Breast  
Chicken Marsala  
Lemon Caper Chicken  
Caribbean Chicken  
Maple Dijon Glazed Pork Loin

**Baked Ham** served with Spiced Rum Rasin Sauce

Roasted Turkey Breast  
Roast Sirloin of Beef

### Roast Sirloin of Beef

Roasted Turkey Breast  
Chicken Marsala  
Lemon Caper Chicken  
Caribbean Chicken  
Maple Dijon Glazed Pork Loin

**Chicken Fingers & French Fries** (kids 12 and under)

Choose from one of our four house desserts or Castleton will cut your wedding cake and serve to guests with a hand dipped chocolate covered strawberry.

All family style entrees are served with your choice of seasonal vegetable, starch, warm dinner rolls, butter rosettes, coffee, decaf and tea.  
100 person minimum on a Saturday Evening Time Frame