

# ***Beverages***

## ***House Toast***

<i>Choice of Champagne, White Zinfandel or Sparkling Apple Cider</i>	<i>3.25</i>
<i>** Add a Strawberry Garnish to your toast glass</i>	<i>.75</i>

## ***Hosts' Bar***

<i>Hosts' Bar for One Hour</i>	<i>18.00</i>
<i>Hosts' Bar Entire Event (5.5 hours)</i>	<i>32.00</i>
<i>Open Tally Bar</i>	<i>Per Consumption</i>
<i>Butler Passed Champagne with Strawberry Garnish (1 hour)</i>	<i>4.50</i>
<i>Wine Service</i>	<i>7.00</i>
<i>Soda Bar</i>	<i>7.00</i>
<i>(mandatory for functions that will not have any alcohol service)</i>	

## ***Specialty Beverage Stations***

<i>Mimosa Punch</i>	<i>3.50</i>
<i>Bloody Mary Bowl</i>	<i>4.50</i>
<i>Non-Alcoholic Punch</i>	<i>3.00</i>
<i>Hot Mulled Cider Station</i>	<i>4.95</i>
<i>Our own hot, spiced local apple cider served with housemade cinnamon sugar donuts</i>	
<i>Hot Chocolate Station</i>	<i>4.95</i>
<i>Enjoy a cozy mug of hot chocolate with mini marshmallows, chocolate shavings, warm caramel, hazelnut, peppermint and vanilla flavored syrups served with a variety of fresh baked scones</i>	
<i>Coffee and Cordial Station</i>	<i>7.95</i>
<i>Freshly brewed coffee with Grand Marnier, Bailey's, Kahlua, Sambuca, Amaretto and Tia Maria, garnished with whipped cream, chocolate shavings or orange zest</i>	

*Please add 20% service charge and 9% NH Rooms and Meals Tax (2018)*

# ***Decorative Displays***

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

*An array of fine domestic & imported cheeses with crackers, seasonal sliced fruit, vegetables and dip* 6.50  
*\*\*Add Meatballs to the display; your choice of Italian, Swedish or Sweet & Sour (per 100 pieces)* 120.00

## ***Mediterranean Sampler***

*Hummus, tabouleh & stuffed grape leaves minted yogurt cucumber salad and Mediterranean olive medley.*  
*Served with toasted pita chips & crostini* 6.75

## ***Antipasto Feast***

*A festive display of marinated mushrooms & artichokes, grilled vegetables, orzo & olive salad, Genoa salami, provolone cheese, pesto cherry tomato & mozzarella salad, flaked tuna. Served with toasted pita chips & crostini* 6.95

## ***Sweet Beginnings***

*Fresh sliced seasonal fruits, muffins, Danish, croissants & scones. Served with a Coffee Station* 6.50  
*\*\*Add a Mimosa Punch bowl* 8.95

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

*Warm Brie wheel glazed with native NH maple syrup, walnuts, raisin medley. Served with toasted pita chips & crostini. Serves up to 60* 120.00 per wheel  
*Suggested 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. Served with toasted pita chips & crostini* 175.00 per side

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

*Please add 20% service charge and 9% NH Rooms and Meals Tax (2018)*

# Hors d'oeuvres

## **Petite Castleton Seafood Cakes**

Housemade with lobster, lump crab meat, bay scallops and shrimp. Served with remoulade sauce 295.00

## **Shrimp Rangoon**

Wonton shells filled with lobster meat and cream cheese 215.00

## **Coconut Shrimp**

Butterflied shrimp coated with sweet coconut and deep fried. Served with mango chili dipping sauce 215.00

## **Artichoke Beignets**

Artichoke hearts, cream cheese, Romano cheese, garlic & egg finished with seasoned breadcrumbs 250.00

## **Asparagus and Asiago Wrap**

An asparagus tip with butter and shredded Asiago cheese wrapped in phyllo 215.00

## **Wild Mushroom Tart**

Sautéed portabella, shitake, oyster & white mushrooms nestled into a phyllo bundle 210.00

## **Raspberry Brie Tart**

Brie cheese, raspberry sauce and a toasted almond baked in a phyllo pastry cup 155.00

## **Classic Mini Quiche**

A variety of mini quiche in a pastry shell; Lorraine, spinach, garden vegetable, and monterey jack cheese 145.00

## **Petite Arancini**

Arborio rice, mozzarella, Romano, tomato, basil, rolled in panko bread crumbs. Served with tomato-basil dipping sauce 165.00

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

Lightly battered al dente pasta with eight different cheeses: Romano parmesan, American, aged white cheddar, cream cheese, Fontina, cheddar and smoked Gouda 155.00

## **Mozzarella Sticks**

Deep fried Italian breaded mozzarella sticks with tomato-basil dipping sauce 125.00

## **Spanakopita**

Savory spinach & feta filling baked in crispy phyllo dough triangles 165.00

## **Vegetable Egg Roll**

A blend of fresh cut carrots, onions, celery, cabbage and various seasonings, wrapped in a traditional egg roll wrapper. Served with teriyaki dipping sauce 150.00

## **Shrimp Cocktail** (GF)

Poached, chilled Gulf shrimp. Served with zesty horseradish chili sauce 250.00

## **Scallop and Bacon Skewer** (GF)

Sea scallops wrapped in bacon with a Maple-Grande Marnier glaze 225.00

## **Pesto Chicken Phyllo Endive** (GF)

All white meat chicken breast bound with a nutless pesto mayonnaise on an endive leaf 160.00

## **Vegetarian Antipasto Skewers** (GF)

Marinated & skewered mozzarella, red pepper, black olives, dried apricots, sundried tomato and straw mushroom 250.00

## **Caprice Polenta** (GF)

Fresh mozzarella, plum tomato and basil served atop grilled polenta coins 225.00

## **Chicken and Mushroom Encroute**

All white meat chicken seasoned with a duxelle blend of mushrooms, sherry and onions in a puff pastry crust 250.00

## **Hibachi Chicken**

Chicken rolled around jalapeno jack cheese, a bell pepper trio & scallions with a teriyaki glaze 250.00

## **Coconut Chicken**

Southern-style breaded chicken tender with a coconut batter served with honey mustard sauce 215.00

## **Sesame Chicken**

Hand trimmed morsels of chicken tenders, breaded, and coated with our special blend of sesame seeds and panko crumbs. Served with mango chili sauce 215.00

## **Beef Kabob**

Marinated beef tenderloin skewered with onion, straw mushroom & red bell pepper 250.00

## **Roast Beef Crostini**

A garlic crostini with Boursin cheese topped with roasted sirloin, arugula and asparagus 195.00

## **Buffalo Chicken Wonton**

Chicken blended with cheddar, blue cheese, hot sauce and ranch dressing folded in a wonton wrapper. Served with blue cheese dressing 200.00

## **Asian Pot Sticker**

Crispy Asian pork dumpling with sesame teriyaki dipping sauce 150.00

**Prices based on 100 pieces**

Please add 20% service charge and 9% NH Rooms and Meals Tax (2018)

# Alternative Selections

## Appetizers

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

<b>Shrimp Cocktail</b> (GF) <i>three large poached Gulf shrimp with horseradish chili sauce and lemon</i>	7.95
<b>Penne Pasta</b> <i>served with your choice of marinara sauce or a garlic pesto alfredo sauce</i>	2.25
<b>Creamy Mushroom Risotto</b> (GF) <i>Duxelle of portabella ,oyster, shitake &amp; white mushrooms with Asiago cheese</i>	5.25
<b>Vegetable Minestrone Soup</b> (GF) <i>fresh vegetables and beans in a light tomato broth</i>	3.25
<b>Italian Wedding Soup</b> <i>escarole, spinach, mini meatballs and pasta in a savory chicken broth</i>	3.95
<b>Moroccan Chicken &amp; Couscous Soup</b> <i>with a hearty blend of fresh vegetable and Moroccan spices</i>	4.75

## Desserts

<b>Castleton's Cascading Chocolate Fountain</b> <i>"The Ultimate Chocolate Dessert"</i>	9.95
<i>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</i>	
<b>Assorted Mini Cream Pastries</b> <i>a creative assortment of miniature traditional pastries</i>	3.50
<b>Assorted Mini Cannoli's</b> <i>an assortment of fresh vanilla, chocolate, and ricotta filled cannoli's</i>	3.75
<b>Ice Cream Sundae Bar</b> <i>French vanilla ice cream served in a waffle bowl with all of the necessary and unnecessary toppings</i>	7.25

**Enhance your House Dessert with one of our Premium Selections...** 2.00  
*Grand Apple Blossom ~ Sticky Toffee Cake ~ Meyer Lemon Cake ~ Key Lime Cheesecake*

## Late Night Snacks ...

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

<b>Deconstructed Nacho Station</b> (GF) <i>fresh fried tricolored tortilla chips with all the traditional toppings...</i>	7.95
<i>Nacho cheese sauce, lettuce, tomato, jalapeño peppers, black olives, sour cream &amp; salsa</i>	
<i>Add Castleton's Chili, guacamole, seasoned beef, shredded chicken or fried spiced tofu</i>	2.00
<b>Mashed Potato Bar</b> (GF) <i>creamy mashed potatoes served with crowd pleasing toppings...</i>	6.95
<i>Butter, sour cream, chives, chopped bacon, yellow cheddar, and gravy</i>	
<i>Add: Mashed sweet potatoes with brown sugar, cinnamon, toasted coconut, walnuts and mini marshmallows</i>	1.90
<b>Cheeseburger Sliders</b> <i>served with ketchup, relish, mustard, and onions</i>	4.95
<b>Pulled Pork Sliders</b> <i>served with BBQ Sauce and onions</i>	4.95
<b>Italian Sausage Sub</b> <i>served with mustard and sautéed peppers &amp; onions</i>	3.75
<b>Hot Dog Station</b> <i>served with ketchup, relish, mustard and onions</i>	3.25
<i>Add: Waffle Fries to any late night snack station</i>	1.00
<b>Chicken Tenders</b> <i>served with sweet &amp; sour sauce</i>	250.00
<b>Mini Rubeen's</b>	250.00
<b>Mini Cuban Sandwiches</b>	250.00
<b>Grilled Cheese Triangles</b>	125.00
<b>PB&amp;J Triangles</b>	125.00

\*\*\*prices based on 100 pieces \*\*\*

*Please add 20% service charge and 9% NH Rooms and Meals Tax (2018)*

# *The Buffet*

## *Salad Selection*

*(choice of one)*

*Mixed Greens Salad with Champagne Vinaigrette (GF)*  
*Caesar Salad*  
*Fresh Spinach & Strawberry Salad (GF)*

## *Choice of three*

*Apple Cranberry Cornbread Stuffed Chicken*  
*Caribbean Chicken (GF)*  
*Lemon Caper Chicken*  
*Chicken Parmesan*  
*Roasted Turkey Breast with Pan Gravy (GF)*  
*Maple Dijon Glazed Roast Pork Loin with Apple Walnut Chutney (GF)*

*Baked Ham with Spiced Rum Raisin Sauce (GF)*  
*Roast Sirloin with Merlot Sauce (GF)*  
*Teriyaki Salmon Filet*  
*Parmesan Panko Crusted Baked Haddock*  
*Pasta Primavera*  
*Chicken & Broccoli Alfredo*

## *Choice of three*

*Saffron Rice Pilaf (GF)*  
*Herb Roasted Red Bliss Potatoes (GF)*  
*Cinnamon Maple Mashed Sweet Potatoes (GF)*  
*Homestyle Mashed Potatoes (GF)*  
*Au Gratin Potatoes*  
*Traditional Cornbread Stuffing*

*Penne with Tomato Basil Sauce*  
*Baked Macaroni & Cheese*  
*Green Beans Almandine (GF)*  
*Honey Maple Glazed Carrots (GF)*  
*Buttered & Seasoned Vegetable Medley (GF)*  
*Buttered Broccoli (GF)*

## *Choice of one*

*New England Apple Maple Crisp (GF)*  
*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*

**42.95**

*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 \*\***

*Please add 20% service charge and 9% NH Rooms and Meals Tax (2018)*

# Family Style

## Salad Selection

(choice of one)

Mixed Greens Salad with Champagne Vinaigrette (GF)

Caesar Salad

Fresh Spinach & Strawberry Salad (GF)

## Choice of one combination:

### Roasted Turkey Breast

35.95

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

### Baked Ham (GF)

36.95

Served with spiced rum raisin sauce and a choice of:

Roast Sirloin of Beef (GF)

Roasted Turkey Breast (GF)

### Roast Sirloin of Beef (GF)

41.95

Served with merlot sauce and a choice of:

Roasted Turkey Breast (GF)

Apple Cranberry Cornbread Stuffed Chicken

Lemon Caper Chicken

Caribbean Chicken (GF)

Maple Dijon Glazed Roast Pork Loin with Apple Walnut Chutney (GF)

### Roast Tenderloin of Beef (GF)

45.95

Served with merlot sauce or béarnaise sauce\* and a choice of:

Roasted Turkey Breast (GF)

Apple Cranberry Cornbread Stuffed Chicken

Lemon Caper Chicken

Caribbean Chicken (GF)

Maple Dijon Glazed Roast Pork Loin with Apple Walnut Chutney (GF)

## Choice of one:

New England Apple Maple Crisp (GF)  
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 \*\*

Please add 20% service charge and 9% NH Rooms and Meals Tax (2018)

# Dinner Entrees

## Salad Selection

(choice of one)

Mixed Greens Salad with Champagne Vinaigrette (GF)

Caesar Salad

Fresh Spinach & Strawberry Salad (GF)

### Apple Cranberry Cornbread Stuffed Chicken

Cornbread, minced apples & cranberries stuffed into a chicken breast with a roasted chicken sauce 36.95

### Chicken Cordon Bleu

Ham and Swiss cheese stuffed chicken breast with crunchy panko breading, finished with a dijon sauce 38.95

### Caribbean Chicken (GF)

Marinated grilled chicken breast with a tropical salsa 36.95

### Lemon Caper Chicken

Sautéed chicken breast with a tarragon lemon caper sauce 33.95  
With two herb-garlic shrimp 39.95

### Maple Dijon Glazed Roast Pork Loin (GF)

Served with apple walnut chutney 35.95

### Parmesan Panko Crusted Baked Haddock

Baked native haddock with a parmesan panko crust, finished with a lemon caper wine sauce 39.95

### Teriyaki Salmon

Fresh salmon filet with an orange-teriyaki glaze 40.95

### Roast Sirloin of Beef (GF)

Slow roasted and served with merlot sauce on the side 41.95

### Prime Rib au Jus (GF)

Boneless rib eye slow roasted medium rare to medium. "Served end to end" 47.95

### Roast Tenderloin of Beef (GF)

Roasted medium rare hand-carved with choice of merlot sauce or béarnaise sauce\* 49.95

### Filet Mignon (GF)

Grilled 8oz. filet mignon with choice of merlot sauce or béarnaise sauce\* 54.95

### Grilled or Blackened Swordfish (GF)

8oz. swordfish steak with choice of red pepper coulis 54.95

### Castleton's Seafood Cakes

Lobster, lump crab meat, bay scallops and shrimp served with remoulade sauce 54.95

### Roasted Vegetable Napoleon (GF)

Roasted & stacked Tuscan vegetables between layers of grilled polenta with red pepper coulis 38.95

### Petite Filet Mignon Duets

Grilled filet mignon with choice of merlot sauce or béarnaise sauce\*

Two crab stuffed shrimp 51.95

Two herb-garlic shrimp 49.95

## Choice of one:

New England Apple Maple Crisp (GF)  
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 \*\*

Please add 20% service charge and 9% NH Rooms and Meals Tax (2018)

# 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 (GF)	Scallop and Bacon Skewer (GF)	Spanakopita
Roast Beef Crostini	Raspberry Brie Tart	Caprice Polenta (GF)
Asian Potsticker	Coconut Chicken	Pesto Chicken Phyllo Endive (GF)
Asparagus & Asiago Wrap	Lobster Rangoon	Vegetarian Antipasto Skewers (GF)
Petite Arancini	Smoked Gouda Mac & Cheese Bites	Beef Kabobs

## For your Dinner Reception

### Champagne Toast with Strawberry Garnish

#### Appetizer

(please select one)

Vegetable Minestrone Soup (GF)  
Italian Wedding Soup  
Moroccan Chicken & Cous Cous Soup  
Creamy Mushroom Risotto (GF)  
Penne Pasta with Pesto Alfredo Sauce

#### Salad

(please select one)

Mixed Greens Garden Salad with Champagne Vinaigrette (GF)  
Caesar Salad  
Fresh Spinach & Strawberry Salad (GF)

### Dinner Entrees

<b>Apple Cranberry Cornbread Stuffed Chicken</b> 70.95	<b>Roast Sirloin of Beef</b> (GF) 75.95
<b>Lemon Caper Chicken with Herb-Garlic Shrimp</b> 74.95	<b>Prime Rib au Jus</b> (GF) 83.95
<b>Maple Dijon Glazed Pork Loin</b> (GF) 67.95	<b>Roast Tenderloin of Beef</b> (GF) 87.95
<b>Teriyaki Salmon</b> 74.95	<b>Filet Mignon</b> (GF) 89.95
<b>Parmesan Panko Crusted Baked Haddock</b> 73.95	<b>Petite Filet Mignon with Seafood Stuffed Shrimp</b> 81.95
<b>Grilled or Blackened Swordfish Steak</b> (GF) 89.75	<b>Castleton's Seafood Cakes</b> 89.95

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 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

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

Please add 20% service charge and 9% NH Rooms and Meals Tax (2018)



# 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 (GF)	Scallop and Bacon Skewer (GF)	Spanakopita
Roast Beef Crostini	Raspberry Brie Tart	Caprice Polenta (GF)
Asian Potsticker	Coconut Chicken	Pesto Chicken Phyllo Endive (GF)
Asparagus & Asiago Wrap	Lobster Rangoon	Vegetarian Antipasto Skewers (GF)
Petite Arancini	Smoked Gouda Mac & Cheese Bites	Beef Kabob

## For your Dinner Reception

### Champagne Toast with Strawberry Garnish

#### Appetizer

(please select one)

Vegetable Minestrone Soup (GF)  
Moroccan Chicken & Cous Cous Soup  
Italian Wedding Soup  
Creamy Mushroom Risotto (GF)  
Penne Pasta with Pesto Alfredo Sauce

#### Salad

(please select one)

Mixed Greens Garden Salad with Champagne Vinaigrette (GF)  
Caesar Salad  
Fresh Spinach & Strawberry Salad (GF)

#### Family Style

(please select one combination)

<b>Roasted Turkey Breast</b> served with Traditional cornbread stuffing, pan gravy and cranberry sauce	67.95	<b>Roast Tenderloin of Beef</b> (GF)	86.95
<b>Baked Ham</b> (GF) served with Spiced Rum Raisin Sauce Roasted Turkey Breast Roast Sirloin of Beef	73.95	Roasted Turkey Breast (GF) Apple Cranberry Cornbread Stuffed Chicken Lemon Caper Chicken Caribbean Chicken (GF) Maple Dijon Glazed Roast Pork Loin with Apple Walnut Chutney (GF)	
<b>Roast Sirloin of Beef</b> (GF) Roasted Turkey Breast (GF) Apple Cranberry Cornbread Stuffed Chicken Lemon Caper Chicken Caribbean Chicken (GF) Maple Dijon Glazed Roast Pork Loin with Apple Walnut Chutney (GF)	77.95		

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.

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100 person minimum on a Saturday Evening Time Frame

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