

# Beverages

## House Toast

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

## Hosts' Bar

Hosts' Bar for One Hour 18.00  
Hosts' Bar Entire Event (5.5 hours) 32.00  
Open Tally Bar Per Consumption  
Butler Passed Champagne with Strawberry Garnish (1 hour) 4.75  
Wine Service 7.00  
Soda Bar 7.00  
(mandatory for functions that will not have any alcohol service)

## Specialty Beverage Stations

Mimosa Punch 4.25  
Bloody Mary Bowl 4.75  
Non-Alcoholic Punch 3.50

Hot Mulled Cider Station 4.95  
Our own hot, spiced, local apple cider served with cinnamon sugar donuts

Hot Chocolate Station 4.95  
Enjoy a cozy mug of hot chocolate with mini marshmallows, chocolate shavings, peppermint and whipped cream served with a variety of fresh baked cookies

Coffee and Cordial Station 7.95  
Freshly brewed coffee with Grand Marnier, Bailey's, Kahlua, Sambuca, Amaretto and Tia Maria, garnished with whipped cream, chocolate shavings or orange zest

Please add 20% service charge and 9% NH Rooms and Meals Tax (2020)

# 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)* 125.00

## **Mediterranean Sampler**

*Hummus, tabouleh, stuffed grape leaves, minted yogurt cucumber salad and olive medley*  
*Served with toasted pita chips & crostini* 6.95

## **Antipasto Feast**

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

## **Sweet Beginnings**

*Sliced seasonal fruits, Danish, croissants & assorted breakfast breads. Served with a Coffee Station* 6.50  
*\*\*Add a Mimosa Punch bowl* 9.25

## **Maple Walnut Brie Wheel**

*Warm Brie wheel glazed with native NH maple syrup, topped with 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 and garlic-herb cream cheese. Served with toasted pita chips & crostini* 175.00 per side

## **New England Raw Bar**

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

*Please add 20% service charge and 9% NH Rooms and Meals Tax (2020)*

*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.*

# Hors d'oeuvres

## **Petite Castleton Crab Cakes**

Housemade with lump crab meat. Served with remoulade sauce 295.00

## **Lobster Rangoon**

Wonton shells filled with lobster meat and cream cheese 225.00

## **Coconut Shrimp**

Butterflied shrimp coated with sweet coconut and deep fried. Served with mango chili dipping sauce 220.00

## **Spinach & Artichoke Tart**

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 220.00

## **Mushroom in Phyllo**

Caramelized wild mushrooms wrapped in phyllo dough 215.00

## **Toasted Almond Raspberry Brie Tart**

Brie cheese, raspberry sauce and a toasted almond baked in a phyllo pastry cup 160.00

## **Classic Mini Quiche**

A variety of mini quiche in a pastry shell; Lorraine, spinach, garden vegetable, and Monterey Jack cheese 150.00

## **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 160.00

## **Mozzarella Sticks**

Deep fried Italian breaded mozzarella sticks with tomato-basil dipping sauce 130.00

## **Spanakopita**

Savory spinach & feta filling baked in crispy phyllo dough Triangle 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

## **Vegetable Quesadilla**

Monterey Jack & cheddar cheese, peppers, scallions, onions & spices in a tortilla 175.00

## **Shrimp Cocktail** (GF)

Poached, chilled Gulf shrimp. Served with zesty horseradish chili sauce 255.00

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

Sea scallops wrapped in bacon with a Maple-Grande Marnier glaze 230.00

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

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

## **Caprice Skewer** (GF)

Grape tomatoes, mozzarella balls, basil & balsamic glaze drizzle 225.00

## **Teriyaki Beef Satay** (GF)

Thin slices of flank steak on a skewer with teriyaki & green onion 250.00

## **Wild Mushroom Duxelles on Belgian Endive** (GF)

Sautéed wild mushrooms with white wine on crisp endive 225.00

## **Mini Chicken Wellington**

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

## **Mini Beef Wellington**

Tender beef wrapped in puff pastry with mushroom duxelle served with Merlot dipping sauce 250.00

## **Coconut Chicken**

Southern-style breaded chicken tender with a coconut batter. Served with honey mustard sauce 220.00

## **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

## **Tomato Bruschetta**

Artisan baguette topped with seasoned tomatoes and balsamic drizzle 165.00

## **Chicken Cornucopia**

Chicken, cheddar, scallions, corn, onion and green pepper in cone shaped flour tortilla 250.00

## **Asian Pot Sticker**

Crispy Asian pork dumpling with sesame teriyaki dipping sauce 155.00

**Prices based on 100 pieces**

Please add 20% service charge and 9% NH Rooms and Meals Tax (2020)

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# Alternative Selections

## Appetizers

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

<b>Shrimp Cocktail</b> (GF) three large poached Gulf shrimp with horseradish chili sauce and lemon	7.95
<b>Penne Pasta</b> served with your choice of marinara sauce or a garlic pesto alfredo sauce	2.95
<b>Vegetable Minestrone Soup</b> fresh vegetables, orzo pasta and beans in a light tomato broth	3.50
<b>Italian Wedding Soup</b> escarole, spinach, mini meatballs and pasta in a savory chicken broth	3.95
<b>New England Clam Chowder</b> chopped Atlantic clams, bacon, potatoes, heavy cream & oyster crackers	5.95

## Desserts

<b>Castleton's Cascading Chocolate Fountain</b> "The Ultimate Chocolate Dessert"	9.95
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	
<b>Assorted Mini Cream Pastries</b> a creative assortment of miniature traditional pastries	3.75
<b>Assorted Mini Cannoli's</b> an assortment of fresh vanilla, chocolate, and ricotta filled cannoli's	3.95
<b>Ice Cream Sundae Bar</b> French vanilla ice cream served in a waffle bowl with all of the necessary and unnecessary toppings	7.25

<b>Enhance your House Dessert with one of our Premium Selections...</b>	2.25
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) fresh fried tricolored tortilla chips with all the traditional toppings...	7.95
Nacho cheese sauce, lettuce, tomato, jalapeño peppers, black olives, sour cream & salsa	
Add Castleton's Chili, guacamole, seasoned beef, shredded chicken or fried spiced tofu	
<b>Mashed Potato Bar</b> (GF) creamy mashed potatoes served with crowd pleasing toppings...	6.95
Butter, sour cream, chives, chopped bacon, yellow cheddar, and gravy	
Add: Mashed sweet potatoes with brown sugar, cinnamon, toasted coconut, walnuts and mini marshmallows	
<b>Cheeseburger Sliders</b> served with ketchup, relish, mustard, and onions	4.95
<b>Pulled Pork Sliders</b> served with BBQ Sauce and onions	4.95
<b>Italian Sausage Sub</b> served with mustard and sautéed peppers & onions	3.75
<b>Hot Dog Station</b> served with ketchup, relish, mustard and onions	3.25
<b>Wings</b> (Buffalo, Plain or Teriyaki) served with carrot & celery sticks & blue cheese dressing	3.25
<b>Add Waffle Fries to any late night snack station</b>	1.50
<b>Chicken Tenders</b> served with sweet & sour sauce	255.00
<b>Mini Rueben's</b>	255.00
<b>Mini Cuban Sandwiches</b>	255.00
<b>Mini Pizzas</b>	125.00
<b>Meatballs</b>	125.00

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

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# The Buffet

## Salad Selection

(choice of one)

Caesar Salad

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF)

Spinach, Feta, Candied Walnut & Strawberry Salad with Balsamic Vinaigrette (GF)

Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese with Cider Vinaigrette (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 Glazed Roast Pork Loin with Whole Grain Mustard Demi (GF)

Maple Glazed Smoked Ham (GF)

Roast Sirloin of Beef with Merlot Sauce (GF)

Teriyaki Salmon Filet (GF)

Parmesan Panko Crusted Baked Haddock

Pasta Primavera

Chicken & Broccoli Alfredo

Polenta Cake with Spinach, Wild Mushroom & Red Pepper Puree (GF)

## Choice of three

Rice Pilaf (GF)

Herb Roasted Red Bliss Potatoes (GF)

Cinnamon Maple Mashed Sweet Potatoes (GF)

Homestyle Mashed Potatoes (GF)

Apple Cranberry Cornbread Stuffing

Penne Pasta with Olive Oil & Fresh Herbs

Penne with Tomato Basil Sauce

Macaroni & Cheddar with Ritz Topping

Green Beans Almandine (GF)

Honey Tarragon Glazed Carrots (GF)

Seasonal Vegetable Medley (GF)

Buttered Broccoli (GF)

## Dessert Selection

(choice of one)

Castleton's Signature Brandied Pear Crepe with Chamomile Chantilly Cream

New England Apple Maple Crisp (GF)

Wild Berry Shortcake with Homemade Whipped Cream

White Chocolate Mousse with Raspberries & Dark Chocolate Drizzle

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 (2020)

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# Family Style

## Salad Selection

(choice of one)

Caesar Salad

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF)

Spinach, Feta, Candied Walnut & Strawberry Salad with Balsamic Vinaigrette (GF)

Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese with Cider Vinaigrette (GF)

## Choice of one combination:

**Roasted Turkey Breast** (GF) 36.95

Hand-carved roasted breast of turkey served with Apple Cranberry Cornbread Stuffing\*, Pan Gravy and Cranberry Sauce

**Maple Glazed Smoked Ham** (GF) 38.95

Served with Maple Dijon Demi Glaze and a choice of:

Roast Sirloin of Beef with Merlot Sauce (GF)

Roasted Turkey Breast with Pan Gravy (GF)

**Roast Sirloin of Beef** (GF) 42.95

Served with Merlot Sauce and a choice of:

Roasted Turkey Breast with Pan Gravy (GF)

Apple Cranberry Cornbread Stuffed Chicken

Lemon Caper Chicken

Caribbean Chicken (GF)

Maple Glazed Roast Pork Loin with Whole Grain Mustard Demi (GF)

**Roast Tenderloin of Beef** (GF) 46.95

Served with Merlot Sauce or Béarnaise Sauce\* and a choice of:

Roasted Turkey Breast with Pan Gravy (GF)

Apple Cranberry Cornbread Stuffed Chicken

Lemon Caper Chicken

Caribbean Chicken (GF)

Maple Glazed Roast Pork Loin with Whole Grain Mustard Demi (GF)

## Dessert Selection

(choice of one)

Castleton's Signature Brandied Pear Crepe with Chamomile Chantilly Cream

New England Apple Maple Crisp (GF)

Wild Berry Shortcake with Homemade Whipped Cream

White Chocolate Mousse with Raspberries & Dark Chocolate Drizzle

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 \*\***

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# Dinner Entrees

## Salad Selection

(choice of one)

Caesar Salad

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF)

Spinach, Feta, Candied Walnut & Strawberry Salad with Balsamic Vinaigrette (GF)

Arcadia Field Greens, Pears, Toasted Walnuts, Dried Cranberries & Goat Cheese with Cider Vinaigrette (GF)

### Apple Cranberry Cornbread Stuffed Chicken

Cornbread, minced apples & cranberries stuffed into a chicken breast with a Roasted Chicken Sauce 37.95

### Chicken Cordon Bleu

Smoked ham stuffed chicken breast with crunchy panko breading, finished with a classic Mornay Sauce 38.95

### Caribbean Chicken (GF)

Island marinated chicken breast with a Mango Salsa 36.95

### Lemon Caper Chicken

Grilled chicken breast with a Lemon Caper Wine Sauce 34.95  
\*\*With two herb-garlic shrimp 39.95

### Maple Glazed Roast Pork Loin (GF)

Served with Maple Whole Grain Demi 36.95

### Double Cut Pork Chop (GF)

Topped with caramelized apple cabbage slaw 38.95

### Castleton's Corn Polenta Cake (GF)

Topped with spinach, wild mushrooms and a Red Pepper Puree 38.95

### Roast Sirloin of Beef (GF)

Slow roasted and served with Merlot Sauce on the side 42.95

### Prime Rib au Jus (GF)

Boneless rib eye slow roasted medium rare to medium. "Served end to end" 48.95

### 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

### Baked Stuffed Haddock

Fresh Atlantic caught, filled with a crab, shrimp and scallop stuffing served with Sherry Lobster Sauce 54.95

### Parmesan Panko Crusted Baked Haddock

Baked native haddock with a parmesan panko crust, finished with a Lemon Caper Wine Sauce 39.95

### Teriyaki Salmon (GF)

Fresh salmon filet with a homemade Teriyaki Glaze 40.95

### Petite Filet Mignon Duets

Grilled filet mignon with choice of Merlot Sauce or Béarnaise Sauce\*

Two crab stuffed shrimp 56.95

Two herb-garlic shrimp 51.95

## Dessert Selection

(choice of one)

Castleton's Signature Brandied Pear Crepe with Chamomile Chantilly Cream

New England Apple Maple Crisp (GF)

Wild Berry Shortcake with Homemade Whipped Cream

White Chocolate Mousse with Raspberries & Dark Chocolate Drizzle

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 \*\*

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# 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
Tomato Bruschetta	Toasted Almond Raspberry Brie Tart	Caprice Skewer (GF)
Asian Potsticker	Coconut Chicken	Mini Beef Wellington
Asparagus & Asiago Wrap	Lobster Rangoon	Vegetarian Antipasto Skewers (GF)
Petite Arancini	Smoked Gouda Mac & Cheese Bites	Teriyaki Beef Satay (GF)

## For your Dinner Reception

### Champagne Toast with Strawberry Garnish

#### Appetizer

(please select one)

Italian Wedding Soup

New England Clam Chowder

Vegetable Minestrone Soup

Penne Pasta with Pesto Alfredo Sauce

#### Salad

(please select one)

Caesar Salad

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF)

Spinach, Feta, Candied Walnut & Strawberry Salad (GF)

Arcadia Field Greens, Pears, Toasted Walnuts,

Dried Cranberries & Goat Cheese with Cider Vinaigrette (GF)

#### Family Style

(please select one combination)

<b>Roasted Turkey Breast</b> served with Apple Cranberry Cornbread Stuffing, Pan Gravy & Cranberry Sauce	68.95	<b>Roast Tenderloin of Beef</b> served with Merlot Sauce or Béarnaise Sauce* (GF)	87.95
<b>Maple Glazed Smoked Ham</b> served with Maple Dijon Demi Glaze (GF)	73.95	Roasted Turkey Breast with Pan Gravy (GF)	
Roasted Turkey Breast with Pan Gravy (GF)		Apple Cranberry Cornbread Stuffed Chicken	
Roast Sirloin of Beef with Merlot Sauce (GF)		Lemon Caper Chicken	
<b>Roast Sirloin of Beef</b> served with Merlot Sauce (GF)	78.95	Caribbean Chicken (GF)	
Roasted Turkey Breast with Pan Gravy (GF)		Maple Glazed Roast Pork Loin with Whole Grain Mustard Demi (GF)	
Apple Cranberry Cornbread Stuffed Chicken			
Lemon Caper Chicken			
Caribbean Chicken (GF)			
Maple Glazed Roast Pork Loin with Whole Grain Mustard Demi (GF)			

Choose from one of our five 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

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

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# 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
Tomato Bruschetta	Toasted Almond Raspberry Brie Tart	Caprice Skewer (GF)
Asian Potsticker	Coconut Chicken	Mini Beef Wellington
Asparagus & Asiago Wrap	Lobster Rangoon	Vegetarian Antipasto Skewers (GF)
Petite Arancini	Smoked Gouda Mac & Cheese Bites	Teriyaki Beef Satay (GF)

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## For your Dinner Reception

### Champagne Toast with Strawberry Garnish

#### Appetizer

(please select one)

Italian Wedding Soup  
New England Clam Chowder  
Vegetable Minestrone Soup  
Penne Pasta with Pesto Alfredo Sauce

#### Salad

(please select one)

Caesar Salad  
Mixed Greens Garden Salad with Balsamic Vinaigrette (GF)  
Spinach, Feta, Candied Walnut & Strawberry Salad (GF)  
Arcadia Field Greens, Pears, Toasted Walnuts,  
Dried Cranberries & Goat Cheese with Cider Vinaigrette (GF)

### Dinner Entrees

(please select one or two)

Apple Cranberry Cornbread Stuffed Chicken 71.95	Roast Sirloin of Beef (GF) 75.95
Lemon Caper Chicken with Herb-Garlic Shrimp 74.95	Prime Rib au Jus (GF) 83.95
Maple Glazed Roast Pork Loin (GF) 68.95	Roast Tenderloin of Beef (GF) 87.95
Double Cut Pork Chop 72.95	Filet Mignon (GF) 89.95
Parmesan Panko Crusted Baked Haddock 73.95	Petite Filet Mignon with Seafood Stuffed Shrimp 82
Teriyaki Salmon (GF) 74.95	Baked Stuffed Haddock 89.95

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100 person minimum on a Saturday Evening Time Frame

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