

Home for the Holiday's
curbside pick-up, with cooking and warming instructions

<input type="checkbox"/>	Dinner Package #1	<i>serves approx. 8 - 10 guests</i>	
	5lb - 6lb Tenderloin of Beef (GF) trimmed, seasoned & seared		\$305.00
	2-qts. Roasted Rosemary Red Bliss Potatoes (GF)		
	2-qts. Green Beans Almandine (GF)		
	1-qt. Merlot Sauce (GF) <i>or</i> Mushroom Demi Glace (GF)		
	10 ea. Dinner Rolls		
	1 - ½ pan Homemade New England Apple Maple Crisp (GF)		

<input type="checkbox"/>	Dinner Package #2	<i>serves approx. 16 - 18 guests</i>	
	15lb - 18lb Prime Rib (GF) trimmed & seasoned		\$430.00
	3-qts. Garlic & Chive Whipped Potatoes (GF)		
	3-qts. Roasted Brussel Sprouts with Apple Smoked Bacon (GF)		
	2-qts. Au Jus (GF)		
	18 ea. Dinner Rolls		
	2 - ½ pan Homemade New England Apple Maple Crisp (GF)		

<input type="checkbox"/>	Dinner Package #3	<i>serves approx. 13 - 15 guests</i>	
	10lb - 11lb Roast Pork Loin Stuffed with Cranberry Apple Stuffing trimmed & seasoned		\$280.00
	2-qts. Wild Rice Pilaf with Pistachios (GF)		
	2-qts. Maple Glazed Roasted Carrots & Parsnips (GF)		
	1-qt. Homemade Gravy		
	15 ea. Dinner Rolls		
	2 - ½ pan Homemade New England Apple Maple Crisp (GF)		

The Main Event ready to cook

<input type="checkbox"/>	5lb - 6lb Tenderloin of Beef (GF) trimmed, seasoned & seared	<i>serves approx. 8 - 10 guests</i>	\$235.00
<input type="checkbox"/>	15lb - 18lb Prime Rib (GF) trimmed & seasoned	<i>serves approx. 15 - 18 guests</i>	\$305.00
<input type="checkbox"/>	7lb - 9lb Prime Rib (GF) trimmed & seasoned	<i>serves approx. 6 - 8 guests</i>	\$160.00
<input type="checkbox"/>	10lb - 11lb Roast Pork Loin Stuffed with Cranberry Apple Stuffing trimmed & seasoned	<i>serves approx. 13 - 15 guests</i>	\$185.00
<input type="checkbox"/>	5lb - 6lb Roast Pork Loin Stuffed with Cranberry Apple Stuffing trimmed & seasoned	<i>serves approx. 5 - 6 guests</i>	\$95.00

The Main Event warm & serve

<input type="checkbox"/>	12lb - 14lb Traditional Turkey stuffed with Castleton's Bread Stuffing, Turkey Gravy & Homemade Cranberry Relish	<i>serves approx. 8 - 10 guests</i>	\$105.00
<input type="checkbox"/>	8lb - 10lb Spiral Glazed Ham with Pineapple Raisin Sauce (GF)	<i>serves approx. 8 - 10 guests</i>	\$90.00

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.

CASTLETON'S WATERFRONT DINING *on Cobbetts*
Personalize Your Holiday Dinner

Sides by the Quart

serves approx. 4 - 6 guests

\$10.95 ea.

- Maple Glazed Roasted Carrots & Parsnips (GF) Green Beans Almandine (GF)
- Roasted Brussel Sprouts with Apple Smoked Bacon (GF)
- Wild Rice Pilaf with Pistachios (GF) Garlic & Chive Whipped Potatoes (GF)
- Roasted Rosemary Red Bliss Potatoes (GF)
- Merlot Sauce (GF) Mushroom Demi Glace (GF) Au Jus (GF)

Hors d' Oeuvres by the Dozen *warm & serve*

- Scallop & Bacon Skewer (GF) *sea scallops wrapped in bacon with a Maple-Grande Marnier Glaze* \$21.95
- Crabmeat Stuffed Mushrooms *Castleton's crabmeat stuffed mushrooms topped with Hollandaise sauce* \$18.95
- Asparagus & Asiago Wrap *asparagus tip with butter and Asiago cheese wrapped in phyllo* \$15.95
- Smoked Gouda Mac & Cheese Bites *lightly battered al dente pasta with eight different cheeses* \$15.95
- Petite Arancini *Arborio rice, cheese, tomato and basil rolled in panko bread crumbs* \$15.95
- Almond Raspberry Brie Tart *Brie cheese, raspberry sauce and toasted almonds baked in a phyllo cup* \$15.95
- Spanakopita *savory spinach and feta filling baked in crispy phyllo* \$15.95
- Classic Mini Quiche *a variety of mini quiche in a pastry shell* \$15.95

The Bakery

- Dinner Rolls by the Dozen *warm & serve* **\$6.99/dozen**
- Homemade New England Apple Maple Crisp *1/2 pan, serves approx. 8 - 10 guests* \$19.95
- NY Style Cheesecake with Strawberry Compote *serves approx. 8 - 10 guests* \$24.95
- Chocolate Peanut Butter Pie *serves approx. 8 - 10 guests* \$24.95

NAME _____ ADDRESS _____

PHONE _____

EMAIL _____

SPECIAL NOTES:

HOW DID YOU HEAR?

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

All orders must be placed by Friday, December 17th at 12pm

Pickups will be scheduled on December 23rd

Please add 8.5% NH rooms and Meal Tax

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