



CASTLETON'S WATERFRONT DINING *on Cobbetts*
Home for the holiday's

EASTER DINNER

curbside pick-up, with cooking and warming instructions

- Dinner Package #1** *serves approx. 8 - 10 guests*
 8lb – 10lb Spiral Glazed Ham \$165.00
 2-qts. Au Gratin Potatoes (GF)
 2-qts. Tender Spring Peas with Pancetta (GF)
 1-qt. Pineapple Raisin Sauce (GF)
 1-do. Dinner Rolls
 1 – 10” Carrot Cake

- Dinner Package #2** *serves approx. 8 - 10 guests*
 7lb – 8lb Roast Leg of Lamb with Herbs boneless, rolled, & tied \$220.00
 2-qts. Roasted Rosemary Red Bliss Potatoes (GF)
 2-qts. Honey Glazed Carrots (GF)
 1-qt. Lamb Gravy
 1-do. Dinner Rolls
 1 – 10” Carrot Cake

The Main Event ready to cook

- 5lb –6lb Tenderloin of Beef (gf) trimmed, seasoned, & seared \$225.00
 (serves approx. 8–10 guests)
 7lb—8lb Roast Leg of Lamb with Herbs boneless, rolled, & tied \$160.00
 (serves approx. 8–10 guests)
 10lb – 11lb Roast Pork Loin Stuffed with Cranberry Apple Stuffing \$175.00
 (trimmed & seasoned / (serves approx. 12—15 guests)

The Main Event warm & serve

- 8lb—10lb Spiral Glazed Ham with Pineapple Raisin Sauce (GF) \$80.00
 (serves approx. 8—10 guests)

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.

Honey Glazed Carrots (GF)

Green Beans Almondine (GF)

Tender Spring Peas with Pancetta

Au Gratin Potatoes (GF)

Garlic & Chive Whipped Potatoes (GF)

Roasted Rosemary Red Bliss Potatoes (GF)

Merlot Sauce (GF)

Mushroom Demi Glace (GF)

Lamb Gravy

Pineapple Raisin Sauce (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
- Carrot Cake (10" cake serves approx. 12 guests) \$27.95
- New York Style Cheesecake (10" cake serves approx. 14 guests) \$31.95

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 Wednesday, April 13th at 12pm

*Pickups will be scheduled on April 16th (9am—noon)

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