



Wedding Collection Enhancements

2016-2017

Enhancements FOR A VERY...

Extraordinary touch.

Hors d'oeuvres and Stations

...

Second Course, Desserts and Beverages

...

Late Night Snacks

...

The Dressing Room Package

...

Specials



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Hors D'oeuvres Enhancements

Customize any Wedding Collection with hors d'oeuvres enhancements from the below selections.

DISPLAY HORS d'oeuvres

Hummus Display

Upgrade your cheese and crudité display with original, roasted garlic, and roasted red pepper chick pea hummus with fresh pita bread

Antipasti Display *GF*

Selection of salumi, provolone and mozzarella cheeses, olives, marinated vegetables and sundried tomatoes

Large Wheel of Baked Brie

Topped with caramelized onions and frangelico, served with grapes, strawberries and sliced baguette
Serves Approximately 40 Guests

Cold Charred Tenderloin Slices

Cold sliced beef tenderloin, dressed with extra virgin olive oil, fresh squeezed lemon juice, and fresh cracked black pepper
Serves Approximately 40 Guests

Raw Bar *GF*

Oysters on the half shell,
Cherrystone clams on the half shell,
Jumbo shrimp and accompaniments
Market Price

COLD HORS D'OEUVRES

Priced Per 50 Pieces

Jumbo Shrimp *with MCC spicy cocktail sauce GF*

California Crab Summer Roll *with blue fin crab seasoned with Sriracha aioli, avocado and cucumber wrapped in rice paper GF*

Prosciutto Ham Wrapped Melon *with balsamic honey drizzle GF*

Crostini with Soft Goat Cheese
and roasted sweet pepper relish,

Smoked Salmon Canape *with horseradish cream cheese, sliced tomato and fresh dill on toasted rye,*

Sichuan Beef Pancake *with cold roast beef and vegetable salad, seasoned with a spicy soy dressing,*

Antipasto Skewer *with provolone cheese, cotto salami, marinated artichoke, drizzled with basil pesto GF*

HOT HORS D'OEUVRES

Priced Per 50 Pieces

Mini Quiche Lorraine,

Vegetable Spring Rolls,

Chicken Teriyaki Skewers *GF*

Baked Brie Cups with Caramelized Onions,

Chicken Satay *GF*

Homemade Mini Reubens,

Beef Teriyaki Skewers *GF*

Braised Beef en Croute,

Crab Cakes,

Meatballs, Swedish or Italian, served with Crostini,

Coconut Chicken Tenders,

Spanakopita *Phyllo triangle with spinach and feta,*

Coconut Fried Shrimp,

Grilled Petite Lamb Chops *GF*

Buffalo Chicken Wings *with bleu cheese dip GF*

Mushroom Risotto Croquettes,

Kosher Style Potato Pancakes with Applesauce,

Deep-fried Bacon-wrapped Mozzarella *with barbecue sauce,*

Spinach and Cheese Stuffed Mushrooms,

Scallops wrapped in Applewood Smoked Bacon,

Crab and Artichoke Stuffed Mushrooms,

Prices subject to 9 percent NH meals tax and 20 percent service charge.

GF Gluten Free, as presented on menu; other menu items may be prepared Gluten Free upon request

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness

Station Enhancements

Customize any Wedding Collection with station enhancements from the below selection.

All station items are served with freshly baked dinner rolls.

Chef-Attended Pasta Bar

Penne pasta and cheese ravioli served with marinara and Alfredo sauces

Minimum of 50 Guests

Chef-Carved Whole Prime Rib ^{GF}

Classic prime rib roasted to perfection,
served with au jus and horseradish cream sauce

Serves Approximately 40 Guests

Chef-Carved Roast Tenderloin ^{GF}

Fork-tender beef, slow roasted with a flavorful spice rub,
served with horseradish cream sauce

Serves Approximately 20 Guests

Chef-Carved Roast New York Strip Loin of Beef ^{GF}

Very tender and juicy, rubbed with cracked pepper and garlic salt, and slow roasted

Serves Approximately 30 Guests

Chef-Carved Roast Turkey ^{GF}

A whole turkey slowly roasted and served with cranberry sauce

Serves Approximately 30 Guests

Maple and Apple Cider Cured Pork ^{GF}

with Dijon mustard, garlic and sage crust

Serves Approximately 30 Guests

Chef-Carved Baked Ham ^{GF}

Basted with an apricot ginger glaze, and served with sweet rosemary mustard sauce

Serves Approximately 40 Guests

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GF Gluten

Free, as presented on menu; other menu items may be prepared Gluten Free upon request

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Course Enhancements

Customize any Wedding Collection by adding an additional course from the below selections.

Second Course Pasta Selections

Pasta courses feature 3 ounce portion sizes

Gnocchi dressed with Sage and Brown Butter
Angel Hair Pasta served with Marinara Sauce and Brocollini
Cavatappi served with Creamy Housemade Alfredo Sauce

Second Course Soup Selections

Soup courses feature 4 ounce portion sizes

Your choice of hot or cold served soup.
Please inquire for further customization of additional course enhancements

Dessert Enhancements

Painted Dessert Plate

Your cake served with a delicately painted plate
Raspberry Coulis or Chocolate Drizzle

Embellishment Trios

Your cake served with Ice Cream Truffles,
Chocolate Dipped Strawberries and Raspberry or
Chocolate painted plates

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Beverage Enhancements

Champagne Toasts

Please inquire for champagne upgrades
Enhance your chilled champagne toast with a seasonal berry

Tableside Wine Service

Select wines to offer your guests tableside during dinner service.
(Price per bottle consumed.)

House Wine

Nathanson Creek, CA

White Zinfandel • Chardonnay • Merlot • Cabernet Sauvignon

Please refer to our wine list for enhanced selections.

Signature Beverages

Customize your reception with a Signature Beverage of your choice.
Please inquire for detailed pricing.

Hosted Bar Packages

Include a hosted bar package of your choice to ensure unlimited consumption at per person pricing.
Detailed Hosted Bar Packages follow.

Welcome Beverage Stations

Offer your guests a refreshing welcome beverage station to enhance your ceremony or cocktail hour.
Includes housemade lemonade and freshly brewed iced tea.

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Hosted Bar Packages

Unlimited consumption for a specific period of time at one cost.

Please select the tier of your choice below.

House Wine & Beer

Pinot Grigio
Chardonnay
Merlot
Cabernet
White Zinfandel

Bass Ale
Budweiser
Bud light
Coors Light
Corona
Corona Light
Dogfish 60 Minute IPA

Heineken
Michelob Light
Michelob Ultra
Miller Lite
Sam Adams
Sam Seasonal
O'Doul's Non-alcoholic

Call includes beer and house wine SELECTIONS

Absolut Vodka
Beefeater Gin
Bacardi Light Rum
Crown Royal Whisky

Dewar's Scotch
Jim Beam Bourbon
Jose Cuervo Tequila

Premium includes beer and house wine selections

Ketel One Vodka
Tanqueray Gin
Sailor Jerry Rum
Jack Daniel's Whisky

Johnnie Walker Red Scotch
Maker's Mark Bourbon
Sauza Hornitos Tequila

**Specialty beer upon request*

Deluxe includes beer and house wine selections

Grey Goose Vodka
Hendrick's Gin
Captain Morgan Rum
Crown Royal Black Whiskey

Johnnie Walker Black Scotch
Knob's Creek Bourbon
Herradura Añejo Tequila

**Specialty beer and liquor upon request*

Late Night Snacks

Minimum of 50 guests

We recommend these to be served to your guests by 10:30 p.m. or earlier.

Healthy Snacks

Veggie Lovers' Crudité and Dip

Vegetable Crudité and Fresh Pita Bread served with

Original Chick Pea Hummus • Roasted Garlic Chick Pea Hummus • Roasted Red Pepper Chick Pea Hummus •
Housemade Ranch Dressing

Savory snacks

Build-Your-Own Chicken Tenders and French Fries

Chicken Tenders and French Fries served with

Diced Green Onion • Bacon Bites • Warm Cheese Sauce •
Hot Sauce • BBQ Sauce • Ketchup • Mustard

Mashed Potato Bar ^{GF}

Sweet, Purple and Red Skin Potatoes served with

Candied Walnuts • Whipped Butter • Chives • Crumbled Bacon • Pico de Gallo
Cheddar Cheese • Sour Cream • Maple Butter

Build-Your-Own Nacho Bar

House-Fried Tortilla Chips topped with

Pulled Chicken • Seasoned Beef • Shredded Lettuce • Diced Onion • Tomato
Cheese Sauce • Shredded Cheese • Pico de Gallo • Guacamole

continued...

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Savory snacks *(Continued.)*

Signature Wraps Display

Your choice of three Signature Wraps served with kettle cooked chips or housemade potato salad

Tandoori Chicken Wrap

Chicken breast marinated in low-fat yogurt, lime juice, fresh ginger, garlic and Indian spice blend, wrapped with romaine lettuce, seasoned cucumber, red onion and tomato

Roast Beef Wrap

with bacon, bleu cheese, tomato, iceberg lettuce and bleu cheese dressing

Mediterranean Vegetable Wrap

Hummus, feta, zucchini, sweet peppers, tomatoes, artichokes and spinach, drizzled with lemon olive oil

Chicken Salad Wrap

Whole roasted chicken, brined in-house, then mixed with mayonnaise, Dijon mustard, shallots, red grapes, sage and a touch of sriracha

Honey Smoked Turkey Wrap

with julienne vegetables and arugula with a cranberry aioli spread

Flatbread Pizza Display

Your choice of three Flatbread Pizzas served with chips or housemade potato salad.

MCC Margarita Flatbread

Sundried tomato jam, cherry tomatoes, mozzarella cheese and arugula

Chicken Alfredo Flatbread

Parmesan-crusting chicken, broccolini, alfredo cheese sauce

Artichoke Lover's Flatbread

Garlic herb cheese, artichoke hearts, roasted red peppers and parmesan cheese

Chipotle Chicken Flatbread

Chipotle chicken, Monterey jack, corn and black bean salsa

New England Bleu Flatbread

Butternut squash, pan roasted pear, bleu cheese and maple syrup drizzle

Shrimp Scampi Flatbread

Shrimp, lemon, garlic butter, chopped spinach and feta cheese

Sweet Brie Flatbread

Brie cheese, caramelized onions and strawberries

Italian Sausage Flatbread

Italian sausage, braised peppers and onions and provolone cheese

continued....

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Sweet snacks

Bakers Haven

Housemade Cookies and Brownies served with
Mini Assorted Pastries • Layered Vanilla and Chocolate Mousse Shots

Gourmet Popcorn Bar

Housemade popcorn served with
Infused Salts • Parmesan Cheese • Honey Roasted Peanuts • Reese's Pieces • Chocolate Chips

Hot Chocolate Bar

Housemade Hot Chocolate served with
Housemade Whipped Cream • Marshmallows • Sprinkles • Peppermint
Chocolate Stirrers • Pirouettes • Caramel

Ice Cream Sundae Dream Bar

Vanilla and Chocolate Ice Cream served with
Housemade Whipped Cream • Hot Fudge • Caramel Sauce • Cherries
Walnuts • Brownie Bites • Crushed Oreos • Sprinkles • Crushed Reese's

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The Dressing Room Package

(For use prior to offsite ceremonies)

Enjoy early arrival in Manchester Country Club's newly renovated Bridal Suite.
Be pampered for the day with your friends and family in one convenient location.

Dressing Room includes:

- ♦ Butler service for the day
- ♦ Complimentary champagne toast
 - ♦ Nonalcoholic beverages
- ♦ Brunch Platter or Cheese and Crudités

A la carte lunch menu available.

SPECIAL BOOKING OFFER: Take the stress out of planning other wedding-related celebrations by hosting with Manchester Country Club and enjoy a **waived clubhouse fee!**

**Waived clubhouse fee applies to: bridal showers, rehearsal dinners, farewell wedding brunches, etc.*

Other restrictions may apply.

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