

MANCHESTER COUNTRY CLUB'S

Seasonal Enhancement Menu



The choice is yours. Design the perfect menu for your event by substituting or adding festive menu items below in addition to our year-long catering menu. Our event specialists will work hand-in-hand with you to create a menu to complement your event needs.

Hors D'oeuvres

Petite Mac and Cheese Shooter
with Tasting Spoon

Tomato Basil Bisque Shooter
with Grilled Cheese Crouton

Braised Short Rib Slider
Sesame Roll, Caramelized Onion, Maple
Barbeque Sauce

Bacon and Apple Flatbread
Smoked Bacon, Apple, Goat Cheese, Arugula, Balsamic

Belgian Endive Boat GF
Pear, Candied Walnut, Goat Cheese, Clover Honey

Spaghetti Squash Latke
Crème Fraîche

Chef-attended Carving Stations

Roast Leg of Lamb GF
Mint Jelly, Rosemary Lamb Jus,
served with Freshly Baked Dinner Rolls
Minimum of 25 guests

Roast Tenderloin GF
Spicy Herb Rub, Chimichurri Sauce,
served with Oven-baked Focaccia Bread
Minimum of 20 guests

Sweet Additions

Petite Pie Station
Individual Apple, Raspberry and Pumpkin Pies,
Vanilla Ice Cream, Whipped Cream, Caramel

Holiday Dessert Display
Canolis, Lemon Bars, Raspberry-filled Shortbread Cookies, Petit Fours, Garnished with Champagne Grapes

Hot Chocolate Bar GF
Hot Dark Chocolate steeped with Cinnamon,
Whipped Cream, Marshmallows, Sprinkles, Peppermint, Caramel

Apple Cider Bar GF
Your choice of Chilled or Hot Apple Cider,
Whipped Cream, Cinnamon Sticks, Caramel



All prices are subject to 9 percent NH meal tax and 20 percent service charge.

GF Gluten Free, as presented on menu; other items may be prepared GF upon request. Please inquire about other dietary needs.

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

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Starters

Harvest Salad GF

Mixed Hearty Baby Lettuce, Dried Cranberries, Shaved Carrot, Roasted Seasonal Squash, Walnuts, Apple Cider Vinaigrette

Hearty Kale Salad GF

Roasted Beets, Goat Cheese, Shaved Red Onion, Candied Pecans, Champagne Vinaigrette

Maple-roasted Butternut Squash Bisque GF

Toasted Pumpkin Seeds

Entrées

Plated

Bacon-wrapped Petite Filet Mignon GF

Horseradish Whipped Potatoes, Wilted Spinach, Red Wine Jus

Traditional Roast Turkey

Turkey Breast, Garlic Whipped Potatoes, Sage Bread Stuffing, Gravy, Cranberry Sauce, Glazed Green Beans

Sage Roasted Chicken GF

Statler Chicken, Fingerling Potatoes, Roasted Baby Carrots

Buffet

Roasted Salmon GF

Candied Pecans and Orange Beurre Blanc

Sage and Butternut Squash Ravioli

Apple Cider Cream Sauce

Desserts

Apple Cranberry Cobbler

Apple Caramel Cake

Pumpkin Cheesecake

Individual Chocolate Marquise Cake



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