



# *Wedding Collections*

2016-2017

A collection of menus for your special day.

The Grande Collection  
An All-inclusive Wedding Package

The Signature Collection  
A Traditional Wedding Package

The Classic Collection  
A Wedding Buffet Package



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# *The Grande Collection*

AN all-inclusive wedding package

## *Includes...*

One-Hour Hosted Bar\*  
for all your guests

\*Six-hour Hosted Premium Bar upgrade available, add 23 per guest

Domestic & Imported Cheese Display <sup>GF</sup>  
served with crackers, crudité vegetables with dip, garnished with seasonal fruits

### BUTLER-PASSED HORS D'OEUVRES

Scallops Wrapped in Bacon ~ Spinach and Cheese Stuffed Mushroom Caps ~  
Coconut Chicken Tenders ~ Beef Teriyaki Skewers <sup>GF</sup> ~ Jumbo Shrimp <sup>GF</sup>

Chilled Champagne Toast  
for all your guests,

gingerale for younger guests

\*Enhance with a seasonal berry, add 1 per guest

### Garden Fresh Salad

with choice of dressing & freshly baked Italian dinner rolls

\*Enhance with any salad selection from Signature Collection, add 2 per guest

continued...

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

### Choice of Two Entrées\*

Chicken Florentine ~ Chicken Oscar ~ Roast Prime Sirloin of Beef *GF* ~ Roast Prime Tenderloin of Beef *GF*  
Roast Loin of Pork *GF* ~ Baked North Atlantic Haddock ~ Baked Stuffed Shrimp

*Entrées include your choice of starch and seasonal vegetable.*

*\*Please inquire about dietary restrictions*

### Choice of one Vegetarian Entrée

Portobello Tower *GF* ~ Eggplant Parmesan ~ Gnocchi with Tomato Rose Sauce

*\*A detailed vegetarian menu follows the Classic Collection.*

Tableside Coffee service & Late Night coffee station

Freshly brewed coffee, decaffeinated coffee, and tea

### Wedding Cake

Wedding cake from the Classic Collection at Jacques Fine European Pastries  
served with an ice cream truffle

### Décor

Floor-length tablecloths with chair covers and sash from Perfect Parties,  
House candlelit centerpieces

*\*Chiavari chair upgrade, add 3.5 per guest*

*Chiavari chair and sash upgrade, add 4.5 per guest*

Experienced Wedding Specialist & Event Manager

Throughout the planning stages and on the day of your event

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

# *The Signature Collection*

A TRADITIONAL WEDDING PACKAGE

## *Includes...*

Domestic & Imported Cheese Display <sup>GF</sup>  
served with crackers, crudité vegetables with dip, garnished with seasonal fruits

Butler-PASSED HORS D'OEUVRES  
Your choice of five butler-passed hors d'oeuvres

Chilled Champagne Toast  
for all your guests,  
gingerale for younger guests  
*\*Enhance with seasonal berry, add 1*

Choice of Fresh Salad  
Choice of salad with freshly baked Italian dinner rolls

Choice of three Entrées  
Your choice of two entrées and one vegetarian entrée

Wedding Cake Embellishment  
Your cake served with your choice of embellishment

Tableside coffee service & late night coffee station  
Freshly brewed coffee, decaffeinated coffee, and tea

Experienced Wedding Specialist & Event Manager  
Throughout the planning stages and on the day of your event

continued...

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## *Hors d'oeuvres*

Please select five

Chicken Teriyaki Skewers *GF*

Vegetable Spring Rolls

Coconut Chicken Tenders

Beef Teriyaki Skewers *GF*

Housemade Mini Reubens

Buffalo Chicken Bites

Crab Rangoon

Crab Cakes

Petite Beef Wellington

Coconut Fried Shrimp

Caprese Crouton

Spanakopita  
*Phyllo triangle with spinach and feta*

Mini Mushroom Tart

Mini Assorted Quiche

Kosher Style Potato Pancakes  
*with Applesauce*

Crab & Artichoke Stuffed  
Mushroom Caps

Spinach & Cheese Stuffed  
Mushroom Caps

Baked Brie Cups  
*with caramelized onions*

Scallops Wrapped in Applewood  
Smoked Bacon  
(add 1 per person)

Jumbo Shrimp *GF*  
*with MCC spicy cocktail sauce*  
(add 3 per person)

## *Salad*

Please select one

**MCC Mesclun Mix**

*with extra virgin olive oil garnished with a caramelized onion brie crouton*

**Spinach and Mushroom Salad**

Tender leaf spinach, topped with crisp crumbled bacon, chopped egg, and sliced mushrooms and red onion, with a creamy Dijon mustard and honey dressing

**Caesar Salad**

Hearts of romaine lettuce, housemade traditional Caesar dressing, fine-grated parmesan cheese, and garlic croutons

**Garden Salad**

*Tossed greens with cucumber, tomato and Bermuda onion*

*with your choice of dressing: Balsamic Vinaigrette, House Italian, Ranch, Fat Free Raspberry Vinaigrette, or Chef's House Seasonal Dressing*

continued...

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# Entrées

Please select two

## Filet Mignon <sup>GF</sup>

*8 ounce portion served with Bordelaise sauce*

## Roast Tenderloin of Beef <sup>GF</sup>

*served with Bordelaise sauce*

## Chicken Cordon Bleu

*stuffed with Danish ham, imported Swiss cheese, Dijon cream*

## Roast Pork Loin <sup>GF</sup>

*served with apple brandy sauce*

## Baked Breast of Chicken

*with sage bread stuffing*

## Baked North Atlantic Haddock

*with citrus beurre blanc*

## Chicken Oscar

*stuffed with lump crab, asparagus, and Hollandaise*

## Poached Salmon <sup>GF</sup>

*served with dill Hollandaise*

## Chicken Marsala

*served in mushroom Marsala wine sauce*

## Roast Prime Sirloin of Beef <sup>GF</sup>

*served with bordelaise sauce*

## Traditional Roast Turkey Dinner

*served with sage bread stuffing*

## Chicken Florentine

*stuffed with Italian cheese, spinach and chicken velouté*

## Surf and Turf

*roast sliced tenderloin, two baked stuffed shrimp*

## Vegetarian, Gluten Free, Vegan entrées available

*A detailed vegetarian menu follows the Classic Collection. Please inquire about other dietary restrictions.*

*Entrées include your choice of starch below and seasonal vegetable.*

Rice Pilaf

Wild Rice

Garlic Whipped Potatoes

Roasted Red Bliss Potatoes

Roasted Fingerling Potatoes

*All prices subject to 9 percent New Hampshire meals tax and 20 percent service charge*

continued...

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# *Wedding Cake Embellishment*

Please select one

Dark Chocolate Ganache-Dipped Strawberry

Ice Cream Truffle

Chocolate Painted Plate

Housemade Raspberry Coulis Painted Plate

# *Toast*

Please select one

House Champagne

House White Zinfandel

House Chardonnay

Gingerale

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# *The Classic Collection*

A WEDDING BUFFET PACKAGE

## *Includes...*

Domestic & Imported Cheese Display <sup>GF</sup>  
served with crackers, crudité vegetables with dip, garnished with seasonal fruits

Butler-PASSED HORS D'OEUVRES  
Coconut Chicken Tenders ~ Spinach and Cheese Stuffed Mushrooms  
Assorted Mini Quiche ~ Vegetable Spring Rolls ~ Buffalo Chicken Bites

CHOICE OF THREE Buffet starters  
Two Entrées & ONE CHEF-CARVED STATION  
Served with your choice of starch and seasonal vegetable

Chilled Champagne Toast  
for all your guests,  
gingerale for younger guests  
*\*Enhance with a seasonal berry, add 1 per guest*

Wedding Cake Embellishment  
Your cake served with your choice of embellishment

Tablesides coffee service & late night coffee station  
Freshly brewed coffee, decaffeinated coffee, and tea

Experienced Wedding Specialist & Event Manager  
Throughout the planning stages and on the day of your event

continued...

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## Starters

Please select three

Fresh Fruit Bowl *GF*

Tossed Garden Salad

Caesar Salad

Sliced Tomatoes Vinaigrette

Southwest Cilantro &  
Lime Bean Salad *GF*

Gourmet Pasta Salad

Soup du Jour

Shrimp Cocktail *GF*  
(add 4 per guest)

## Entrées

Please select two

Baked Stuffed Chicken  
*with sage bread stuffing*

Baked North Atlantic Haddock  
*with citrus beurre blanc*

Chicken Marsala  
*served in mushroom Marsala wine sauce*

Poached Salmon *GF*  
*served with dill Hollandaise*

Roast Loin of Pork *GF*  
*with apple brandy sauce*

Portobello Tower *GF*  
*Grilled marinated Portobello mushrooms  
peppers, summer squash, tomato, sweet  
onions,  
mozzarella and spinach layered with zesty red  
sauce*

Seafood Newburg  
*Maine Lobster, shrimp and scallops prepared in  
a rich sherry wine cream sauce*

## Chef-Carved Station

Please select one

Roast Prime Rib of Beef *GF*

Roast Whole Pork Loin *GF*

Roast Tenderloin *GF*  
(add 4 per person)

Roast Turkey *GF*

continued...

## *Starch*

Please select one

Roasted Red Bliss Potatoes *GF*

Garlic Whipped Potatoes *GF*

Potatoes au Gratin

Rice Pilaf

*Served with your choice of seasonal vegetable*

## *Wedding Cake Embellishment*

Please select one

Dark Chocolate Ganache-Dipped Strawberry

Ice Cream Truffle

Chocolate Painted Plate

Housemade Raspberry Coulis Painted Plate

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# Vegetarian Menu

Please Select One

## Portobello Tower <sup>GF</sup>

*Grilled marinated Portobello mushrooms, peppers, summer squash, tomato, sweet onions, mozzarella and spinach layered with zesty red sauce*

## Eggplant Parmesan

*Lightly breaded and pan seared, served with linguine, marinara sauce and grated cheese*

## Gnocchi

*with tomato rose sauce*

# Children's Menu

Please Select One

*Available for Children 12 and Under*

*plus 9 percent NH meals tax and 20 percent service charge*

## Boneless Chicken Fingers

*served with honey mustard or barbecue sauce*

## Hamburger or Cheeseburger

*served with side of French Fries*

## Pasta with Choice of Sauce

*parmesan butter, marinara, meat sauce*

## Macaroni and Cheese

*served with fresh fruit*

## Grilled Cheese

*served with French fries*

## Pizza

*cheese or pepperoni*

# Vendor Menu

Please Select One

Chicken Parmesan ~ Baked North Atlantic Haddock ~ Portobello Tower <sup>GF</sup>

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