

WEDDING COLLECTIONS

AT MANCHESTER COUNTRY CLUB

2019 - 2020

The Grande page 2

ALL-INCLUSIVE COLLECTION

- › Hosted bar for your cocktail reception
- › Stationed and passed hors d'oeuvres
- › Champagne toast
- › First course salad and second course to include three entrée selections
- › Coffee, tableside service and late night station
- › Wedding cake with dessert embellishment
- › Ivory floor-length linen, chiavari chairs of your choice, and colored napkins of your choice

The Signature page 4

PLATED DINNER COLLECTION

- › Stationed and passed hors d'oeuvres
- › Champagne toast
- › First course salad and second course to include three entrée selections
- › Coffee, tableside service and late night station
- › Cake service with dessert embellishment
- › Ivory floor-length linen and ivory napkins

The Classic page 6

DINNER BUFFET COLLECTION

- › Stationed and passed hors d'oeuvres
- › Champagne toast
- › Buffet-style food stations featuring first course selections, main dishes, and accompaniments
- › Coffee, tableside service and late night station
- › Cake service with dessert embellishment
- › Ivory floor-length linen and ivory napkins

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

The Grande

ALL-INCLUSIVE COLLECTION

Cheese and Crudité Display ^{GF}

Local New England Cheeses, Vegetable Crudité, Assorted Crackers, French Onion Dip, Garnished with Fruit

Passed Hors d'oeuvres

SCALLOP WRAPPED IN
APPLEWOOD SMOKED BACON

SPINACH AND CHEESE STUFFED
MUSHROOM

COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

BEEF TERIYAKI SKEWER ^{GF}

JUMBO SHRIMP ^{GF}
Tangy Cocktail Sauce

Salad ^{SELECT ONE}

Served with Freshly Baked Rolls

MIXED GREEN ^{GF}
Baby Field Greens, Diced Garden
Vegetables, Choice of Dressing

TRADITIONAL CAESAR
Hearts of Romaine, Fine-grated Parmesan, Croutons,
Caesar Dressing

MESCLUN MIX

Extra Virgin Olive Oil, Caramelized Onion, Brie Crouton

SPINACH AND MUSHROOM ^{GF}

Spinach, Crumbled Bacon, Chopped Egg, Sliced Mushrooms, Red
Onion, Dijon Mustard and Honey Dressing

Entrées ^{SELECT TWO}

Served with your choice of vegetable

CHICKEN FLORENTINE
Panko-breaded, Stuffed with Spinach, Garlic and Swiss
Cheese, Extra Virgin Olive Oil, Chicken Velouté

CHICKEN OSCAR
Stuffed with Lump Crab, Asparagus, Hollandaise Sauce

ROAST PRIME SIRLOIN OF BEEF ^{GF}
Bordelaise Sauce

ROAST PRIME TENDERLOIN OF BEEF ^{GF}

ROAST PORK CHOP ^{GF}
Apple Brandy Sauce

NEW ENGLAND BAKED HADDOCK
Buttered Ritz Cracker Crumbs, Wedged Lemons

BAKED CRAB STUFFED SHRIMP
Four Crab Stuffed Shrimp, Ritz Cracker Crumbs,
Lemon Hollandaise Sauce

Vegetarian Entrées ^{SELECT ONE}

EGGPLANT FLORENTINE ^{Vegetarian}
Ricotta Cheese Blend, Roasted Tomatoes,
Garlic Sautéed Spinach, Linguini

GNOCCHI ^{Vegetarian}
Tomato Rosé Sauce, Chiffonade Basil

FARRO POWER BOWL ^{Vegan}
Farro, Black Beans, Carrots, Bell Peppers, Asparagus Tips,
EVOO, Balsamic Reduction, Crispy Chickpea Garnish

FOR A GLUTEN FREE OPTION, SUBSTITUTE QUINOA ^{GF}

Continued»

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

GF Indicates items are gluten free. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
Please inform your server if you or anyone in your party has a food allergy or dietary need.

The Grande (CONTINUED)

Starch SELECT ONE

RICE PILAF GF

GARLIC MASHED POTATOES GF

ROASTED RED POTATO WEDGES GF

ROASTED FINGERLING POTATOES GF

WILD MUSHROOM RISOTTO CAKES GF

ROASTED SPAGHETTI SQUASH GF

Wedding Cake with Embellishment

Select your wedding cake from the Classic Collection at Jacques Fine European Pastries served with an Ice Cream Truffle embellishment

Hosted Premium Bar for your Cocktail Hour

Upgrade to Six-hour Hosted Premium Bar
ADD 28 PER GUEST

Champagne Toast SELECT ONE

HOUSE CHAMPAGNE

RASPBERRY OR BLACKBERRY GARNISH

Coffee, Tableside Service and Late Night Station

Freshly brewed coffee, decaffeinated coffee, and tea

Décor

Ivory floor-length linen, chiavari chairs of your choice, and colored napkins of your choice

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The Signature

PLATED DINNER COLLECTION

Cheese and Crudit  Display ^{GF}

Local New England Cheeses, Vegetable Crudit , Assorted Crackers, French Onion Dip, Garnished with Fruit

Passed Hors d'oeuvres ^{SELECT FIVE}

ROASTED CHICKEN CROSTINI

Crispy Bacon, Fig Preserve

VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

BEEF TERIYAKI SKEWER ^{GF}

PETITE REUBEN

BUFFALO CHICKEN BITE

CRAB CAKE

Remoulade Sauce

COCONUT FRIED SHRIMP

Sweet Thai Chili Sauce

CRAB RANGOON

CAPRESE SKEWER ^{GF}

SPANAKOPITA

Phyllo Triangle with Spinach and Feta

MINI ASSORTED QUICHE

TOMATO AND GOAT CHEESE TARTLET

SPINACH AND CHEESE STUFFED MUSHROOM

KOSHER STYLE POTATO PANCAKE

Applesauce, Cr me Fraiche, Chive

BAKED BRIE TARTLET

Caramelized Onion, Phyllo Cup

PETITE BEEF WELLINGTON

JUMBO SHRIMP ^{GF}

Tangy Cocktail Sauce

SCALLOP WRAPPED IN

APPLEWOOD SMOKED BACON

Salad ^{SELECT ONE}

Served with Freshly Baked Rolls

MIXED GREEN ^{GF}

Baby Field Greens, Diced Garden Vegetables, Choice of Dressing

TRADITIONAL CAESAR

Hearts of Romaine, Fine-grated Parmesan, Croutons, Caesar Dressing

MESCLUN MIX

Extra Virgin Olive Oil, Caramelized Onion, Brie Crouton

SPINACH AND MUSHROOM ^{GF}

Spinach, Crumbled Bacon, Chopped Egg, Sliced Mushroom, Red Onion, Dijon Mustard and Honey Dressing

Entr es ^{SELECT TWO}

Served with your choice of vegetable

FILET MIGNON ^{GF}

Eight Ounces, Bordelaise Sauce

BAKED BREAST OF CHICKEN

Sage Bread Stuffing

HERB-ROASTED STATLER CHICKEN BREAST ^{GF}

Pan-roasted, Marinated in Fresh Herbs

CHICKEN OSCAR

Stuffed with Lump Crab, Asparagus, Hollandaise

CHICKEN MARSALA

Statler Chicken Breast, Mushroom Marsala Wine Sauce

BAKED CRAB STUFFED SHRIMP

Four Crab Stuffed Shrimp, Buttered Ritz Cracker Crumbs, Lemon Hollandaise

SURF AND TURF

Roast Sliced Tenderloin, Two Baked Stuffed Shrimp

ROAST PRIME TENDERLOIN OF BEEF ^{GF}

Bordelaise Sauce

ROAST PORK CHOP ^{GF}

Apple Brandy Sauce

NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs, Wedged Lemons

HOLLANDAISE SALMON ^{GF}

Pan-roasted, Hollandaise Sauce

ROAST PRIME SIRLOIN OF BEEF ^{GF}

Bordelaise Sauce

CHICKEN FLORENTINE

Panko-breaded, Stuffed with Spinach, Garlic and Swiss Cheese, Extra Virgin Olive Oil, Chicken Velout 

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Continued»

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The Signature (CONTINUED)

Vegetarian Entrée SELECT ONE

EGGPLANT FLORENTINE *Vegetarian*
Ricotta Cheese Blend, Roasted Tomatoes,
Garlic Sautéed Spinach, Linguini

GNOCCHI *Vegetarian*
Tomato Rosé, Sauce Chiffonade Basil

FARRO POWER BOWL *Vegan*
Farro, Black Beans, Carrots, Bell Peppers, Asparagus Tips, EVOO, Balsamic Reduction, Crispy Chickpea Garnish
FOR A GLUTEN FREE OPTION, SUBSTITUTE QUINOA GF

Starch SELECT ONE

RICE PILAF GF

ROASTED FINGERLING POTATOES GF

GARLIC MASHED POTATOES GF

WILD MUSHROOM RISOTTO CAKES GF

ROASTED RED POTATO WEDGES GF

ROASTED SPAGHETTI SQUASH GF

Dessert Embellishment

Dark Chocolate Ganache-dipped Strawberry served along with your own dessert

Champagne Toast SELECT ONE

HOUSE CHAMPAGNE

RASPBERRY OR BLACKBERRY GARNISH

Coffee, Tableside Service and Late Night Station

Freshly brewed coffee, decaffeinated coffee, and tea

Continued»

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The Classic

DINNER BUFFET COLLECTION

Cheese and Crudité Display ^{GF}

Local New England Cheeses, Vegetable Crudité, Assorted Crackers, French Onion Dip, Garnished with Fruit

Passed Hors d'oeuvres

COCONUT CHICKEN TENDER

SPINACH AND CHEESE STUFFED MUSHROOM

MINI ASSORTED QUICHE

VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

CRAB CAKE

Remoulade Sauce

First Course SELECT THREE

MIXED GREEN SALAD

CAESAR SALAD

CAPRESE SALAD

SOUP DU JOUR

SHRIMP COCKTAIL ^{GF}

Tangy Cocktail Sauce

CLAM CHOWDER

Entrée SELECT TWO

Served with your choice of vegetable

BAKED BREAST OF CHICKEN

Sage Bread Stuffing

CHICKEN MARSALA

Mushroom Marsala Wine Sauce

MAPLE AND CIDER PORK LOIN ^{GF}

Apple Compote

BOURBON STEAK TIPS

Bourbon Barbeque Steak Sauce

NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs, Wedged Lemons

HOLLANDAISE SALMON ^{GF}

Pan-roasted, Lemon Hollandaise

Vegetarian Entrée SELECT ONE

EGGPLANT FLORENTINE ^{Vegetarian}

*Ricotta Cheese Blend, Roasted Tomatoes,
Garlic Sautéed Spinach, Linguini*

GNOCCHI ^{Vegetarian}

Tomato Rosé Sauce, Chiffonade Basil

FARRO POWER BOWL ^{Vegan}

*Farro, Black Beans, Carrots, Bell Peppers, Asparagus Tips,
EVOO, Balsamic Reduction, Crispy Chickpea Garnish*

FOR A GLUTEN FREE OPTION, SUBSTITUTE QUINOA ^{GF}

Continued»

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The Classic (CONTINUED)

Chef-carved Station SELECT ONE

ROAST PRIME RIB OF BEEF GF
Aus Jus, Horseradish Cream Sauce

MAPLE AND CIDER PORK LOIN GF
Apple Compote

SLOW ROAST TURKEY GF
Gravy, Cranberry Sauce

ROAST TENDERLOIN GF
Spice Rub, Horseradish Cream Sauce

Starch SELECT ONE

RICE PILAF GF

ROASTED FINGERLING POTATOES GF

GARLIC MASHED POTATOES GF

ROASTED RED POTATO WEDGES GF

Dessert Embellishment

Dark Chocolate Ganache-dipped Strawberry served along with your own dessert

Champagne Toast SELECT ONE

HOUSE CHAMPAGNE

RASPBERRY OR BLACKBERRY GARNISH

Coffee, Tableside Service and Late Night Station

Freshly brewed coffee, decaffeinated coffee, and tea

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Enhancements

STATIONS PRICED PER GUEST, MINIMUM OF 50 GUESTS

Late Night Stations

Keep your guests moving on the dance floor with fun, snack-friendly food stations.

CHEESEBURGER SLIDERS AND FRIES

Certified Angus Beef Sliders, Cheese, Pickles, Lettuce and Tomato, served with Classic French Fries and Sweet Potato Fries, and Assorted Condiments

CHICKEN AND WAFFLES

Heart-shaped Waffles, Home-style Fried Chicken, New Hampshire Maple Syrup Drizzle

CHICKEN AND FRIES

Fried Chicken Tenderloins, Classic French Fries, served with Honey Mustard, Ranch, and Sriracha Aioli Dipping Sauces

FRENCH TOAST BITES

Texas French Toast Bites, Cinnamon Sugar, New Hampshire Maple Syrup for Dipping

HOT STONE PIZZAS

Includes flatbread pizzas two ways:

Classic Margherita

San Marzano Crushed Tomatoes, EVOO, Mozzarella, Parmesan, Basil

Meat Lover's

San Marzano Crushed Tomatoes, EVOO, Sweet Italian Sausage, Pepperoni, Applewood Smoked Bacon, Mozzarella, Parmesan, Oregano

PRETZELS TO DIP

Whole and Bite-sized Pretzels, served with Yellow Mustard, Spicy Brown Mustard, Honey Mustard, and Vermont Cheddar Cheese Dipping Sauces

Dessert Displays

Accent your cake table.

FRENCH

Petite Eclairs, Cream Puffs, Petit Fours, French Macaroons

ITALIAN

Petite Cannolis, Italian Butter Cookies, Tiramisu and Limoncello Mousse Shooters

SWEET AND PETITE

Petite Cupcakes, White and Dark Chocolate Mousse Shooters, Salted Caramel Brownie Bites

DOUGHNUTS

Locally baked assortment featuring Honey Frosted, Chocolate Frosted, Original Glazed, Chocolate Glazed, and Jelly doughnuts displayed on a custom wall