

WEDDING COLLECTIONS

AT MANCHESTER COUNTRY CLUB

2020-2021

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 evening station
- › Wedding cake with dessert embellishment
- › Ivory floor-length linen, chiavari chairs of your choice, and colored napkins of your choice

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DINNER STATION COLLECTION

- › Stationed and passed hors d'oeuvres
- › Champagne toast
- › Chef-carved, Pasta, and Dinner Stations served with accompaniments
- › Coffee, tableside service and evening station
- › Cake service with dessert embellishment
- › Ivory floor-length linen and ivory napkins

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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 evening 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.

180 South River Road, Bedford, NH 03110 | ManchesterCountryClub.com | (603) 624-4096 | Events@ManchesterCountryClub.com

The Grande

ALL-INCLUSIVE COLLECTION

Artisan Cheese and Crudité Display

Great Lakes Yellow Cheddar, Wensleydale Cranberry Cheddar, Wisconsin Smoked Gouda, Maytag Blue Cheese, Herb and Garlic Cream Cheese, Vegetable Crudité, Spiced Nuts, Fruit Garnish, Assorted Crackers

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

Champagne Toast SELECT ONE

HOUSE CHAMPAGNE

LA MARCA PROSECCO

Coffee, Tableside Service and Evening 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 Modern

DINNER STATIONS COLLECTION

Stationed Hors D'oeuvres SELECT ONE

ARTISAN CHEESE AND CRUDITÉ DISPLAY

Great Lakes Yellow Cheddar, Wensleydale Cranberry Cheddar, Wisconsin Smoked Gouda, Maytag Blue Cheese, Herb and Garlic Cream Cheese, Vegetable Crudité, Spiced Nuts, Fruit Garnish, Assorted Crackers

MEDITERRANEAN DISPLAY

Hummus, Tabbouleh, Marinated Olives, Artichokes, Roasted Tomatoes, Marinated Mushrooms, Pita Chips

TUSCAN CHARCUTERIE AND CHEESE BOARD

Soppressata, Sweet and Hot Coppa, Prosciutto, Parmesan, Mozzarella, Gorgonzola, Grilled Marinated Vegetables, Olives, Crostini and Crackers

Passed Hors d'oeuvres SELECT FIVE

CAPRESE BRUSCHETTA

Grilled Baguette, Fresh Tomatoes, Mozzarella, Balsamic Reduction

COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

SPINACH AND CHEESE STUFFED MUSHROOM

SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON

CHICKEN SATAY GF

Thai Peanut Sauce

BEEF TERIYAKI SKEWER GF

Thai Peanut Sauce

CHICKEN AND LEMONGRASS

POTSTICKER

Ginger Soy Sauce

FIG, GOAT CHEESE AND PROSCIUTTO CROSTINI

Balsamic Reduction

SPANAKOPITA

Phyllo Triangle with Spinach and Feta

AHI TUNA POKE TASTING SPOON

Ginger, Soy, Sesame, Avocado, Wasabi

VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

Chef-carved Station SELECT ONE

Served with choice of one accompaniment: Garlic Mashed Potatoes, Long Grain Rice Pilaf, Roasted Red Potato Wedges, Parmesan Risotto or Bell Pepper Pilaf

HERB-RUBBED BONELESS TURKEY BREAST GF

Herbed Mayonnaise, Cranberry Sauce

GARDEN HERB-BRINED PORK LOIN GF

Balsamic, Dijon and Thyme Crust, Madeira Wine Sauce

ESPRESSO-RUBBED PRIME RIB GF

Roasted Garlic Au Jus

ROASTED LEG OF LAMB GF

Tzatziki Sauce, Minted Au Jus

GARLIC-STUDDER NY SIRLOIN GF

Horseradish Sour Cream Sauce

HONEY AND BROWN

SUGAR-GLAZED VIRGINIA HAM GF

Grilled Pineapple Jus

PEPPER-CRUSTED

TENDERLOIN OF BEEF GF

Au Poivre Brandied Demi-glace

Continued»

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The Modern (CONTINUED)

Pasta Stations SELECT TWO

Served with Freshly Baked Rolls and Mixed Green Salad

FIVE CHEESE RAVIOLI

Select: Pomodoro, Basil Pesto or Bolognese Sauce

ORECCHIETTE

Sweet Italian Sausage, Broccolini, Garlic, Roasted Tomatoes

BUTTERNUT SQUASH RAVIOLI

Hard Cider Cream Sauce

CAVATAPPI SCAMPI

Petite Bay Shrimp, Grape Tomatoes, Garlic Lemon Butter, Basil

CHEESE TORTELLINI

Carbonara Sauce, Peas, Crispy Prosciutto

WILD MUSHROOM RAVIOLI

Gorgonzola Cream Sauce

POTATO GNOCCHI

Bolognese Sauce, Parmesan, EVOO

LOBSTER RAVIOLI

Ginger Basil Cream Sauce

Dinner Entrées SELECT ONE

Served with choice of one accompaniment: Seasonal Vegetable, Buttered Asparagus, Haricots Verts Almondine, Carnival Cauliflower, Roasted Baby Squash, Roasted Root Vegetables or Honey-glazed Baby Carrots

SAGE-STUFFED CHICKEN BREAST

Lemon Velouté Sauce

CHICKEN MARSALA

Marsala Wine Sauce, Mushrooms, Prosciutto

CRAB-STUFFED FILET OF SOLE

Lobster Sherry Cream Sauce

ROASTED SALMON FILET

Dill Hollandaise Sauce

NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs, Wedged Lemons

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

EGGPLANT PARMESAN Vegetarian

Fried Eggplant, Tomato Sauce, Parmesan, Mozzarella, Basil

Dessert Embellishment

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

Champagne Station SELECT ONE

HOUSE CHAMPAGNE

LA MARCA PROSECCO

Coffee, Tableside Service and Evening Station

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

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The Signature

PLATED DINNER COLLECTION

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Great Lakes Yellow Cheddar, Wensleydale Cranberry Cheddar, Wisconsin Smoked Gouda, Maytag Blue Cheese, Herb and Garlic Cream Cheese, Vegetable Crudit , Spiced Nuts, Fruit Garnish, Assorted Crackers

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 

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

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Coffee, Tableside Service and Evening Station

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Enhancements

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

VENETIAN SPREAD

Petite Eclairs, Cream Puffs, French Macaroons, Petite Cannoli's, Italian Butter Cookies, Tiramisu and Limoncello Mousse, Petite Cupcakes

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