

WEDDING COLLECTIONS

Manchester Country Club | 2021-2022

All-Inclusive Plated Dinner Collections *pages 2-3*

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- › The Signature Collection

Dinner Station and Buffet Collection *pages 4-5*

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- › The Venue
- › The Ceremony
- › The Dressing Room

All-Inclusive Plated Dinner Collections

All plated dinner packages include chiavari chairs, Ivory floor-length linen and a colored napkin of your choice

THE PLATINUM

- › Two Stationary Displays, Five Passed Hors D'oeuvres, One First Course Selection, Two Entrées and One Vegetarian Selection, Late Night Snack Selection
- › Jacques Fine European Pastries Classic Collection Wedding Cake of your Choice, Cake Service with Ice Cream Truffle Embellishment, Coffee and Tea Service
- › House Champagne Toast, Tableside Wine Service, Deluxe One Hour Hosted Bar Package

THE GRAND

- › One Stationary Display, Five Passed Hors D'oeuvres, One First Course Selection, Two Entrées and One Vegetarian Selection
- › Jacques Fine European Pastries Classic Collection Wedding Cake of your Choice, Cake Service with Ice Cream Truffle Embellishment, Coffee and Tea Service
- › House Champagne Toast, Premium One Hour Hosted Bar Package

THE SIGNATURE

- › One Stationary Display, Four Passed Hors D'oeuvres, One First Course Selection, Two Entrées and One Vegetarian Selection
- › Your own Wedding Cake, Serviced with Ice Cream Truffle Embellishment, Coffee and Tea Service
- › House Champagne Toast

Stationary Displays

ARTISAN CHEESE AND CRUDITÉ

Great Lakes Yellow Cheddar, Maple Leaf Cranberry Cheddar, Wisconsin Smoked Gouda, Maytag Blue Cheese, Herb and Garlic Cream Cheese, Vegetable Crudité, Assorted Crackers, Spiced Nuts, French Onion and Ranch Dipping Sauce, Fruit Garnish

MEDITERRANEAN

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

TUSCAN CHARCUTERIE BOARD

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

Passed Hors D'oeuvres

VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

CRAB CAKE

Remoulade Sauce

COCONUT FRIED SHRIMP

Sweet Thai Chili Sauce

SPANAKOPITA

Phyllo Triangle with Spinach and Feta

PETITE BEEF WELLINGTON

STUFFED BABY TOMATO ^{GF}

Herb and Garlic Cream Cheese

AHI TUNA POKE SPOON ^{GF}

Ginger, Soy, Sesame, Avocado, Wasabi

PETITE FALAFEL CAKE

Tzatziki Sauce

CAPRESE BRUSCHETTA

Toasted Crostini, Tomato Mozzarella Salad

BAKED BRIE TARTLET

Caramelized Onion, Phyllo Cup

CHICKEN & LEMONGRASS POTSTICKER

Ginger Soy Dipping Sauce

SPINACH AND CHEESE STUFFED MUSHROOM

JUMBO SHRIMP ^{GF}

Tangy Cocktail Sauce

BEEF TERIYAKI SKEWER ^{GF}

PARMESAN ARANCHINI

Marinara

CHICKEN SATAY ^{GF}

Thai Peanut Dipping Sauce

FIG AND GOAT CHEESE CROSTINI

Goat Cheese and Fig Preserves

TOMATO BASIL BISQUE SHOOTER

Grilled Cheese Crouton

SCALLOP WRAPPED IN APPLEWOOD SMOKED BACON

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.

First Course

Served with Freshly Baked Rolls & Butter

MIXED GREEN ^{GF}

Baby Field Greens, Garden Vegetables, Choice of Dressing

TRADITIONAL CAESAR

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

BABY SPINACH, KALE AND STRAWBERRY ^{GF}

Cucumber, Feta, White Balsamic Vinaigrette

POACHED PEAR

Mesclun Mix, Red Wine Poached Pear, Caramelized Onion Brie Crouton, White Balsamic Vinaigrette

Plated Entrées

Served with your choice of starch and vegetable

CHICKEN FLORENTINE

Panko-breaded, Stuffed with Spinach, Garlic and Swiss Cheese, E.V.O.O., Chicken Velouté

BAKED CHICKEN BREAST

Sage Bread Stuffing, Chicken Velouté

ROASTED STATLER CHICKEN

Choice of Herb Jus ^{GF}, Marsala, or Piccata Sauce

ROAST PORK CHOP ^{GF}

Apple Brandy Sauce

NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs, Wedged Lemons

SALMON HOLLANDAISE ^{GF}

Pan-Roasted, Lemon Hollandaise Sauce

Vegetarian and Vegan

EGGPLANT FLORENTINE ^{Vegetarian}

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

GNOCCHI ^{Vegetarian}

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

Entrée Accompaniments

Starch ^{SELECT ONE}

Garlic Mashed Potatoes ^{GF}

Roasted Red Potato Wedges ^{GF}

Rice Pilaf ^{GF}

Wild Rice Pilaf ^{GF}

Herbed Couscous

Roasted Fingerling Potatoes ^{GF}

Whipped Sweet Potato ^{GF}

VEGETABLE MINESTRONE ^{GF}

ROASTED TOMATO BISQUE

Grilled Cheese Crouton

BROCCOLI CHEDDAR SOUP

NEW ENGLAND CLAM CHOWDER

BAKED CRAB STUFFED SHRIMP

Four Crab Stuffed Shrimp, Ritz Cracker Crumbs

HERB-MARINATED GRILLED SWORDFISH ^{GF}

Seared Tomato, Olive Tapenade

› MARKET PRICE

ROAST PRIME SIRLOIN OF BEEF ^{GF}

Bordelaise Sauce

ROAST PRIME TENDERLOIN OF BEEF ^{GF}

Medium-rare House Signature Seasoning, Red Wine Reduction

CHAR-BROILED FILET MIGNON ^{GF}

Medium-rare, Rich Cabernet Sauvignon Sauce

NEW ENGLAND SURF AND TURF ^{GF}

Lobster Tail, Lemon, Petit Filet, Tarragon Béarnaise

› MARKET PRICE

ROSEMARY MARINATED CAULIFLOWER STEAK ^{GF Vegan}

Roasted Red Pepper Hummus, Sautéed Baby Spinach

WILD MUSHROOM RAVIOLI, ^{Vegetarian}

Gorgonzola Cream Sauce

Vegetable ^{SELECT ONE}

Roasted Root Vegetable ^{GF}

Maple Glazed Baby Carrots, with pecans ^{GF}

Broccoli, chili flakes ^{GF}

Roasted Asparagus ^{GF}

Green Beans, toasted almonds ^{GF}

Brussel Sprouts, bacon ^{GF}

Haricot Vert Bundles ^{GF}

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The Modern

Stationary Displays SELECT ONE

ARTISAN CHEESE AND CRUDITÉ

Great Lakes Yellow Cheddar, Maple Leaf Cranberry Cheddar, Wisconsin Smoked Gouda, Maytag Blue Cheese, Herb and Garlic Cream Cheese, Vegetable Crudité, Assorted Crackers, Spiced Nuts, French Onion and Ranch Dipping Sauce, Fruit Garnish

MEDITERRANEAN

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

TUSCAN CHARCUTERIE BOARD

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

Passed Hors d'oeuvres SELECT FIVE

VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

CRAB CAKE

Remoulade Sauce

COCONUT FRIED SHRIMP

Sweet Thai Chili Sauce

SPANAKOPITA

Phyllo Triangle with Spinach and Feta

PETITE BEEF WELLINGTON

STUFFED BABY TOMATO GF

Herb and Garlic Cream Cheese

AHI TUNA POKE SPOON GF

Ginger, Soy, Sesame, Avocado, Wasabi

PETITE FALAFEL CAKE

Tzatziki Sauce

CAPRESE BRUSCHETTA

Toasted Crostini, Tomato Mozzarella Salad

BAKED BRIE TARTLET

Caramelized Onion, Phyllo Cup

CHICKEN & LEMONGRASS POTSTICKER

Ginger Soy Dipping Sauce

SPINACH AND CHEESE STUFFED MUSHROOM

JUMBO SHRIMP GF

Tangy Cocktail Sauce

BEEF TERIYAKI SKEWER GF

PARMESAN ARANCHINI

Marinara

CHICKEN SATAY GF

Thai Peanut Dipping Sauce

FIG AND GOAT CHEESE CROSTINI

Goat Cheese and Fig Preserves

TOMATO BASIL BISQUE SHOOTER

Grilled Cheese Crouton

SCALLOP WRAPPED IN APPLEWOOD SMOKED BACON

Chef-carved Station SELECT ONE

Served with choice of one: Garlic Mashed Potatoes, Wild Rice Pilaf or Roasted Red Potato Wedges

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-STUDED NEW YORK 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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Pasta Stations SELECT TWO

Served with a Mixed Green Salad and Freshly Baked Rolls

FIVE CHEESE RAVIOLI

Choice of 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, E.V.O.O.

LOBSTER RAVIOLI

Ginger Basil Cream Sauce

Dinner Entrées SELECT ONE

Served with choice of one accompaniment: Roasted Root Vegetable, Maple Glazed Baby Carrots with Pecans, Broccoli, Roasted Asparagus, Green Beans with Toasted Almonds, Brussel Sprouts, Haricot Vert Bundles

BAKED CHICKEN BREAST

Sage Bread Stuffing, Chicken Velouté

CHICKEN MARSALA

Marsala Wine Sauce, Mushrooms, Prosciutto

NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs, Wedged Lemons

RED WINE BRAISED BEEF SHORT RIB

Cabernet Shallot Demi-glace

SALMON HOLLANDAISE GF

Pan-Roasted, Lemon Hollandaise Sauce

EGGPLANT FLORENTINE Vegetarian

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

Dessert Embellishment

Cake service served along with your own dessert

Consult with your Wedding Specialist about local specialty treats from MCC Preferred Vendors.

House Champagne Toast

Upgrade to La Marca Prosecco

› ADD 3 PER GUEST

Coffee, Tableside Service and Evening Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Décor

Ivory floor-length linen and colored napkins of your choice

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Enhancements

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, Tomato, served with Classic French Fries, 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, Sriracha Aioli Dipping Sauces

PRETZELS TO DIP

Pretzels, served with Yellow Mustard, Spicy Brown Mustard, Honey Mustard, Vermont Cheddar Cheese Dipping Sauces

FRENCH FRY BAR

Cajun Waffle Fries, Sweet Potato Fries, Parmesan Truffle Shoestring Fries, served with Ranch Aioli, Honey Mustard, and Truffle Ketchup

HOT STONE FLATBREAD

Includes flatbread pizza two ways:

› **Classic Margherita** | San Marzano Crushed Tomatoes, Mozzarella, Parmesan, Basil, E.V.O.O.

› **Meat Lovers** | San Marzano Crushed Tomatoes, Sweet Italian Sausage, Pepperoni, Applewood Smoked Bacon, Mozzarella, Parmesan, Oregano, E.V.O.O.

Dessert Displays

Accent your wedding cake with a sweet bite or grand display to end the night

MACAROON TOWER

Assortment of Colorful French Macaroons

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

DOUGHNUT WALL

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

Dessert Embellishments

Elevate cake service with a decadent sweet treat, plated with every slice of your wedding cake

CHOCOLATE DIPPED STAWBERRY

VAN OTIS LIQUOR CORDIAL

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