Manchester Country Club's
SILVER COLLECTION
A PACKAGE FOR YOUR WEDDING HOSTED JANUARY, FEBRUARY OR MARCH
featuring wintertime menu items, and all the romance you can imagine starting at $49 per guest

HORS D’OEUVRES
PASSED
Please select four
Roasted Chicken Crostini  Bacon and Fig Preserve
Crab Cakes
Wild Mushroom and Brie Crostini
Belgian Endive Boat  Pear, Candied Walnut, Goat Cheese, Clover Honey  GF

Tomato Basil Bisque Shooter  with Grilled Cheese Crouton
Petite Mac and Cheese Shooter  with Tasting Spoon
Beef Empanada  Chimichurri Sauce
Petite Beef Wellington
Spaghetti Squash Latke  Crème Fraîche

STATIONED
New England Cheese Display  served with Crackers and garnished with Fresh Fruit

FIRST COURSE
Please select one, includes freshly baked rolls
Creamy Potato and Grilled Leek Bisque  GF
Roasted Butternut Squash and Apple Soup  GF
Caesar Salad  Romaine, Fine Grated Parmesan Cheese, Garlic Croutons, Caesar Dressing
Mixed Green Salad  Cucumber, Tomato, Bermuda Onion, Brown Derby Dressing  GF

ENTRÉES
Please select two, vegetarian entrée of your choice also included
Herb-roasted Stuffed Chicken  Prosciutto, Asparagus, Swiss Cheese, Roasted Red Pepper Coulis  GF
Roast Turkey  Turkey Breast, Sage Stuffing, Gravy, Cranberry Sauce
Lemon Herb-Baked Atlantic Haddock  Tarragon Cream
Grilled Atlantic Swordfish  Fire-roasted Tomato Chutney  GF
Slow Roast Pork Loin  Whole Grain Mustard Maple Sauce  GF
Roast Prime Sirloin of Beef  Bordelaise Sauce  GF

Entrées include your choice of starch below, with Green Bean Bundle wrapped in Carrots
Basil Oil Toasted Orzo Pilaf
Honey Butter Spaghetti Squash and Julienne Snow Peas  GF
Thick Cut Herb-baked Yukon Gold Potatoes  GF
Garlic Whipped Potatoes  GF

COFFEE & CAKE SERVICE
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Cake Cutting Service with Painted Plate
Add a Personalized Touch: Wedding Cake from Jacques Pastries, 5 per guest

PROFESSIONAL WEDDING SPECIALIST & EVENT MANAGER
There for you, throughout the planning stages and the big day

All prices 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.