

# WEDDING COLLECTIONS

Manchester Country Club | 2021 - 2022

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# 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

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## 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 <sup>GF</sup>

Herb and Garlic Cream Cheese

### AHI TUNA POKE SPOON <sup>GF</sup>

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 <sup>GF</sup>

Tangy Cocktail Sauce

### BEEF TERIYAKI SKEWER <sup>GF</sup>

### PARMESAN ARANCHINI

Marinara

### CHICKEN SATAY <sup>GF</sup>

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 8.5 percent New Hampshire meals tax and 20 percent service charge.

<sup>GF</sup> 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 <sup>GF</sup>

Baby Field Greens, Garden Vegetables, Choice of Dressing

### TRADITIONAL CAESAR

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

### BABY SPINACH, KALE AND STRAWBERRY <sup>GF</sup>

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 <sup>GF</sup>, Marsala, or Piccata Sauce

### ROAST PORK CHOP <sup>GF</sup>

Apple Brandy Sauce

### NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs, Wedged Lemons

### SALMON HOLLANDAISE <sup>GF</sup>

Pan-Roasted, Lemon Hollandaise Sauce

## Vegetarian and Vegan

### EGGPLANT FLORENTINE <sup>Vegetarian</sup>

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

### GNOCCHI <sup>Vegetarian</sup>

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## Entrée Accompaniments

### Starch <sup>SELECT ONE</sup>

Garlic Mashed Potatoes <sup>GF</sup>

Roasted Red Potato Wedges <sup>GF</sup>

Rice Pilaf <sup>GF</sup>

Wild Rice Pilaf <sup>GF</sup>

Herbed Couscous

Roasted Fingerling Potatoes <sup>GF</sup>

Whipped Sweet Potato <sup>GF</sup>

### VEGETABLE MINESTRONE <sup>GF</sup>

### 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 <sup>GF</sup>

Seared Tomato, Olive Tapenade

› MARKET PRICE

### ROAST PRIME SIRLOIN OF BEEF <sup>GF</sup>

Bordelaise Sauce

### ROAST PRIME TENDERLOIN OF BEEF <sup>GF</sup>

Medium-rare House Signature Seasoning, Red Wine Reduction

### CHAR-BROILED FILET MIGNON <sup>GF</sup>

Medium-rare, Rich Cabernet Sauvignon Sauce

### NEW ENGLAND SURF AND TURF <sup>GF</sup>

Lobster Tail, Lemon, Petit Filet, Tarragon Béarnaise

› MARKET PRICE

### ROSEMARY MARINATED CAULIFLOWER STEAK <sup>GF Vegan</sup>

Roasted Red Pepper Hummus, Sautéed Baby Spinach

### WILD MUSHROOM RAVIOLI, <sup>Vegetarian</sup>

Gorgonzola Cream Sauce

### Vegetable <sup>SELECT ONE</sup>

Roasted Root Vegetable <sup>GF</sup>

Maple Glazed Baby Carrots, with pecans <sup>GF</sup>

Broccoli, chili flakes <sup>GF</sup>

Roasted Asparagus <sup>GF</sup>

Green Beans, toasted almonds <sup>GF</sup>

Brussel Sprouts, bacon <sup>GF</sup>

Haricot Vert Bundles <sup>GF</sup>

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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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