



# *Wedding Collections*

2017-2018

A COLLECTION OF MENUS FOR YOUR SPECIAL DAY.

THE GRANDE COLLECTION  
An All-inclusive Wedding Package

THE SIGNATURE COLLECTION  
A Traditional Wedding Package

THE CLASSIC COLLECTION  
A Wedding Buffet Package

PRICES RANGING FROM \$64-113



MANCHESTER COUNTRY CLUB  
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# *The Grande Collection*

AN ALL-INCLUSIVE WEDDING PACKAGE

## *Includes...*

ONE-HOUR HOSTED BAR\*

for all your guests

\*Six-hour Hosted Premium Bar upgrade available, add 28 per guest

NEW ENGLAND CHEESE & CRUDITÉ DISPLAY<sub>GF</sub>

local New England cheeses served with crackers, crostini, breadsticks, crudité vegetables with dip, garnished with fresh strawberries and grapes

BUTLER-PASSED HORS D'OEUVRES

Scallops Wrapped in Bacon ~ Spinach and Cheese Stuffed Mushroom Caps ~

Coconut Chicken Tenders ~ Beef Teriyaki Skewers<sub>GF</sub> ~ Jumbo Shrimp<sub>GF</sub>

CHILLED CHAMPAGNE TOAST

for all your guests,

ginger ale for younger guests

\*Include a Raspberry or Blackberry garnish, add 1 per guest

GARDEN FRESH SALAD

choice of mixed green salad or Caesar salad & freshly baked Italian dinner rolls

\*Include a Signature Salad selection, add 1 per guest

continued...

*GF Gluten Free, as presented on menu; other menu items may be prepared Gluten Free upon request*

*Consuming raw or undercooked meat, poultry, or seafood may increase your risk of foodborne illness*

## CHOICE OF TWO ENTRÉES\*

Chicken Florentine ~ Chicken Oscar ~ Roast Prime Sirloin of Beef<sub>GF</sub> ~ Roast Prime Tenderloin of Beef<sub>GF</sub>  
Roast Pork Chop<sub>GF</sub> ~ Baked North Atlantic Haddock ~ Baked Crab Stuffed Shrimp

*Entrées include your choice of starch and seasonal vegetable.*

*\*Please inquire about dietary restrictions*

## CHOICE OF ONE VEGETARIAN ENTRÉE

Eggplant Florentine ~ Gnocchi with Tomato Rose Sauce ~ Roasted Chickpea Ragu<sub>Vegan</sub>

*\*Detailed vegetarian entrée descriptions follow the Classic Collection.*

## TABLESIDE COFFEE SERVICE & LATE NIGHT COFFEE STATION

Freshly brewed coffee, decaffeinated coffee, and tea

## WEDDING CAKE

Wedding cake from the Classic Collection at Jacques Fine European Pastries  
served with an ice cream truffle

## DÉCOR

Floor-length tablecloths with chair covers and sash from Perfect Parties,  
House candlelit centerpieces

*\*Chiavari chair upgrade available*

*Chiavari chair and sash upgrade available*

## EXPERIENCED WEDDING SPECIALIST & EVENT MANAGER

Throughout the planning stages and on the day of your event

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# *The Signature Collection*

A TRADITIONAL WEDDING PACKAGE

## *Includes...*

### NEW ENGLAND CHEESE & CRUDITÉ DISPLAY<sup>GF</sup>

local New England cheeses served with crackers, crostini, breadsticks, crudité vegetables with dip, garnished with fresh strawberries and grapes

### BUTLER-PASSED HORS D'OEUVRES

Your choice of five butler-passed hors d'oeuvres

### CHILLED CHAMPAGNE TOAST

for all your guests,  
ginger ale for younger guests

*\*Include a Raspberry or Blackberry garnish, add 1 per guest*

### CHOICE OF FRESH SALAD

Choice of salad with freshly baked Italian dinner rolls

### CHOICE OF THREE ENTRÉES

Your choice of two entrées and one vegetarian entrée

### WEDDING CAKE EMBELLISHMENT

Your cake served with your choice of embellishment

### TABLESIDE COFFEE SERVICE & LATE NIGHT COFFEE STATION

Freshly brewed coffee, decaffeinated coffee, and tea

### EXPERIENCED WEDDING SPECIALIST & EVENT MANAGER

Throughout the planning stages and on the day of your event

continued...

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# *Hors d'oeuvres*

PLEASE SELECT FIVE

Roasted Chicken Crostini

Vegetable Spring Rolls

Coconut Chicken Tenders

Beef Teriyaki Skewers *GF*

Mini Reubens

Buffalo Chicken Bites

Crab Rangoon

Crab Cakes

Petite Beef Wellington

Coconut Fried Shrimp

Caprese Skewers

Spanakopita

Mini Mushroom Tart

Mini Assorted Quiche

*Phyllo triangle with spinach and feta*

Tomato & Goat Cheese  
Tartlet

Spinach & Cheese Stuffed  
Mushroom Caps

Kosher Style Potato Pancakes  
*with applesauce, crème fraiche & chives*

Scallops Wrapped in Applewood  
Smoked Bacon

Jumbo Shrimp *GF*  
*with MCC spicy cocktail sauce*

Baked Brie Cups  
*with caramelized onions*

# *Salad*

PLEASE SELECT ONE

**MCC Mesclun Mix**

*with extra virgin olive oil garnished with a caramelized onion brie crouton*

**Spinach and Mushroom Salad**

Tender leaf spinach, topped with crisp crumbled bacon, chopped egg, and sliced mushrooms and red onion,  
with a creamy Dijon mustard and honey dressing

**Caesar Salad**

Hearts of romaine lettuce, housemade traditional Caesar dressing, fine-grated parmesan cheese, and garlic croutons

**Garden Salad**

*Tossed greens with cucumber, tomato and Bermuda onion*

*with your choice of dressing: Balsamic Vinaigrette, House Italian, Ranch, Fat Free Raspberry Vinaigrette, or Chef's House Seasonal Dressing*

continued...

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# Entrées

PLEASE SELECT TWO ENTRÉES  
One Vegetarian entrée of your choice is also included

## Filet Mignon <sup>GF</sup>

*8 ounce portion served with Bordelaise sauce*

## Roast Tenderloin of Beef <sup>GF</sup>

*served with Bordelaise sauce*

## Baked Breast of Chicken

*with sage bread stuffing*

## Roast Pork Chop <sup>GF</sup>

*served with apple brandy sauce*

## Herb Roasted Chicken

*grilled statler chicken breast marinated in fresh herbs*

## New England Baked Haddock

*topped with buttered Ritz cracker crumbs, served with wedged lemons*

## Chicken Oscar

*stuffed with lump crab, asparagus, topped with Hollandaise*

## Cajun Grilled Salmon

*served with Hollandaise*

## Chicken Marsala

*statler chicken breast served in mushroom Marsala wine sauce*

## Roast Prime Sirloin of Beef <sup>GF</sup>

*served with bordelaise sauce*

## Baked Crab Stuffed Shrimp

*four crab stuffed shrimp topped with Hollandaise*

## Chicken Florentine

*stuffed with Italian cheese, spinach and chicken velouté*

## Surf and Turf

*roast sliced tenderloin, two baked stuffed shrimp*

## Vegetarian, Gluten Free, Vegan entrées available

*Detailed vegetarian entrée descriptions follow the Classic Collection. Please inquire about other dietary restrictions.*

*Entrées include your choice of starch below and seasonal vegetable.*

Rice Pilaf  
Garlic Whipped Potatoes  
Roasted Red Bliss Potatoes  
Roasted Fingerling Potatoes  
Wild Mushroom Risotto Cakes  
Roasted Spaghetti Squash

continued...

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# *Wedding Cake Embellishment*

PLEASE SELECT ONE

Dark Chocolate Ganache-Dipped Strawberry

Ice Cream Truffle

Chocolate Painted Plate

Housemade Raspberry Coulis Painted Plate

# *Toast*

PLEASE SELECT ONE

House Champagne

House White Zinfandel

House Chardonnay

Ginger Ale

# *The Classic Collection*

A WEDDING BUFFET PACKAGE

*Includes...*

NEW ENGLAND CHEESE & CRUDITÉ DISPLAY<sup>GF</sup>

local New England cheeses served with crackers, crostini, breadsticks, crudité vegetables with dip, garnished with fresh strawberries and grapes

BUTLER-PASSED HORS D'OEUVRES

Coconut Chicken Tenders ~ Spinach and Cheese Stuffed Mushrooms  
Assorted Mini Quiche ~ Vegetable Spring Rolls ~ Crab Cakes

CHOICE OF THREE BUFFET STARTERS  
TWO ENTRÉES & ONE CHEF-CARVED STATION

Served with your choice of starch and seasonal vegetable

CHILLED CHAMPAGNE TOAST

for all your guests,

ginger ale for younger guests

*\*Include a Raspberry or Blackberry garnish, add 1 per guest*

WEDDING CAKE EMBELLISHMENT

Your cake served with your choice of embellishment

TABLESIDE COFFEE SERVICE & LATE NIGHT COFFEE STATION

Freshly brewed coffee, decaffeinated coffee, and tea

EXPERIENCED WEDDING SPECIALIST & EVENT MANAGER

Throughout the planning stages and on the day of your event

continued...

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## Starters

PLEASE SELECT THREE

Sliced Fruit Platter GF

Tossed Garden Salad

Caesar Salad

Caprese Salad

Antipasto Salad

*with salami, artichoke, mozzarella,  
olive, oregano, pepperoncini,  
lemon vinaigrette*

Shrimp Cocktail GF

Soup du Jour

New England Clam Chowder

*Chopped quahogs with onions, celery  
garlic, white wine, sherry, clam broth,  
potatoes, and light cream*

## Entrées

PLEASE SELECT TWO

Baked Stuffed Chicken

*with sage bread stuffing*

New England Baked Haddock

*topped with buttered Ritz cracker crumbs, served  
with wedged lemons*

Chicken Marsala

*in mushroom Marsala wine sauce*

Grilled Cajun Salmon GF

*with Hollandaise*

Roast Loin of Pork GF

*with apple compote*

Gnocchi

*with tomato rose sauce topped with chiffonade basil*

Bourbon Steak Tips

*steak tips in bourbon barbeque sauce*

## Chef-Carved Station

PLEASE SELECT ONE

Roast Prime Rib of Beef GF

Roast Whole Pork Loin GF

Roast Tenderloin GF

Roast Turkey GF

continued...

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## *Starch*

PLEASE SELECT ONE

Roasted Red Bliss Potatoes GF

Garlic Whipped Potatoes GF

Rice Pilaf

*Served with your choice of seasonal vegetable*

## *Wedding Cake Embellishment*

PLEASE SELECT ONE

Dark Chocolate Ganache-Dipped Strawberry

Ice Cream Truffle

Chocolate Painted Plate

Housemade Raspberry Coulis Painted Plate

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# Vegetarian Menu

PLEASE SELECT ONE

**Roasted Chickpea Ragu** *Vegan*  
*roasted chickpeas with San Marzano tomatoes, olive oil, fresh herbs, roasted peppers and capers*

**Eggplant Florentine**  
*breaded eggplant with ricotta cheese blend, roasted tomatoes and garlic sautéed spinach over linguini*

**Gnocchi**  
*with tomato rose sauce chiffonade basil*

# Children's Menu

PLEASE SELECT ONE

*Available for Children 12 and Under  
plus 9 percent NH meals tax and 20 percent service charge*

**Boneless Chicken Fingers**  
*served with honey mustard or barbecue sauce*

**Hamburger or Cheeseburger**  
*served with side of French Fries*

**Pasta with Choice of Sauce**  
*parmesan butter, marinara, meat sauce*

**Macaroni and Cheese**  
*served with fresh fruit*

**Grilled Cheese**  
*served with French fries*

**Pizza**  
*cheese or pepperoni*

# Vendor Menu

Vendors may be offered an entrée from your menu.

As of 7.27.17

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