



COUNTRY CLUB & BANQUET

Elegant Sit-Down Wedding Menu

Champagne Toast Included

Grand Welcome Display

Fruit, Cheese & Crackers platter & Vegetable Crudités with dip during “social hour”

Four (4) Selected and Two (2) Chef Choice Passed Hors D’oeuvres during “social hour”

Appetizer Course

Choice of Soup or Fresh Fruit Cup or Tomato & Mozzarella Cocktail or Antipasto Cocktail

New England Clam Chowder, Chicken Noodle, Italian Wedding, Beef Barley Soup, Watermelon Gazpacho

Salad Course

Caesar Salad or Fresh Garden Salad with 2 Dressing Choices

Balsamic or Raspberry Vinaigrette, Peppercorn Parmesan, Ranch, Zesty Italian, Caesar

Entrée Course

Choice of one entrée from each category

Poultry:

Stuffed Chicken Breast- with our New England bread
stuffing in a white wine cream sauce

Chicken Verdicchio- with roasted red peppers,
artichokes and mushrooms

Chicken Cordon Blue- with Prosciutto & Smoked
Mozzarella

Chicken Franchise- in a white wine & lemon sauce

Chicken Marsala- in a Marsala wine mushroom sauce

Grilled Cilantro Marinated Chicken Breast
with Tropical Salsa

Boneless Grand Marnier Chicken Breast

Pan Seared Marinated Duck Breast with a honey
apricot glaze

Beef and Pork:

Herb Roasted Pork Loin with a Merlot Demi glaze

Prime Rib of Beef au Jus

10 oz Grilled Sirloin Steak with choice of sauce

Jack Daniel's Sauce and Onion straws,

Gorgonzola or Pizzaiola

8oz Filet Mignon with a mushroom demi glaze and
onion straws

New England Rack of Lamb

Surf & Turf: 6oz Beef Filet with Seafood Stuffed Shrimp

\$99.95 per person plus 20% house charge & 7% tax



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Seafood:

Boston Baked Scrod-w/ lemon seasoned bread crumbs

Seafood Stuffed Sole with a lobster sauce

Grilled Atlantic Salmon Filet - with Ginger Miso Glaze

Grilled Atlantic Swordfish- with citrus butter
sauce

Pan Seared Yellow Fin Tuna- with a Citrus Garlic
Butter sauce

Seafood Stuffed Shrimp - with drawn butter

Vegetarian:

Pasta with Roasted Vegetables & Marinara sauce

Grilled & Roasted Vegetables over a warm bed of
barley, couscous and lentils

Cauliflower Steak – with salsa verde and roasted
pearl onions

Vegetable Wellington

Choice of Vegetable:

Green Beans Almandine

Vegetable Medley

Julienne Vegetable Medley

Butternut Squash

Roasted Brussels Sprouts

Asparagus

Choice of Starch:

Baked Potato with sour cream

Garlic Mashed Potatoes

Plain Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Duchess Style Potatoes

Twice Baked Potato

Rice Pilaf

Wild Rice

Dessert:

Traditional Wedding Cake

Additional Charges May Apply

Coffee and Tea Service

Bar Service:

Five Hour Standard Open Bar

Includes:

Chair Covers & Chair Sashes

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