



COUNTRY CLUB & BANQUET

Premiere Sit-Down Wedding Menu

Champagne Included

Grand Welcome Display

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

Six (6) Selected 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 Soup, Beef Barley Soup, Watermelon

Gazpacho

Salad Course

Caesar Salad or Fresh Garden Salad with 2 Dressing Choices

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

Pasta Course

Chef choice Pasta with a Choice of Sauce served with Parmesan Cheese

Alfredo, Sun dried tomato & pesto, Marinara, Bolognese, Vodka

\$124.99 per person plus 20% house charge & 7% tax



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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

Seafood:

Boston Baked Scrod- with lemon seasoned bread
crumbs

Seafood Stuffed Sole - with a lobster sauce

Grilled Atlantic Salmon Filet – with a Ginger Miso
Glaze

Grilled Atlantic Swordfish- with Citrus Butter Sauce

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

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

Seafood Stuffed Shrimp –with drawn butter

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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

Rice Pilaf or Wild Rice

Twice Baked Potato

Dessert:

Traditional Wedding Cake

Additional Charges May Apply

Coffee and Tea Service

Bar Service:

Six Hour Top Shelf Open Bar

Bottle of House Red and White Wine at each table

Includes:

Chiavari Chairs

Floor Length Tablecloths

1 Additional Hour (6 Hour Reception)

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