



COUNTRY CLUB & BANQUET

Classic Sit-Down Wedding Menu

Champagne Toast Included

Grand Welcome Display

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

Two (2) Chef Choice Passed Hors D'oeuvres during "social hour"

Appetizer Course

Choice of Soup or Fresh Fruit Cup

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

Gazpacho

Salad Course

Caesar Salad or Fresh Garden Salad with 2 Dressing Choices

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

Accompaniments for Entrée Choices

Choice of Starch:

Baked Potato with Sour Cream, Garlic Mashed Potatoes, Plain Mashed Potatoes, Oven Roasted Red Bliss

Potatoes, Rice Pilaf, Wild Rice

Choice of Vegetable:

Green Beans Almandine, Vegetable Medley, Julienne Vegetable Medley, Butternut Squash,

Roasted Brussels Sprouts

\$59.95 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 Florentine – *spinach and roasted red peppers in a cream sauce*

Chicken Francaise- *in a white wine & lemon sauce*

Chicken Marsala- *in a Marsala wine mushroom 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

Vegetarian:

Pasta with Roasted Vegetables & Marinara sauce

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

Seafood:

Boston Baked Scrod-w/ lemon seasoned bread crumbs

Seafood Stuffed Sole with a lobster sauce

Stuffed Sole- w/ Spinach, Artichoke and red pepper stuffing with lobster sauce

Grilled Atlantic Salmon Filet - w/ Ginger Miso Glaze

Grilled Atlantic Swordfish Filet – w/ Citrus Butter Sauce

Dessert:

Traditional Wedding Cake

Additional Charges May Apply

Coffee & Tea Service

\$59.95 per person plus 20% house charge & 7% tax