



Haverhill Golf & Country Club
Wedding Package

Lavish

\$100 per person

House Standard Linens (Ivory or White)

Choice of Colored Napkin

1 Stationary Hors D'oeuvres

5 Passed Hors D'oeuvres

1 Hour Open Bar

Champagne Toast

5 Hour Reception

Two Course Meal

Personal Wedding Specialist to Assist With Wedding Details

Wedding Cake (Specializing in Butter Cream) **ADD \$4.00 per person**

Raspberry or Chocolate Coulis To Compliment Your Cake

Complimentary Cake Cutting

Coffee and Tea Service

Bridal Suite

Custom Menu Creations

No Food Minimums



Stationary Hors D'oeuvres

Seasonal Crudités Display

Broccoli, Carrots, Cauliflower, Celery, Cucumbers, Greens Beans, Grape Tomatoes, Fresh Asparagus and Select Peppers Accompanied by Spinach and Artichoke Dip Served in a Fresh Baked Bread Crock

Imported & Domestic Cheese Board

Served with Assorted Breads and Stone Ground Crackers, Ripe Black and Green Olives, Toasted Walnuts, Spiced Pecans, Red and Green Grapes

Fresh Fruit Display

An Array of Seasonal Sliced Fresh Fruits, Grapes and Berries

Brushetta Barcelona

Grilled Bread Topped with Basil Pesto and Goat Cheese, Assortment of Gourmet Toppings to Include Sun-Dried Tomato Tapenade, Olive Tapenade and a Traditional Plum Tomato, Fresh Basil and Olive Oil Topping

Middle Eastern Tapas

Tahini Hummus and Tabouli, Roasted Red Peppers, Bermuda Onion, Thinly Sliced Cucumber, Calamata Olives, Plum Tomatoes and Crisp Pita Chips with Fresh Mint

Southwestern Tapas

Red, Yellow and Blue Corn Chips Served With Tequila Lime Marinated Chicken, Warm Smokey Black Beans, Pico de Gallo, Rich Jack Cheese Dip, Guacamole and Sour Cream



Chilled Butler Passed Hors D'oeuvres

Caprese Skewers

Fresh Summer Baby Roma Tomatoes, Garden Basil and Mozzarella Skewered and Drizzled With Vinaigrette Dressing and Balsamic Reduction

Caramelized Three Onion Tartlet

Miniature Phyllo Cups Filled With Our Caramelized Three Onion Relish Finished With Melted Gruyere

Buffalo Mozzarella and Plum Tomato Crostini

Finished With Basil Pesto

Ratatouille Crostini

Traditional Italian Style Ratatouille With Fresh Zucchini and Eggplant, Bell Peppers, Cherry Tomatoes, and Fresh Oregano Served on a Fresh Baked Crostini With Imported Parmesan

Melon Gazpacho Shooter

Select Seasonal Melons Combined With Mint, Lime and a Touch of Honey Served Shooter Style

Waldorfian Endives

Our Signature Chicken and Apple Salad Served on Endive With Crisp Bacon Crumbles

Salmon Croustade

Smoked Salmon, Mascarpone Cheese and Caper Berries Served on a Toasted Croustade and Topped With Fresh Chives

The HCC Shrimptini

Our Signature Shrimptini With Jumbo Shrimp, Lemon Zest, Fresh Chives and Horseradish Cocktail Sauce Served in Petite Martini Glass

Crab Salad on a Wonton Crisp

With a Hint of Scallion and Lime

Beef Tenderloin Crostini

Sliced Rare Tenderloin Presented With Boursin Cheese and Fire Roasted Peppers

Seared Ahi Tuna

With Fresh Cilantro Puree and a Honey Balsamic Reduction Served on a Crisp Wonton

New Orleans Barbecue Shrimp Served "Straight Up"

In a Martini Glass With Garlic and Lemon Aioli

Lobster Brioche

Fresh New England Lobster Salad With Lemon and Chives Presented on a Brioche Round



Hot Butler Passed Hors D'oeuvres

Hoisin Glazed Chicken Skewers

Hand Rolled Asian Vegetable Spring Roll with Plum Sauce

New England Cranberry Meatballs

Homemade Meatballs Simmered With Fresh Cranberry and Green Onion Chutney

Traditional Chicken Satay

With Fresh Cilantro and Thai Peanut Sauce

Sweet, Smokey, Boneless Baby Ribs Brochette

With Jack Daniels Bourbon Barbeque Sauce

Spinach and Cornbread Stuffed Mushrooms

Tomato Soup Shooter With Mini Cabot Cheddar Grilled Cheese

Dixie Barbecue Pulled Pork on Fresh Baked Miniature Cheddar Corn Bread

The Cuban

Pulled Pork, Black Forest Ham, Imported Swiss and Garlic Mustard on Pressed French Bread

Arancini Ball

Served With Roasted Garlic and Basil Marinara

Fried Cheeseburger Ravioli

Served in a Pool of Bistro Sauce on a Petite Triangle (Better than a Slider!)

Coconut Shrimp With Passion Fruit Sauce

Tempura Butterfly Shrimp, Rolled in Panko and Coconut Served With a Passion Fruit Sauce

Maryland Style Crab Cakes

Served With a Garlic and Lemon Aioli

Lollipop Lamb chops

With Panko Crumbs and Dijon Mustard

Handmade Petite Spinach Pies

Baby Spinach, Caramelized Onions and Feta Cheese in Fresh Phyllo

Deconstructed Maple Roasted Scallops Wrapped in Bacon

Pan Seared Sea Scallop Topped With Crisp Maple Smoked Bacon Crumbles Served in a Pool of Maple Crème in a Petite Triangle

Steak and Cheese Spring Roll

Homemade Spring Roll Filled With Tenderloin of Beef, Caramelized Onions and Peppers, Monterey Jack Cheese



Dinner Service

All Entrees include Salad, Starch, Vegetable, and Parker House Dinner Rolls

First Course Selections (Choice of one)

Classic Garden Salad

Plum Tomato, Cucumbers, Bermuda Onions and Croutons on a Bed of Fresh Spring Mix With a Light Balsamic Glaze

Classic Caesar Salad

Crisp Romaine Lettuce Tossed With Parmesan Cheese, Homemade Croutons and Freshly Prepared Creamy Caesar Dressing

HCC Salad

Crumbled Bleu Cheese, Sun Dried Cranberries, Plum Tomatoes, Cucumbers and Red Onions Served on a Bed of Spring Mix With a Light Balsamic Glaze



Dinner Service

All Entrees include Salad, Starch, Vegetable, and Parker House Dinner Rolls

Second Course Entrée Selections (Choice of Two)

- Poultry -

Apricot and Ricotta Stuffed Chicken

Sun Dried Apricot, Creamy Ricotta, Caramelized Onions in a Panko Encrusted Chicken Breast and Finished With Sauce Supreme

Chicken ala Picatta

Egg Battered and Pan Sautéed Breast of Chicken Topped With a Classic Caper, Mushroom, Lemon and White Wine Reduction

Chicken Marsala

Pan Seared Chicken Breast Topped With Sautéed Baby Bella Mushrooms, Diced Black Forest Ham in a Classic Marsala Wine Reduction

New England Harvest Chicken

Slow Roasted Chicken Breast Stuffed With New England Corn Bread, Apple and Cranberry Stuffing Finished With Apple Cider Jus

Herb Crusted Statler Chicken Saltimbocca

Semi Boneless Chicken Breast With Prosciutto and Provolone Finished With a White Wine and Sage Beurre Blanc

- Vegetarian -

Eggplant Napoleon

Panko Encrusted Eggplant Cutlets Layered With Fresh Buffalo Mozzarella, Baby Spinach and Plum Tomato Finished With Fresh Basil Pesto

Pasta Primavera

Cheese Filled Tortellini Tossed With Fresh Seasonal Vegetables in a White Wine and Cream Reduction With Imported Parmesan



Dinner Service

All Entrees include Salad, Starch, Vegetable, and Parker House Dinner Rolls

- Seafood -

Hoisin Glazed Salmon

Fresh Roasted Hoisin Glazed Salmon Presented With Bok Choy, Green Onions and Crispy Wonton Strips

Baked Haddock Bella Vista

Fresh Baked Haddock Topped With Baby Spinach, Plum Tomatoes, Red Onions, Feta Cheese and Fresh Oregano

New England Baked Haddock

With a Buttery Ritz Cracker Crumb Topping

Baked Stuffed Jumbo Shrimp

With Fresh Crabmeat, Shallot and Thyme Stuffing

Pan Seared Sea Scallops

Served on a Bed of Wilted Baby Spinach, Sweet Corn, Caramelized Onions and Finished With a Lemon Beurre Blanc

- Beef -

New York Sirloin Au Poivre

Caramelized Baby Onions Finished With a Rich Peppercorn and Brandy Sauce

Filet Mignon Wrapped in Apple Wood Smoked Bacon

Served With a Traditional Béarnaise Sauce and Crispy Fried Onions

Traditional Prime Rib of Beef

Served With a Rosemary and Thyme Au Jus

- Pork -

Char-Grilled Pork Tenderloin Medallions

With Grilled Apples, Apple Cider and Thyme Reduction



Dinner Service

All Entrees include Salad, Starch, Vegetable, and Parker House Dinner Rolls

- Duets -

HCC Surf & Turf

Filet Mignon Wrapped in Applewood Smoked Bacon Finished With Béarnaise Sauce, Crispy Fried Onions and Two Jumbo Seafood Stuffed Shrimp Dusted With Crisp Panko Crumbs **(Market Pricing)**

Filet & Lobster

Filet Mignon Wrapped in Applewood Smoked Bacon Finished With Béarnaise Sauce and Crispy Fried Onions Accompanied by Sautéed Lobster Tail Finished in Compound Butter **(Market Pricing)**

- Starch Selections -

- ✧ Garlic and Rosemary Infused Fingerling Potatoes
- ✧ Garlic and Herb Rice Pilaf
- ✧ Confetti Vegetable Rice
- ✧ Roasted Red Bliss Potatoes
- ✧ Garlic Mashed Potatoes
- ✧ Boursin Cheese Whipped Potatoes
- ✧ Maple Roasted Sweet Potatoes

- Vegetable Selections -

- ✧ Seasonal Roasted Vegetable Medley
- ✧ Char-Grilled Asparagus With Fire Roasted Peppers (seasonal)
- ✧ Fresh Green Beans With Cipollini Onions and Roasted Peppers
- ✧ Cinnamon and Maple Butternut Squash
- ✧ Honey Glazed Baby Carrots With Fresh Dill
- ✧ Chosen two entrées will be accompanied by the same vegetable and starch

Children's meals available upon request

Dietary Restrictions

Gluten Free, Nut Allergy and Vegan Options are Available Upon Request



- Enhancements -

Stationary Appetizers

European Table (Add \$2.00 per person)

Fresh Baked Brie Wrapped in Puff Pastry with Raspberry Preserves, Sun Dried Fruits, Maytag Blue, Creamy Gorgonzola, Mixed Nuts, Fresh Baked Baguettes and Crackers

Wedding Packages –

Tuscan Antipasti Display (75 Person Minimum, Add \$6.50 per person)

Prosciutto and Provolone Stuffed Cherry Peppers, Sausage and Broccoli Rabe, Roma Tomatoes and Buffalo Mozzarella Caprese, Asiago Cheese, Sharp Provolone and Parmesan Romano, Dried Cured Meats to Include, Grilled Italian Sausage, Soppressata, Prosciutto, Hard Salami, Lemon and Rosemary Grilled and Sliced Chicken Breast, Fresh Roasted Peppers, Marinated Artichokes and Mushrooms, White Bean Dip, Fresh Baked Italian Breads

Wedding Packages –

Chilled Seafood Display (75 Person Minimum, Market Price)

Colossal Shrimp Cocktail Presented with a Fiery Bourbon Cocktail Sauce, Littlenecks on the Half Shell Presented with Lemon Wedges and Tabasco, Oyster Shooters with Ice Cold Vodka, Lemon & Tabasco, Duxbury Oysters, Latin Style Scallop Ceviche

Soup Selections (Add \$2.00 per person)

New England Seafood Chowder

Sherried Lobster Bisque

Maryland Style Roasted Corn and Shrimp Chowder

Salad Selections

Rustic Vermont Salad (Add \$1.75 per person)

Vermont Cheddar, Grilled Apples, Sundried Cranberries on a Bed of Spring Mix With a Honey Balsamic Glaze

Grilled Pear & Gorgonzola Salad (Add \$1.75 per person)

Fresh Field Greens Topped with Grilled Pears, Gorgonzola Cheese and Candied Walnuts with a Pomegranate Balsamic Dressing

Caprese Salad (Add \$3.95 per person)

Fresh Buffalo Mozzarella, Roma Tomatoes, Bermuda Onions and Fresh Basil Pesto on a Bed of Field Greens with Balsamic Glaze



- Enhancements -

Dessert Selections

Scoop of Vanilla Bean Ice Cream or Dutch Chocolate Ice Cream to Accompany Your Cake

(Add \$1.50 per person)

Chocolate Dipped Strawberry to Accompany Your Cake

(Add \$2.50 per person)