



Haverhill Golf & Country Club
Wedding Package

Elegant

\$70 per person

House Standard Linens (Ivory or White)

Choice of Colored Napkin

1 Stationary Hors D'oeuvres

4 Passed Hors D'oeuvres

Champagne Toast

5 Hour Reception

Three - 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

Butler Passed Hors d'Oeuvres Chilled

(Prices Based on 100 Pieces)

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



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!)



Dinner Service

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

Second Course Selections (Choice of one)

- Salad Selections -

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

Third Course Entrée Selections (Choice of Two)

- Main Entrée Selections -

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

New England Baked Haddock

With a Buttery Ritz Cracker Crumb Topping

New York Sirloin Au Poivre

Caramelized Baby Onions Finished With a Rich Peppercorn and Brandy Sauce



Dinner Service

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

- 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

Children's meals available upon request

Dietary Restrictions

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