

Old Marsh country club

WEDDING MENU OPTIONS / IDEAS

BELOW, YOU WILL FIND A LIST OF MENU ITEMS THAT WE HAVE DONE IN THE PAST. THESE WILL GIVE YOU AN IDEA OF WHAT WE ARE CAPABLE OF, BUT IN NO-WAY ARE THESE WHERE WE ARE LIMITED. WE CAN DO ANYTHING YOU WANT, ALL YOU HAVE TO DO IS ASK!

APPS: SOUP & SALAD

CAESAR SALAD WITH HOUSE MADE DRESSING, CROUTONS AND PARMESAN CHEESE
GARDEN SALAD WITH CUCUMBERS, CARROTS, RED ONION, TOMATOES & BALSAMIC DRESSING
SPINACH SALAD WITH CANDIED WALNUTS, CRANBERRIES, BLUE CHEESE & MAPLE BALSAMIC DRESSING

NEW ENGLAND CLAM CHOWDER
CORN, HAM, & POTATO CHOWDER
MINISTRONE SOUP

HORS D'OEUVRES

SHRIMP COCKTAIL (MARKET UPCHARGE)
BRUSCHETTA
BBQ MEATBALLS
TERIYAKI CHICKEN SKEWERS
SCALLOPS WRAPPED IN BACON (MARKET UPCHARGE)
BLUE CHEESE STUFFED PORTABELLAS
BEEF CROSTINI WITH HORSERADISH SAUCE
LOBSTER ROLLS (MARKET UPCHARGE)
SEARED AHI TUNA ON A WONTON | CUCUMBER | TOMATO SALSA | WASABI AIOLI
CRAB CAKES | HOUSE REMOULADE



Plated / Buffet Options

POULTRY

CHICKEN PICCATA | HOUSE CREAMY SAUCE

CHICKEN PARMESAN

HALF ROASTED CHICKEN | GARLIC & THYME SAUCE

LEMON CHICKEN | BRUSCHETTA AND MOZZARELLA

PROTEIN

RIBEYE WITH CARAMELIZED ONIONS & MUSHROOMS

HERB ROASTED PORK LOIN WITH HERBED GRAVY

PRIME RIB WITH AU JUS & HORSERADISH CREAM SAUCE

FILET MIGNON WITH RED WINE DEMI SAUCE

HALF RACK OF RIBS (PORK) WITH BBQ SAUCE

BRAISED BEEF SHORT RIBS

CARVING STATION

HONEY HAM

ROASTED HERB TURKEY BREAST

PORK LOIN

ROAST BEEF

PRIME RIB (MARKET UPCHARGE)

BEEF TENDERLOIN (MARKET UPCHARGE)



SEAFOOD

(MARKET UPCHARGE ON MOST ITEMS, ASK YOUR EVENT COORDINATOR FOR DETAILS)

SEARED SALMON WITH LEMON DILL BUTTER

SEARED SALMON WITH MAPLE BOURBON SAUCE

BAKED HADDOCK WITH HERB CRACKER CRUMB

STUFFED HADDOCK WITH SHRIMP, SCALLOP STUFFING & LEMON TARRAGON

HOLLANDAISE SAUCE

SEARED SCALLOPS WITH MAPLE CREAM SAUCE

STEAMED LOBSTER

BAKED STUFFED LOBSTER WITH SCALLOPS, SHRIMP, LOBSTER SERVED WITH

TARRAGON BEURRE BLANC

VEGETARIAN

VEGETABLE LASAGNA WITH RED SAUCE

VEGETABLE STIR FRY WITH RICE & GINGER GARLIC SAUCE

STUFFED PORTABELLA MUSHROOM | SPINACH | BLUE CHEESE | TOMATO | RED SAUCE

PESTO LINGUINE WITH CHERRY TOMATO, SPINACH, GARLIC

WILD MUSHROOM RAVIOLI SERVED WITH BLUE CHEESE, SAGE CREAM SAUCE

SIDES & STARCH

ROASTED RED BLISS POTATO

GARLIC MASHED POTATO

JASMINE RICE

CREAMY RISOTTO

POLENTA CAKES

ZITI WITH MARINARA



VEGETABLES

GRILLED ASPARAGUS
SUMMER SQUASH & ZUCCHINI
MAPLE GLAZED CARROTS
SEASONAL VEGETABLE MEDLEY
GARLIC GREEN BEANS

LATE NIGHT SNACK

CHEESEBURGER OR HAMBURGERS WITH HOUSE CUT FRIES
FRESHLY BAKED CHOCOLATE CHIP COOKIES
BUFFALO CHICKEN BITES WITH CHOICE OF DIPPING SAUCE
MINI QUESADILLAS WITH SALSA & SOUR CREAM
HOT DOGS WITH HOUSE CUT FRIES
FUDGE BROWNIES
HOUSE CUT FRIES WITH DIPPING SAUCES