



**NORTHAMPTON COUNTRY CLUB**  
**BRONZE WEDDING PACKAGE**

*Package Includes*

**FIVE HOUR RECEPTION**

**FOUR HOUR BEER, WINE, AND SODA BAR**

**COCKTAIL HOUR**

**SERVED THREE COURSE DINNER**

**WEDDING CAKE CUTTING SERVICE**

**LINENS**

*White or Ivory*

**HOSPITALITY SUITE**

*Private area for bridal party during cocktail hour*





# COCKTAIL HOUR

## DISPLAY

### Cheese & Fruit

*Assorted Imported & Domestic Cheese  
Fresh Seasonal Fruit*

### Fresh Vegetable Crudit 

*Assorted Fresh Vegetables  
Savory Herb Dip*

## PASSED HORS D'OEUVRES

*~Choice of Four~*

## HOT HORS D'OEUVRES

House-Made Crispy Fried Coconut Shrimp (Add \$4)

Petite Franks in Puff Pastry with Spicy Mustard

Sesame Chicken Satay with Sweet Chili Sauce

Shrimp and Grilled Pineapple Skewers

Applewood Bacon Roasted Sea Scallops

Mushroom Caps with Italian Sausage

Chicken Andouille Phyllo Purse

Clams Casino Cobbler (Add \$3)

Brie Walnut & Fig Tartlets

Petite Crab Cakes (Add \$3)

Thai Curry Samosas

Chicken Hawaiian

Indian Vegetable Samosas with Mango Chutney

Balsamic Glazed Lamb Rib Chops (Add \$4)

Mushroom Caps with Crabmeat (Add \$3)

Grilled Cheese & Tomato Soup Shooters

Chicken and Lemongrass Pot Stickers

Thai Chicken Cashew Spring Rolls

Petite New York Reubens

French Onion Soup Bowls

Wild Mushroom Tart

Edamame Dumplings

Assorted Bruschetta

Greek Spanakopita



## COLD HORS D'OEUVRES

Beef Tenderloin Crostini, Horseradish Cream

Chilled Jumbo Shrimp Cocktail (Add \$6)

Pesto Tomato Mozzarella Skewers

Crab Salad Mango Red Pepper Phyllo Cups

Smoked Salmon & Cream Cheese Rolls

Coriander Chicken Salad Crostini

*All Selections Subject to 20% Club Charge and 6% Sales Tax.  
Menu & Prices Subject to Change Seasonally without Notice. 04/17*



# SERVED DINNER

## SALAD COURSE

~Choice of One~

### **Tossed Garden Greens with Cucumber and Tomato**

*Choice Dressing-Raspberry Vinaigrette, Honey Dijon, Creamy Ranch  
Steakhouse Blue Cheese, Thousand Island, House Red Wine and Herb Vinaigrette*

### **Classic Caesar**

*Crisp Romaine Lettuce Tossed with Dressing, Buttery Croutons  
Freshly Ground Parmigiano-Reggiano Cheese*

# SERVED DINNER ENTRÉES

*Price Includes A Choice of Two Entrees.*

*An Additional \$4.00 Per Person will be Added for a Third Entrée Selection*

### **Cypress Chicken**

*Spinach, Feta & Oregano Stuffed Breast of Chicken, Lemon Olive Tomato Coulis*

### **Bruschetta Chicken**

*French Cut Chicken Breast, Basil, Fresh Mozzarella, Sweet Tomato Compote*

### **Grilled Chicken Napoleon**

*Sweet Roasted Pepper, Portobello Mushroom, Smoked Mozzarella, Madeira Pine Nut Essence*

## VEGETARIAN ENTRÉES

### **Stuffed Portobello**

*Red Quinoa Stuffed Portobello, Toasted Pine Nuts, Sautéed Baby Arugula*

### **Ribbon Pasta**

*Artichokes, Oven Dried Tomatoes, Spinach, Crimini Mushrooms, Vegetable Broth, Parmesan*

### **Thai Curry**

*Bell Peppers, Carrots, Baby Spinach, Hearts of Palm, Baby Corn  
Coconut Curry over Jasmine Rice*

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## SEAFOOD ENTRÉES

### **Parmesan Crusted Cod**

*Smoked Tomato Coulis*

### **Crab Meat Stuffed Lemon Sole**

*Dill Beurre Blanc*

### **NCC Crab Cakes (Add \$6)**

*Citrus Cream, Red Peppers and Mangos*

### **Broiled Hawaiian Mahi-Mahi**

*Pineapple Salsa, Rum Gastrique*

### **Grilled Jail Island Salmon**

*Saffron Beurre Blanc, Sundried Tomato Roasted Shallot Chutney*

## DESSERTS

### **Chocolate or Vanilla Ice Cream**

### **Sorbet & Fresh Fruit**

### **Chocolate or Vanilla Mousse**

## DESSERT ENHANCEMENTS

**Gourmet Cookies \$7**

**Chocolate Truffles \$7**

**Fresh Berries L'Orange \$5**

**NCC Pastry Display \$10**

**Chocolate Covered Strawberries \$7**

**Chocolate or Caramel Fondue \$10**

*Served with Assorted Fruits, Pretzels, and Crackers*

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# BEVERAGES

Coffee, Hot Tea, Iced Tea, and Lemonade Included

## BEER

Miller Lite	Heineken
Coors Lite	Amstel Lite
Yuengling Lager	O'Douls, non-alcoholic

## WINE

### Woodbridge

Chardonnay  
Cabernet Sauvignon  
Merlot  
Pinot Grigio

### Beringer

White Zinfandel

*~Bar Will Be Closed During Dinner Hour~  
~Wine Pour Available Upon Request~*

## NCC Bronze Wedding Package

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