

# Wedding Menus 2017

# Passed Hors D'oeuvres

(please select six from either list)

## Hot Hors D'oeuvres

Twice Baked Lobster Potatoes  
Grilled Shrimp & Polenta Canapé  
Goat Cheese & Leek Stuffed Mushrooms  
Maple Glazed Bacon Wrapped Shrimp  
Brie & Pesto Canapé  
Asparagus Spring Roll  
Chicken Satay with Soy Dipping Sauce  
Lemon Herb Chicken Skewers  
Mini Ham Croquettes  
Sea Scallops Wrapped in Bacon  
Risotto Cake Butternut Squash & Fried Sage  
Andouille Sausage en Croute & Champagne Mustard  
Black Pepper Bacon Wrapped "All Natural Brandt Beef" Tenderloin  
Mini Falafel & Tzatziki: crispy chickpea cake, cucumber salad  
Korean BBQ Beef Skewers  
Sea scallops wrapped in bacon  
Chicken Satay with peanut sauce  
Braised pork belly with orange segment and pickle onion

## Chilled Hors D'oeuvres

Shrimp Cocktail (counts for 2 of the 6)  
Duck Trap Smoked Salmon Chive Crème Fraiche & Lavash Cracker  
Pistachio Crusted Goat Cheese & Watermelon Cube  
Lemon Olive Tapenade, White Bean & Olive Oil  
Tomato & Fresh Mozzarella Bruschetta  
Brie with Pistachio and Orange in a Filo Cup  
Ahi Tartare with Avocado Fresh Lime Wasabi Aioli  
Seared Beef Sirloin Crostini with Garlic Caper Aioli & Smoked Sea Salt

# Gourmet Displays

(please select two)

## **Artisan Cheese Display**

Gourmet Cheeses, Savory Rosemary Onion Cheesecake, Seasonal Jams, Compotes, Ruby Red Grapes, Toasted Walnuts & Crackers

## **Tapas**

Chick Pea Salad, Marinated Olives, Carrot Feta Salad, Hummus, Eggplant Caviar and Roasted Mushrooms with Crispy Pita Chips & Fresh Baked Breads

## **Island Fresh Fruit Display**

Kiwi, Mango, Pineapple, Melon, Grapes, Greek Yogurt Mint Dipping Sauce & Mixed Berries

## **Farm to Table Crudité**

The Freshest Local Vegetables, accompanied by Fresh Buttermilk Ranch Dressing

# Specialty Stations

Creative Offerings to enhance your hors d'oeuvres selection prior to dinner service

## **New England Raw Bar - \$25**

(Includes two pieces of each item, per person)

Jumbo Shrimp Cocktail, Duxbury Clams, Wellfleet Oysters, Lobster Cocktail, Lemon, Spicy Cocktail Sauce & Horseradish

## **Sushi Station - \$12**

Assorted rolls of tuna California nori rolls with pickled ginger wasabi and soy sauce

## **Street Taco Station - \$11 add shrimp \$4**

Grilled Mahi Mahi and marinated tequila lime chicken fresh cilantro lime Moho corn Tortilla sour cream Pico de Gallo

## **Pasta Station - \$11**

Three Colored Cheese Tortellini pesto cream, roasted seasonal vegetables  
Farfalle Pasta dry vermouth clam sauce with sweet soppressata  
Penne Pasta rich Bolognese, shaved parmesan

## **Wild Mushroom Sauté \*\* - \$11**

Foraged Mushrooms Sautéed to Order al la Crème served in Puff Pastry Shell

## **Traditional Scampi Station - \$13**

Sautéed Baby Shrimp, Garlic, Lemon, Parsley & Steamed Rice

## **Risotto Bar - \$15**

Slow simmer Italian Arborio Rice served with toppings of Maine Lobster, Applewood Bacon, Grilled portabella mushrooms, asparagus tips, sweet Italian sausage, goat cheese, Parmesan and fresh basil

## **Antipasto Display - \$8**

Sliced soppressata, pepperoni, salami, prosciutto, fresh mozzarella, imported provolone, Roasted peppers, mixed olives, whole stem artichokes, marinated button mushrooms, Assorted grilled baby vegetables with balsamic vinaigrette

**\*\* One chef/attendant per 50 guests at \$75 each for all stations indicated**

# Plated Three-Course Dinner

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Please select your salad course, entree, and enhancement.

Pricing based on entree selection chosen.

*A fourth plated appetizer course is available for an additional fee.*

## Appetizer Course

*Add an appetizer course \$8*

### **Butternut Squash Bisque**

Braised Leeks, Cinnamon Crème Fraiche

## Salad Course

### **Caprese Salad**

Vine Ripened Tomato, Mozzarella, Basil Oil, Aged Balsamic

### **Wedge Salad**

Hearts of Iceberg Lettuce, Vine Ripened Tomato, Great Hill Bleu Cheese, Maui Onion,  
Bleu Cheese Dressing

### **Young Spinach Salad**

Candied Walnuts, Vermont Chevre sun dried Cranberries, Maple Vinaigrette

### **Hearts of Romaine Caesar**

Focaccia Croutons, shaves Parmesan grana

### **International Garden Salad**

Mixed Field Greens, Cucumber, Tomato, Red Onions, Carrots,  
Kalamata Olives, Balsamic Vinaigrette

THE INTERNATIONAL GOLF CLUB & RESORT

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# Plated Entrée Selections

*(Please select two)*

**Chicken International - \$ 89**

Boneless Breast of Chicken, Aged Parmesan Crust, Tomato Concasse, Garlic, Lemon, Green Onions, White Wine Veloute

**Roasted Cod Loin - \$99**

Lobster Brandy Cream and wilted leeks

**Two Bone Center Cut Pork Chop - \$95**

Charred shallot and whole grain mustard cream and roasted Fiji Apples

**Pan Seared Chicken Marsala - \$ 89**

Crispy Sage & Mushroom Jus

**Herb Crusted Staler Chicken Breast - \$92**

Roasted garlic veloute with fresh thyme

**Day Boat Haddock - \$ 97**

Toasted Bread Crumb, Petite Basil & Lemon

**Pan Seared Duck Breast - \$102**

Orange liquor and honey drizzle, toasted pistachio

**Beef Filet Mignon - \$ 117**

Grilled Tenderloin of Beef, Red Wine Demi Glace

*continued on next page\**

# Plated Entrée Selections (cont.)

(Please select two)

**Slow Roasted "All Natural" Beef Tenderloin - \$ 117**

Red Wine Demi Glace

**Roasted Farroe Island Salmon - \$98**

Fresh tomato, caper, red onion and a touch of balsamic

**Cabernet and Coffee Braised Short Rib - \$101**

Pan sauce and roasted tomatoes

**Surf and Turf**

**4oz Filet with roasted lobster tail - Market Price**

**4oz Filet with grilled garlic U12 Shrimp - \$125**

**Rack of Lamb - Market Price**

Grilled Colorado Lamb Rack "Double Cut", Garlic Demi

## Plated Vegetarian Entrée Selections

**Italian Farro and roasted vegetable "Risotto" - \$88**

**Baked Stuffed Petite Eggplant - \$ 86**

Herb Ricotta, Basil & Parmesan

**Baby Spinach and Goats Cheese stuffed portabella - \$88**

Over a cold quinoa salad with a champagne vinegar and Dijon vinaigrette



# Plated Entrée Accompaniments

## Vegetable Selection

*(please select one)*

### **Roasted Butternut Squash**

Sage & Maple Syrup

### **Roasted Root Vegetables**

Herb Roasted Carrots, Parsnips & Turnips

### **Petite Carrots & Honey Butter**

Ginger & Orange

### **Petite Vegetables**

Sautéed Medley of Baby Squash,  
Pearl Onions & Baby Carrots

### **Summer Vegetable Ratatouille**

### **Grilled Asparagus**

With lemon butter

### **Roasted Green Bean**

With white mushroom and roasted pearl onion

### **Braised pork belly**

With orange segment and pickle onion

## Starch

*(please select one)*

### **Yukon Gold Potato**

Herb Roasted & Sea Salt

### **Sweet Potato**

Maple, Brown Sugar & Sage

### **Red Bliss Smashed Potato**

Sour Cream & Chives

### **Basmati Rice**

Toasted Basmati & Mustard Seed

### **Multi Grain Rice Pilaf**

Toasted Orzo, Barley, Spelt, Brunoise  
Vegetables, Chicken Stock & fresh Herbs

### **Risotto**

Parmesan & White Wine

### **Roasted Red Jacketed Potatoes**

With hearty herbs and olive oil

### **Dijon & Horseradish mashed**

**Yukon Gold potatoes**

# Wedding Cake Enhancements

*(Please select one)*

**Chocolate Covered Strawberries & Freshly Whipped Cream**

**Chocolate Coated Ice Cream Bon-Bon**

**Fresh Fruit Coulis or Callebaut Chocolate Sauce**

## Grand Finales

Creative offerings to follow dinner service

**Viennese Pastry Station - \$9**

Assortment of Finger Pastries, Mousses, Tortes, Macaroons & Cookies

**International Ice Cream - \$9**

Vanilla Ice Cream Rolled in Crushed Cornflakes and topped with a chocolate pecan sauce, caramel, strawberry, whipped cream & wafer cookies

**Chocolate Covered Strawberries - \$5**

Presented at Each Guest Table

**Trays of Petit Fours - \$5**

## Beverages

**Fresh Roasted Coffee, Decaffeinated Coffee & Assorted Teas**