

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**

Stationed Menu

\$95 per person

Soup and Salad Stations

Please Select Two (Includes Rolls & Sweet Butter)

New England Clam Chowder

Butternut Bisque

Lobster Bisque

International Tossed Salad

Caesar Salad

Young Spinach Salad

THE INTERNATIONAL GOLF CLUB & RESORT

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Entrée and Carving Stations*

Please Choose Three

Entrée Station*

Panko Crusted Gloucester Haddock

lemon zest, chardonnay, fresh parsley and olive oil puree

Pan seared Chicken Marsala

with mixed mushrooms and fresh oregano

Pan seared Chicken Picatta

with fresh lemon and capers

Roasted Sliced Sirloin

with caramelized onion and Bourbon Demi-glace

Carving Station*

Roast Rib Eye of Beef

Sage Roasted Turkey Breast

Rolled stuffed port Loin with Goats Cheese Sundried Tomato, and spinach

Sage and garlic Rubbed Turkey Breast with chardonnay gravy

Roasted top Round of Beef mushroom demi glace and au jus

Prime Rib of Beef served with au jus and horseradish cream **(\$4)**

Accompaniments

Please Select Two

Seasonal Vegetable

Oven Roasted Herb Potato

Garlic Smashed Potato

Toasted Barley and Rice Pilaf

** Chef Attendant Additional*

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Dessert Station

Please Select One

International Ice Cream

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

Assorted Mini Pastries

Make-Your-Own-Sundae-Bar

(vanilla & chocolate ice cream) Seasonal Fruit Crisp & Vanilla Ice Cream

Flambé Station

Cherries Jubilee

Bananas Foster

Served with Vanilla Bean Ice Cream (chef required)

Also Includes:

Fresh Roasted Coffee, Decaffeinated Coffee and Assorted Teas

Offered at guest tables or set to accompany dessert station