



celebrations
gourmet catering
at MERRIMACK VALLEY GOLF CLUB

2009 Holiday Party Menu

The Venues at Merrimack Valley Golf Club would be honored to assist you in hosting your 2009 Holiday Party.

The leaves are changing, the temperature is dropping, and the holiday season is just around the corner! Now is the time for coworkers, friends, and family to gather and rejoice, relax and reflect. Let us take the worry out of planning the celebration, preparing the food and decorations and cleaning-up after... so you can enjoy your festive and happy celebration!

As a way of saying thank you for welcoming us into your community, we are pleased to waive our room rental fee and food and beverage minimums for the rest of 2009. We know the holidays can be hectic, so we want you to spend your time where it counts- with those you love and care about. Call us today to book your 2009 Holiday Party at the Venues at Merrimack Valley Golf Club. We look forward to hearing from you!

Please keep in mind that we custom tailor every event and that the menus provided below are simply a template of our offerings. Please contact me, Lori Barcikowski, at 978-683-7771 x 19 if I may be of further assistance, check availability or to arrange a tour of our facility. You may view photos and further information online at www.merrimackvalleygolfclub.com . Thank you for your time, I hope to hear from you soon!



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HOLIDAY MENU #1

To Compliment your Cocktail Hour, please select one from the following...

Artisan Cheese Display

A selection of delicious artisan domestic & imported cheeses accompanied by assorted sliced fruit, garnishes & chutneys, crackers & toast

OR

Bruschetta Display

A delicious assortment of fresh baked crostini, focaccia & ciabatta with delicious toppings including green & black olive tapenades, tomato concassee, pesto and creamy Italian herb dip. Served with cherry tomato, grilled artichoke hearts & buffalo mozzarella salad, with aged balsamic vinegar

Followed by a Plated Three Course Meal

Signature Salad

Mesclun greens, sweet cherry tomatoes, sugared pecans & our signature Champagne vinaigrette

OR

Traditional Caesar Salad

Crisp romaine lettuce with shaved pecorino & parmesan cheeses, homemade garlic croutons & white anchovies

An Assortment of Country Breads and Rolls

Pre-Selected Entrée

Herb Roasted Chicken

Starter chicken breast with garlic and herb pan au jus

OR

Citrus Marinated Grilled Salmon

with a dilled mustard sauce

Accompanied By

Grilled Vegetable Medley

with a balsamic vinaigrette reduction

AND

Roasted Potatoes

fresh oregano, rosemary and extra virgin olive oil

Dessert

Homemade Bread Pudding

served with Vanilla Ice Cream

Coffee and Tea Service



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HOLIDAY MENU #2

To Compliment your Cocktail Hour

Artisan Cheese Display

A selection of delicious artisan domestic & imported cheeses accompanied by assorted sliced fruit, garnishes & chutneys, crackers & toast

AND

Assorted Passed Hors D'oeuvres

Selected by our Chef

Followed by a Plated Three Course Meal

Signature Salad

Mesclun greens, sweet cherry tomatoes, sugared pecans & our signature Champagne vinaigrette

OR

Traditional Caesar Salad

Crisp romaine lettuce with shaved pecorino & parmesan cheeses, homemade garlic croutons & white anchovies

An Assortment of Country Breads and Rolls

Pre-Selected Entrée

Grilled Swordfish

With couscous & cucumber lime salsa

OR

Signature Filet Mignon

Chanterelle mushroom fricassee, cognac sauce and sweet potato frizzle

Accompanied By

Grilled Asparagus

AND

Truffle Mashed Potato

Dessert

Tiramisu

Layers of lady fingers and Mascarpone cheeses laced with coffee liqueur and topped with cocoa powder

Coffee and Tea Service



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Holiday Menu #3

Buffet Meal

Signature Salad

Mesclun greens, sweet cherry tomatoes, sugared pecans & our signature Champagne vinaigrette

OR

Traditional Caesar Salad

Crisp romaine lettuce with shaved pecorino & parmesan cheeses, homemade garlic croutons & white anchovies

An Assortment of Country Breads and Rolls

Hot Entrées (please select two)

Chicken Marsala

Prepared with a mushroom and marsala demi-glace

Maple Glazed Pork Loin

Roasted pork loin glazed with maple syrup

Baked Scrod

Topped with lemon butter and breadcrumbs

Shrimp and Scallop Scampi

Oven Roasted Sirloin

With mushroom demi sauce

Pasta Station (please select one)

Rigatoni Pasta fresh tomato & basil marinara

Farfale Pasta classic Bolognese sauce

Tri-Color Tortellini in a creamy parmesan sauce

Vegetable Lasagna spinach lasagna with roasted peppers, ricotta cheese

Accompanied By

Grilled Vegetable Medley

with a balsamic vinaigrette reduction

AND

Roasted Potatoes

fresh oregano, rosemary and extra virgin olive oil

Dessert

Assorted Miniature Pastries

Coffee and Tea Station