



Thank you for considering our beautiful new venue for your social event. We welcome you to the most beautiful new setting in eastern Massachusetts for social events and gatherings, your timing is impeccable. There will be no finer setting in the Merrimack Valley for your special occasion. Whether you are celebrating an anniversary, birthday, bridal or baby shower, Bar/Bat Mitzvah, retirement or any social event, Merrimack Valley Golf Club is your destination for fun.

Overlooking 150 acres of a neatly manicured 18-hole golf course, pristine ponds and the undulating woody hills of southern New Hampshire, the Club has a breathtaking setting that will make your celebration complete. And the stunning sunset is a spectacle that should not be missed.

Our main indoor event spaces, the Equinox Ballroom and Aurora Salon are sophisticated and dramatic locations for your event. The design embraces the natural beauty and serenity of the surrounding environment. Each room has unique architectural features with cathedral ceilings and walls of windows allowing natural light to flow in. Our expansive outdoor patios overlooking the golf course are the perfect location for cocktail hours and photo opportunities. Luxurious soft fabrics, wide windows and polished hardwood floors make for a striking yet harmonious transition between indoor and outdoor spaces. The interiors are tastefully decorated, presenting a neutral setting to be dressed up with your colors and details in stunning fashion.

We look forward to helping you celebrate your special occasion in style. Please keep in mind that we custom tailor every event and that the menus provided are simply a template of our offerings. We wish you the best in this planning process and hope to have the opportunity to work with you in the near future. Thank you.

**Merrimack Valley Golf Club, perfect for...**

Birthday Parties, Sweet 16's, Bar and Bat Mitzvahs, Anniversary Celebrations, Retirement Parties, Baby and Bridal Showers, Graduations, Award Ceremonies, Corporate Events, Golf Outings, Weddings Ceremonies and Receptions, Holiday Parties, Dinner Parties and more!



## STATIONARY HORS D'OEUVRES

### **Artisan Cheese and Crudités Display**

A selection of delicious artisan domestic & imported cheeses accompanied by assorted sliced fruit, garnishes & chutneys, crackers & toast with crisp fresh vegetables presented in shooter glasses with fresh herb dip

### **Bruschetta Display**

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

### **Middle Eastern Mezze**

An array of roasted vegetables served with traditional accompaniments including hummus, tabouli, black olives, fresh basil, spicy couscous salad, mint baba ganoush, stuffed grape leaves, sliced feta cheese, grilled eggplant, Israeli salad & green olive tapenade. Completed with pita chips, flatbreads & lavosh

### **Tuscan Antipasto**

Assorted imported meats to include prosciutto di Parma, capicola & salami with pecorino cheese, marinated mushrooms, cherry tomato & buffalo mozzarella salad, balsamic grilled red & yellow peppers, grilled artichoke hearts drizzled with truffle oil, eggplant caponata & assorted olives, with a delicious assortment of fresh baked crostini, focaccia & ciabatta

### **Barcelona**

Smoked mussels Santiago, Serrano ham, paprika glazed pork tenderloin & grilled shrimp with mixed gourmet olives, Manchego cheese, tortilla Espanola, white bean salad, grilled artichokes, marinated mushrooms & grilled vegetables, accompanied by homemade breads & crackers

### **Shrimp Display**

Chilled shrimp with our zesty cocktail sauce & lemon, served on a carved ice display. Please add \$250.00 for ice carving

### **Sushi**

Your selection of sushi & sashimi, nigiri and maki with traditional accompaniments including soy, wasabi & ginger. Upgraded price for Sushi Master

### **Raw Bar**

Ocean fresh shrimp, blue point oysters on the half shell, littleneck clams and crab claws with mignonette, Tabasco, horseradish & seafood cocktail sauces, served over ice sculpture with seaweed. Upgraded price for premium ice carving display.



## PASSED HORS D'OEUVRES

### Chicken

#### Coconut Chicken

Pineapple & sweet hot mustard

#### Chicken Saltimbocca

Prosciutto & fontina cheeses, red wine & roasted tomato dipping sauce

#### Chicken Quesadilla

Jack cheese, jalapenos, corn & cilantro

#### Chicken Satay

Peanut & coconut milk marinade, drizzled with sesame ginger syrup with black & white sesame seeds

#### Chicken Wing Lollipops

With Thai Chili Glaze

#### Moroccan Bestilla Rolls

Chicken, almonds, cinnamon & turmeric rolled in phyllo pastry

### Seafood

#### Coconut Shrimp on Skewers

Deep-fried with toasted coconut batter with spicy pineapple & tamarind reduction

#### Italian Arancini with Grilled Shrimp

Crispy risotto crust

#### Grilled Shrimp

Mango rum sauce & passion fruit glaze

#### Shrimp Shumai Dumplings on Asian Spoon

Seasoned shrimp in soft dumplings, with peach & hoisin glaze

#### Traditional New England Clam Chowder in Demitasse

Fresh clams & chive syrup

#### Lobster Cobbler

Lobster meat in bechamel sauce with chopped vegetables topped with buttered bread crumbs

#### Miniature Crab Cake

Maine crabmeat with zesty lemon & chipotle remoulade

#### Scallops Wrapped in Bacon on Skewers

Drizzled with soy & maple glaze

#### Chilled Cocktail Shrimp

Traditional cocktail sauce

#### Miniature Lobster Roll on Toasted Brioche

Fresh Maine lobster meat salad with black Tobiko caviar garnish

#### Oyster Shooter

Vodka & sea salt

### Beef

#### Mini Hamburger/Cheeseburger Sliders

Trio of homemade sauces

#### Teriyaki Skewers

Succulent flank steak in our signature teriyaki marinade with pineapple juice, sesame oil & soy

#### Franks in Pastry

Ballpark mustard pickle dip

#### Beef Tenderloin Crostini

Shaved tenderloin topped with fig marmalade shaved asiago cheese

#### Mini Beef Wellington

Mushroom duxelle & a rich port & rosemary dip

#### Grilled Baby Lamb Chop

With panko Dijon crust

### Vegetarian

#### Spinach and Feta Spanikopita

delicate triangles of phyllo pastry filled with crumbled feta cheese & baby spinach

#### Vietnamese Spring Roll

Asian slaw, ginger & garlic dipping sauce

#### Caramelized Onion & Goat Cheese Tartlets

Crumbly light pastry base, tangy flavor

#### Vegetable Samosa

Curry & turmeric spices with tamarind sauce

#### Mini Potato Latkes

Apple & maple sauce with sour cream

#### Vegetable Cobbler

Chopped grilled vegetables topped with buttered bread crumbs

#### Butternut Squash Soup in Demitasse

Honey cinnamon cream drizzle

#### Individual Caesar Salads

Served in miniature crouton cup

#### Assorted Vegetable Sushi

Soy sauce, pickled ginger & wasabi

#### Grilled Flatbreads

With figs, gorgonzola blue cheese, fresh herbs

#### Wild Mushroom Tartlets

Shitake, oyster, crimini & button mushrooms with fresh herbs in a flaky puff pastry tart



## SOUPS & SALADS

*Please select your choice of soup or salad, served with an assortment of country breads and rolls.*

### **Celebrations Signature Butternut Squash Soup**

Honey and cinnamon cream drizzle

### **Italian Wedding Soup**

Meatballs and parmesan broth

### **New England Clam Chowder**

Fresh clams and chive syrup

### **Maine Lobster Bisque**

Fresh lobster meat with a root vegetable cognac syrup, cream & sherry reduction

### **Signature Salad**

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

### **Traditional Caesar Salad**

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

### **Seasonal & Specialty Salads**

Summer Salad...Field greens with sliced strawberries, goat cheese, sugared almonds & strawberry champagne vinaigrette

Harvest Salad...Baby greens with sautéed apples, goat cheese, dried cranberries, pumpkin seeds & harvest vinaigrette

Greek Salad...Chopped tomatoes, peppers, purple onions, cucumber, Greek olives tossed with olive oil, vinegar & oregano

## ENTREES

*Select your choice of two entrees.*

### **Chicken**

#### **Pan-Seared Tarragon Chicken**

On a bed of fried leeks, fresh lemon, tarragon & champagne reduction topped with micro basil

#### **Chicken Francaise**

Boneless breast of chicken pan-seared with lemons & capers finished with a Chardonnay beurre blanc

#### **Sicily Chicken Marsala**

Sautéed chicken cutlets with reduced Marsala wine sauce, mushrooms & herbs

#### **Boneless Stuffed Chicken Breast**

Stuffed with spinach & sun-dried tomatoes, mascarpone cheese finished with basil & cilantro coulis

#### **Chicken Roulade**

Boneless chicken filled with wild mushrooms & leek with cherve goat cheese topped with a cognac demi-glace

#### **Celebrations Signature Chicken**

Pan-seared Statler chicken breast with roasted shallots, caramelized apricots, dates & roasted shallot reduction



## Seafood

### Grilled Salmon

Topped with mango salsa, chive oil and passion fruit syrup

### Signature Baked Stuffed Shrimp

2 jumbo shrimp stuffed with crabmeat and Diver scallops, served with delicate scampi butter over angel hair pasta

### Baked Stuffed Scrod

Filled with lobster meat & fresh scallops topped with Italian breadcrumbs, white wine & seven herb sauce

### Pan-Seared Chilean Sea Bass

Black trumpet mushroom fricassee with orange plum reduction

### Baked Stuffed Lobster Tail

Lobster & butter crumb stuffing, accompanied by chive mashed potato

## Beef & Lamb

### Slow Roasted Prime Rib

Horseradish cream, rosemary & pearl onion jus

### Aged New York Sirloin – Grilled to perfection

Wasabi crème fraiche, port wine glaze

### Prime Sliced Beef Tenderloin

Oven-roasted and crusted with black peppercorns with port, rosemary & shallot reduction

### Signature Filet Mignon

Chanterelle mushroom fricassee, cognac sauce and sweet potato frizzle

### Lamb Osso Bucco

Braised with root vegetables and caramelized onions

### Rack of Lamb

Crusted with Dijon & herbs, raisin & cranberry compôte, brandy sauce

## Entrée Duets

Chicken Francaise and Grilled Salmon

Grilled Filet Mignon and Baked Stuffed Shrimp

Char-Broiled Aged New York Sirloin and Oven Roasted Chilean Sea Bass

Grilled Filet Mignon and Baked Lobster Tail

## Vegetarian & Other

### Spinach and Ricotta Turnover

Roasted tomato coulis

### Vegan Vegetable Torta

Roasted vegetables layered & wrapped in zucchini slices

### Torte Rustica

Layers of eggplant, roasted red peppers, wild mushrooms, spinach, ricotta & mozzarella cheese, with sundried tomatoes

### Children's Meals (Ages 3 to 12)

Vendor Meals (Chef's choice)



## ACCOMPANIMENTS

Please select one vegetable and one starch to be served with your entrée.

### Vegetable

**Trio of Sugar Snap Peas, English Peas & Edamame**

With red peppers & fresh herbs

**Grilled Vegetable Medley**

With a balsamic vinaigrette reduction

**Haricot Verts**

With toasted almonds

**Grilled Broccoli & Baby Carrots**

With sea salt & black peppercorn

**Asparagus Bundles with Carrot Curl**

### Starch

**Oven Roasted Potatoes**

Fresh oregano, rosemary and extra virgin olive oil

**Sweet and White Roasted Potatoes**

Garlic butter & fresh herbs

**Six Grain Rice Pilaf**

With roasted vegetables

**Roasted Garlic Mashed Potatoes**

Chive & sour cream

**Twice Baked Potato**

Whipped potato, parmesan crust & fresh herbs

**Dessert...Your Cake Served on a Painted Plate with ice cream ~OR~  
Grand Marnier Chocolate Mousse served in a Cosmo glass, Coffee and Tea Service**

## DESSERT UPGRADE OPTIONS

### Passed Desserts

**Mini Milk Shake Shooters**

Chocolate & vanilla mini milk shakes in shooter glasses

**Summer Shooters**

Raspberry, pistachio, lime bavaois & blueberry glaze

**Celebrations Shooters**

Trio of crème brulee, chocolate bean cream & tiramisu in shooters

**Mini Ice Cream Cones**

With an assortment of toppings to include toasted coconut, sprinkles, colored sugar, Oreo crumbs, crushed peanuts & pistachio

### Plated Desserts

**Celebrations Champagne Crème Brulee**

With sugared green grape garnish

**Apple Almond Tart**

Cinnamon apples & apple liqueur

**Grand Marnier Chocolate Mousse**

In a bittersweet chocolate cup

**Strawberry Bagatelle**

Layers of yellow biscuit filled with fresh strawberries and white chocolate butter cream

### Dessert Stations

**Chocolate Covered Strawberries**

Hand dipped in dark & white chocolate

**Cookie Station**

Your choice from our selection to include traditional cookies, fresh baked macarons & shortbreads

**Cosmo Station**

Panna cotta, frozen chocolate mousse, triple gingerbread & tiramisu served individually in Cosmo glasses

**Sundae Bar**

Premium ice creams with hot Belgian chocolate sauce, homemade caramel sauce, whipped cream with toppings & sprinkles

**Grand Finale**

A selection of our most decadent sweets: panna cotta shooters with pomegranate syrup, Dutch chocolate mousse shooters with white chocolate ganache, mini pear & almond tarts, seasonal fruit tartlets, dainty cheesecake bites, banana toffee cups & strawberry cream chocolate cups, brown sugar shortcakes with spiced blueberries, raspberry & passion fruit mousse shooters, lemon tartlets with fresh berries, chocolate macadamia nut tarts, rhubarb streusel & tropical fruit custards



# BREAKFAST & BRUNCH

## **Breakfast Buffet**

### **Sliced Fresh Fruit Platter with Seasonal Fruits**

#### **Assorted Breakfast Breads**

Rolls, mini muffins, pastries and bagels with cream cheese, butter jams and preserves

#### **Scrambled Eggs**

Organic farm raised eggs with a touch of heavy cream and fresh herbs

#### **Bacon or Sausage**

Apple and maple chicken breakfast sausage with caramelized onion and fresh rosemary

#### **Seasoned Breakfast Hash Browns**

#### **Celebrations Signature French Toast**

Layers of raspberry puree, whipped ricotta, maple syrup pan-seared and dusted with powdered sugar

#### **Fresh Squeezed Orange Juice**

#### **Coffee and Tea**

## **Brunch Buffet**

### **Sliced Fresh Fruit Platter with Seasonal Fruits**

#### **Assorted Breakfast Breads**

Rolls, mini muffins, pastries and bagels with cream cheese, butter jams and preserves

#### **Bacon and Sausage**

Apple and maple chicken breakfast sausage with caramelized onion and fresh rosemary

#### **Seasoned Breakfast Hash Browns**

#### **Oven Baked Frittata**

Diced green vegetables with cream cheese and sea salt

#### **~ Select One ~**

**Signature Salad** (mesclun greens, sweet cherry tomatoes, sugared pecans, champagne vinaigrette)

**Traditional Caesar Salad** (crisp romaine with shaved pecorino & parmesan cheeses, garlic croutons)

#### **Sliced Country Ham** with raisin and port wine sauce

#### **Pasta Primavera**

Bowtie pasta and grilled vegetables with fresh basil and parmesan cheese

#### **~ Select One ~**

**Sliced Roasted Turkey Breast** with cranberry chutney

**Grilled Salmon** with mango salsa, chive oil and passion fruit syrup

#### **Fresh Squeezed Orange Juice**

#### **Coffee and Tea**

#### **Omelet Station - *upgraded item***

Fresh omelets prepared in front of your guests with their choice of bacon, sausage, sweet bell peppers, mushrooms, tomatoes, Spanish onions, mild salsa and cheddar cheese



## LUNCH

### Cold Luncheon Buffet

#### Sliced Fresh Fruit Platter with Seasonal Fruits

~ Select One ~

**Signature Salad** (mesclun greens, sweet cherry tomatoes, sugared pecans, champagne vinaigrette)

**Traditional Caesar Salad** (crisp romaine with shaved pecorino & parmesan cheeses, garlic croutons)

#### Assortment of Country Breads and Rolls

##### Display of Gourmet Sandwiches

Chicken Caesar wrapped in a Flour Tortilla, Exotic Hawaiian Chicken Salad with mango & apples in a soft Brioche Roll, Roast Beef with goat cheese, grilled asparagus on multi-grain bread, Bruschetta with mozzarella cheese, roma tomatoes, pesto syrup and extra virgin olive oil grilled on a flatbread

**Vegetable Pasta Salad**

**Homemade Potato Salad**

#### Assortment of Homemade Cookies, Blondies and Brownies

Coffee and Tea Station

### Hot Luncheon Buffet

~ Select One ~

**Signature Salad** (mesclun greens, sweet cherry tomatoes, sugared pecans, champagne vinaigrette)

**Traditional Caesar Salad** (crisp romaine with shaved pecorino & parmesan cheeses, garlic croutons)

#### Assortment of Country Breads and Rolls

~ Select Two ~

**Chicken Marsala** (sautéed chicken cutlets with reduced Marsala wine sauce, mushrooms & herbs)

**Pan-Seared Tarragon Chicken** (on a bed of leeks, fresh lemon, tarragon & champagne reduction, micro basil)

**Grilled Salmon** (with mango salsa, chive oil and passion fruit syrup)

**Baked Stuffed Scrod** (filled with lobster meat & fresh scallops, Italian breadcrumbs, white wine & herb sauce)

**Grilled New York Sirloin** (mushroom & apricot chutney, horseradish, mustard & wild mushroom duxelle)

**Grilled Vegetable Medley** drizzled with balsamic vinegar

**Oven Roasted Potatoes** with fresh oregano and rosemary

#### Assortment of Homemade Cookies, Blondies and Brownies

Coffee and Tea Station



## LUNCH ~ CONTINUED

### Hot Luncheon Served

#### **Artisan Cheese and Crudités Display**

Selection of delicious domestic and imported cheeses accompanied by assorted sliced fruit, garnishes & chutneys, crackers & toast with crisp fresh vegetables presented in shooter glasses with fresh herb dip

#### *~ Select One Soup or Salad ~*

**Signature Salad** (mesclun greens, sweet cherry tomatoes, sugared pecans, champagne vinaigrette)

**Traditional Caesar Salad** (crisp romaine with shaved pecorino & parmesan cheeses, garlic croutons)

**Celebrations Signature Butternut Squash Soup** (with honey & cinnamon drizzle)

#### **Assortment of Country Breads and Rolls**

#### *~ Select One Entrée or Two for a Split Meal ~*

**Chicken Marsala** (sautéed chicken cutlets with reduced Marsala wine sauce, mushrooms & herbs)

**Pan-Seared Tarragon Chicken** (on a bed of leeks, fresh lemon, tarragon & champagne reduction, micro basil)

**Chicken Francaise** (pan seared with lemons & capers finished with a chardonnay beurre blanc)

**Grilled Salmon** (with mango salsa, chive oil and passion fruit syrup)

**Baked Stuffed Scrod** (filled with lobster meat & fresh scallops, Italian breadcrumbs, white wine & herb sauce)

**Grilled Vegetable Medley** drizzled with balsamic vinegar **~OR~ Haricot Verts** with toasted almonds

**Oven Roasted Potatoes** with fresh oregano and rosemary **~OR~ Six Grain Wild Rice Pilaf**

**Your Cake Served on a Painted Plate with ice cream ~OR~**

**Grand Marnier Chocolate Mousse served in a Cosmo glass**

**Coffee and Tea Service**

## DINNER

### Dinner Buffet

#### **Artisan Cheese and Crudités Display**

Selection of delicious domestic and imported cheeses accompanied by assorted sliced fruit, garnishes & chutneys, crackers & toast with crisp fresh vegetables presented in shooter glasses with fresh herb dip

#### *~ Select One ~*

**Signature Salad** (mesclun greens, sweet cherry tomatoes, sugared pecans, champagne vinaigrette)

**Traditional Caesar Salad** (crisp romaine with shaved pecorino & parmesan cheeses, garlic croutons)

#### **Assortment of Country Breads and Rolls**

#### *~ Select Two ~*

**Chicken Marsala** (sautéed chicken cutlets with reduced marsala wine sauce, mushrooms & herbs)

**Baked Stuffed Scrod** (filled with lobster meat & fresh scallops, Italian breadcrumbs, white wine & herb sauce)

**Carved New York Sirloin** (mushroom & apricot chutney, horseradish, mustard & wild mushroom au jus)

**Grilled Vegetable Medley** drizzled with balsamic vinegar

**Oven Roasted Potatoes** with fresh oregano and rosemary

**Assortment of Homemade Cookies, Blondies and Brownies**

**Coffee and Tea Station**