

MERRIMACK VALLEY GOLF CLUB  
*Exclusively catered by*



**celebrations**  
gourmet catering

[merrimackvalleygolfclub.com](http://merrimackvalleygolfclub.com)

## SOCIAL MENU PACKAGE

### **Thanks for considering our beautiful new venue for your social event**

Welcome 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 befitting of your special occasion. Please find enclosed our menus and Social Event Package for your review and consideration.

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

The venue at Merrimack Valley Golf Club is exclusively catered by the North Shore's premier caterer, Celebrations Gourmet Catering, winner of North Shore Magazine's Best Catering Company, 2008. The expertise, culinary experience and creative individuality that Celebrations Gourmet Catering "brings to the table" will insure that your event far surpasses your expectations, and guarantees that the entire planning process will be stress-free and enjoyable.

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 and expansive outdoor patios overlooking the golf course, perfect for cocktail hour. 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 note that the menu selections enclosed are simply suggestions; we are happy to custom design a menu to suit your individual or group tastes.

### **COMPLIMENTARY ROOM RENTAL**

*Please ask our sales team for more information*



## YOUR SOCIAL EVENT PACKAGE

Your package includes the following:

**Stationary Hors d'oeuvres**

One cocktail hour display presentation

**Dinner Service**

Gourmet three-course plated meal or buffet option with choice of two entrees  
Mini ice cream cones passed to your guests for dessert  
or  
Grand Marnier chocolate mousse served in a cosmo glass  
Coffee and tea service

**Decor**

Elegant floor-length ivory linens and table napkins  
Chiavari chairs with seat cushions  
Five votive candles on each table  
Polished hardwood floors  
Elegantly framed table numbers  
Private bridal suite

**Additional Items Provided with your Package**

Event manager to supervise your reception  
Coat room

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

Chicken Fingers and French Fries or Penne Pasta with Marinara Sauce



## COCKTAIL HOUR DISPLAY PRESENTATIONS

**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

### **Crudités Bar**

Crisp fresh vegetables presented in shooter glasses, with homemade hummus, grain mustard aioli & fresh herb dip

### **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

***If you wish to upgrade your cocktail hour stationary display with one of the displays below, please add the upgrade cost per person. For a second display station please contact your Sales Manager for pricing.***

### **Tuscan Antipasto**

Assorted imported meats to include prosciutto di Parma, cappicola & 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

### **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

### **Acapulco**

Chicken, pork & shrimp quesadillas, Mexican rice & black bean salad, served with sour cream, homemade red & green salsas & guacamole, with tortilla chips

### **Barcelona**

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

### **Mini Slider Station– Attended**

Assorted mini burgers; beef, chicken & vegetable, grilled to perfection in front of your guests. Topped with sharp cheddar & a trio of sauces: homemade roasted tomato sauce, honey barbecue & caramelized onion & pepper jam

### **Dim Sum Display**

Assorted steamed & pan-seared dumplings including chicken, pork & vegetable, shumai, mini Peking duck wraps with slivered scallions, vegetable spring rolls & crab rangoon's. Served with ponzu, duck, hoisin, teriyaki & sweet chili dipping sauces

### **Peking Duck Display**

Roasted & pulled duck, with sweet cherry sauce, accompanied by Asian pancakes, scallions & hoisin dip

### **Shrimp Display**

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

### **Ravioli and Pasta Station– Attended**

Lobster ravioli with lobster reduction, vegetable primavera with angel hair pasta, wild mushroom ravioli with cognac cream sauce & sweet potato gnocchi with honey maple & roasted butternut squash sauce. Prepared to order in front of your guests

### **Sushi**

Your selection of sushi & sashimi, nigiri and maki with traditional accompaniments including soy, wasabi & ginger. Please add \$200.00 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. Please add \$350.00 for premium ice carving & seaweed display



## COCKTAIL HOUR PASSED HORS D'OEUVRES

### **Meat**

#### **Southwestern Crispy Spring Roll**

Chicken & chipotle lime sour cream

#### **Coconut Chicken**

Pineapple & sweet hot mustard

#### **Mini Hamburger and Cheeseburger Sliders**

Trio of sauces including homemade tomato relish, honey barbecue, roasted onion & pepper jam

#### **Teriyaki Skewers**

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

#### **Chicken Quesadilla**

Jack cheese, jalapenos, corn and cilantro

#### **Franks in Pastry**

Ballpark mustard pickle dip

#### **Chicken Saltimbocca**

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

#### **Tenderloin Italiano**

Atop crisp crostini with a nest of arugula, topped with shaved asiago cheese and drizzled with pesto

#### **Moroccan Bestilla Rolls**

Chicken, almonds, cinnamon & turmeric rolled in phyllo pastry

#### **Southwest BBQ Pulled Pork**

Slow-cooked pulled pork on lightly toasted corn pancakes with tangy barbecue sauce & crisp red cabbage slaw

#### **Reuben and Rye Puffs**

Corned beef, sauerkraut and Swiss cheese, baked in rye dough

#### **Mini Beef Wellington**

Mushroom duxelle & a rich port & rosemary dip

#### **Baby Lamb Chops**

With Panko Dijon crust

#### **Pan Seared Pork Dumplings on Asian Spoon**

Soy glazed & served with orange marmalade

#### **Beef Tenderloin Crostini**

Shaved tenderloin topped with fig marmalade & shaved asiago cheese

#### **Peking Rice Paper Rolls**

With Asian slow roasted Peking duck, rich plum hoisin sauce



## COCKTAIL HOUR PASSED HORS D'OEUVRES

### **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

### **Italian Arancini with Grilled Shrimp**

Crispy risotto crust

### **Salmon Summer Roll with Sesame Ginger Glaze**

Rice paper stuffed with smoked salmon, chive cream cheese & julienne vegetables

### **Pan Seared Scallops on Edamame Risotto**

With sweet pea nage

### **Crab and Mint Salad on Asian Spoon**

Seasoned with mild curry spice, with black Tobiko caviar garnish

### **Chilled Cocktail Shrimp**

Traditional cocktail sauce

### **Coconut Shrimp on Skewers**

Deep-fried with toasted coconut batter & rich plum dip

### **Miniature Lobster Roll on Toasted Brioche**

Fresh Maine lobster meat salad with black Tobiko caviar garnish

### **Torched Spicy Tuna Sushi**

With soy sauce, pickled ginger & wasabi

### **Seared Sesame Tuna with Thai Chile Aioli**

Wasabi Aioli served over wonton

### **Miniature Lump Crab Cake**

Maine crabmeat, lightly seasoned with zesty lemon & chipotle remoulade

### **Scallops Wrapped in Bacon on Skewers**

Drizzled with soy & maple glaze

### **Grilled Shrimp**

Mango rum sauce & passion fruit glaze

### **Oyster Shooter**

Vodka & sea salt

### **Spicy Lime Shrimp Ceviche on Asian Spoon**

Jalapeno & cilantro syrup

### **Maine Lobster on Asian Spoon**

Succulent lobster meat poached in saffron butter



# COCKTAIL HOUR PASSED HORS D'OEUVRES

## Vegetable

### **Individual Vegetable Crudités Shooters**

Fire sticks & dipping sauce

### **Vietnamese Spring Roll**

Asian slaw, ginger & garlic dipping sauce

### **Vegetable Samosa**

Accents of curry & turmeric spices with tamarind sauce

### **Caramelized Onion and Goat Cheese Tartlets**

Crumbly light pastry base, tangy flavor

### **Sweet Potato Pancake**

Applesauce & sour cream

### **Mini Potato Latkes**

Apple & maple sauce with sour cream

### **Spinach and Feta Tiropetes**

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

### **Falafel**

Cucumber & mint yogurt sauce

### **Butternut Squash Soup in Demitasse**

Honey cinnamon cream drizzle

### **Mushroom and Leek Tartlets**

Assortment of forest mushrooms including shitake, oyster, crimini & button, blended with fresh herbs in a flaky puff pastry tart

### **Assorted Vegetable Sushi**

With, soy sauce, pickled ginger & wasabi

### **Summer Gazpacho in Demitasse**

Andalucian chilled vegetable soup in demitasse

### **Buffalo Mozzarella Bruschetta**

Black olive tapenade, pesto syrup & parmesan tuille

### **Individual Caesar Salads**

Served in miniature crouton cups

### **Feta, Tomato and Kalamata Olive Tarts**

Seasoned with Mediterranean herbs & baked in crumbly pastry bases

### **Edamame or Mushroom Shumai**

Peach hoisin glaze

### **Grilled Flatbreads with Figs, Gorgonzola Blue Cheese and Fresh Herbs**

Balsamic vinegar drizzle



## SALADS

*All packages begin with your choice of salad.*

*You may upgrade your salad option, please add upgrade cost to total.*

### **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 & white anchovies

### **Heirloom Tomato Napoleon**

A colorful array of red, yellow & orange heirloom tomato slices topped with sliced creamy mozzarella cheese, fresh basil & aged balsamic vinaigrette

### **Blueberry Field Greens**

Goat cheese, dried wild blueberries, sugared walnuts & blueberry vinaigrette

### **Harvest Salad**

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

### **An assortment of country breads and rolls**

## 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

#### **Thai Chicken Breast**

Simply grilled with a fresh ginger & miso marinade, served with baby bok choy finished with teriyaki butter

#### **Tuscan Chicken**

Boneless breast of chicken with roasted shallot, sundried tomato, artichoke & Chianti reduction

#### **Caribbean Grilled Chicken**

Chicken breast with zesty lime cilantro marinade, fresh mango salsa & a timbale of tropical rice

#### **Sicily Chicken Marsala**

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

#### **Mascarpone Chicken Breast**

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

#### **Pan-Seared Statler Chicken**

Roasted shallots, caramelized apricots, dates & roasted shallot reduction

#### **Char-Broiled Duck Breast**

Served over grilled Asian pear with tarragon & red wine sauce



## ENTREES

### **Equinox Grilled Salmon**

Topped with roasted corn & tomatoes, shallot & seven herb reduction

### **Celebrations Grilled Salmon**

Sweet chili, lemongrass glaze, plum & sweet soy reduction

### **Signature Baked Stuffed Shrimp**

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

### **Poached Halibut**

Golden & red beets, citrus cilantro emulsion, served over brown rice

### **Grilled Swordfish**

With couscous & cucumber lime salsa

### **Ahi Tuna**

Sesame soy marinade, with wasabi ginger aioli

### **Pan-Seared Chilean Sea Bass**

Black trumpet mushroom fricassee with orange plum reduction

### **Lobster Medallions**

Grilled portobello mushrooms & cognac sauce

### **Baked Stuffed Lobster Tail**

Lobster & butter crumb stuffing, accompanied by chive mashed potato

## **Beef, Veal, Lamb and Pork**

### **Signature Filet Mignon**

Chanterelle mushroom fricassee, cognac sauce and sweet potato frizzle

### **Stuffed Pork Loin**

Roasted pork loin glazed with maple syrup, stuffed with dried apricots, figs and berries, served with a red wine reduction

### **Oven Braised Pork Chops with Apple, Golden Raisins and Dates**

Braised cabbage & apple cider sauce

### **Braised Beef Short Ribs**

Fall-off-the-bone goodness with roasted root vegetables & Pinot Noir sauce

### **Slow Roasted Prime Rib**

Horseradish cream, rosemary & pearl onion jus

### **Grilled Hanger Steak**

On a bed of porcini & crimini mushrooms, roasted garlic red wine demi-glace

### **Aged New York Sirloin – Grilled to perfection**

Wasabi crème fraiche, port wine glaze

### **Rack of Lamb**

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

### **Dry Aged Sliced Beef Tenderloin**

With red wine foie gras butter

Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness



## ENTREES

### Entrée Duets

**Grilled Filet Mignon and Pan-Seared Scallops**

Red wine jus, root vegetable ratatouille

**Delmonico Steak and Baked Stuffed Shrimp**

Grilled & served with roasted garlic butter sauce

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

Thyme au jus & brown butter sauce

**Grilled Filet Mignon and Baked Lobster Tail**

Bourbon whisky sauce & drawn butter

### Vegetarian

**Wild Mushroom Strudel**

Shitake, crimini & oyster mushrooms sautéed with leeks and Madeira wine, rolled in phyllo pastry & baked

**Spinach and Ricotta Turnover**

Roasted tomato coulis

**Torte Rustica**

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

**Vegan Vegetable Torta**

Roasted vegetables layered & wrapped in zucchini slices

**Pho Soup Bowl**

Tofu, rice noodles and vegetables with cilantro, ginger, garlic & noodles in a spicy broth

## ACCOMPANIMENTS

*Please select one vegetable and one starch*

### Vegetables

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

with red peppers & fresh herbs

**Grilled Vegetable Medley**

with a balsamic vinaigrette reduction

**Duet of Green and Yellow Beans**

with toasted almonds

**Asparagus Bundles** with carrot curl

**Portobello Mushrooms** sautéed in garlic butter

**Sautéed Baby Bok Choy** with melted butter

### Starch

**Roasted Potatoes**, fresh oregano, rosemary and extra virgin olive oil

**Sweet and White Roasted Potatoes**

cinnamon butter & fresh herbs

**Signature Fragrant Jasmine and Wild Rice**

With golden cipolini onions

**Mashed Potatoes**, chive & sour cream

**Purple Sticky Rice Cake**

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*All prices are per person*



## DESSERT UPGRADE OPTIONS

### Dessert Stations

#### Chocolate Covered Strawberries

Hand dipped in dark & white chocolate

#### Cascade of Seasonal Fruit and Berries

Our signature display of cantaloupe, honeydew, pineapple & assorted berries

#### Chocolate Fountain

Cascading smooth dark chocolate with an assortment of dippers, pretzels, Oreos, marshmallows, Graham crackers, strawberries, pineapple, dried apricots, bananas, vanilla sugar wafers & lady fingers. Setup fee not included \$500.00

#### 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, fresh whipped cream and an array of 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

### Passed Desserts

#### Miniature Cheesecakes

Drizzled with dulce de leche, lemon, raspberry & ginger syrups

#### Mini Ice Cream Cones

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

#### Mini Milk Shake Shooters

Chocolate & vanilla mini milk shakes in shooter glasses

#### Celebrations Shooters

A trio of crème brulee, chocolate bean cream & tiramisu desserts served in shooter glasses

#### Summer Shooters

Raspberry & pistachio & fruit of the forest mousses and lime bavaois with a blueberry glaze, served in shooter glasses

### Plated Desserts

#### Celebrations Signature Champagne Crème Brulee

With sugared green grape garnish

#### Black Forest Roulade

Chocolate sponge, white chocolate mousse & brandied cherries

#### Sunset Mousse

Lime syrup, layers of passion fruit, raspberry mousses & white chocolate cream

#### Apple Almond Tart

Cinnamon apples & apple liqueur

#### Grand Marnier Chocolate Mousse

In bittersweet chocolate cup

#### Strawberry Bagatelle

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



## BRUNCH

### To Begin

**Fresh Fruit Platter** with seasonal fruits

**Assorted breakfast breads, rolls, mini muffins, pastries and bagels** with cream cheese, butter jams and preserves

### Omelet Station

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

**Bacon or Sausage**

### Buffet

**Citrus Marinated Grilled Salmon** with a dilled mustard sauce

**Sliced Roasted Turkey Breast** with cranberry chutney

**Country Ham** with raisin & port wine sauce

### Accompaniments

**Signature Salad** with Mesclun greens, sweet cherry tomatoes, sugared pecans & our signature Champagne Vinaigrette

**Grilled vegetable medley** drizzled with Balsamic vinegar

**Breakfast hash browns** seasoned and golden crisp

### Coffee and Tea Service



## LUNCHEON

### **Cold Buffet**

#### **Fresh Sliced Fruit**

#### **Signature Salad**

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

#### **Display of Gourmet Sandwiches to include:**

Chicken Caesar, Hawaiian Chicken Salad, Roast Beef with Goat Cheese Honey, Bruschetta Panini

#### **Accompaniments**

**Vegetable Pasta Salad**

**Homemade Potato Salad**

#### **Dessert**

**Assortment of Miniature Pastries**

**Coffee and Tea Station**

### **HOT BUFFET**

#### **Signature Salad**

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

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

#### **Entrée** *(please select two)*

##### **Tuscan Chicken**

Boneless breast of chicken with roasted shallot, sundried tomato, artichoke & Chianti reduction

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

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

##### **Equinox Grilled Salmon**

Topped with roasted corn and tomatoes, with shallot & seven herbs reduction

##### **Oven Roasted Sirloin**

Mushroom demi sauce

#### **Accompaniments**

**Grilled vegetable medley** drizzled with balsamic vinegar

**Roasted potatoes, fresh oregano & rosemary**

#### **Dessert**

**Assortment of Miniature Pastries**

**Coffee and Tea Station**



## DINNER BUFFET

### **Traditional Caesar Salad**

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

### **Signature Salad**

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

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

### **Entrée (please select two)**

#### **Tuscan Chicken**

Boneless breast of chicken with roasted shallot, sundried tomato, artichoke & Chianti reduction

#### **Equinox Grilled Salmon**

Topped with roasted corn and tomatoes, with shallot & seven herbs reduction

#### **Oven Roasted Sirloin**

Mushroom demi sauce

#### **Stuffed Pork Loin**

Roasted pork loin glazed with maple syrup, stuffed with dried apricots, figs and berries and served with cider reduction

### **Pasta Station (please select one)**

**Rigatoni Pasta** tomato vodka sauce

**Farfale Pasta** fresh tomato & basil marinara

**Tri-Color Tortellini** in a creamy parmesan sauce

**Vegetable Lasagna** spinach lasagna with roasted peppers, ricotta cheese

### **Accompaniments**

**Grilled vegetable medley** drizzled with balsamic vinegar

**Roasted potatoes, fresh oregano & rosemary**

### **Dessert**

**Assortment of miniature pastries**

**Coffee and Tea Service**

### **Upgrade Option: Chef Appointed Carving Stations**

#### **Fresh Roasted Turkey Breast +**

maple & honey walnut, southern BBQ, ginger teriyaki, Cajun spiced or honey & Dijon mustard

#### **Baked Virginian Ham**

With a whiskey cider glaze

#### **Memphis Style Barbecue Brisket**

Slow cooked with smoky bourbon barbecue sauce

#### **Boneless Pork Roast with Fruit Stuffing**

Slow roasted pork stuffed with apricots, figs & apples, with cider reduction

#### **Roasted Prime Tenderloin of Beef**

Maple & Pommery mustards, seasonal chutney, horseradish sauce or rosemary demi-glaze

#### **Rack of Lamb**

Crusted with Dijon, herbs, raisin & cranberry compote and brandy sauce