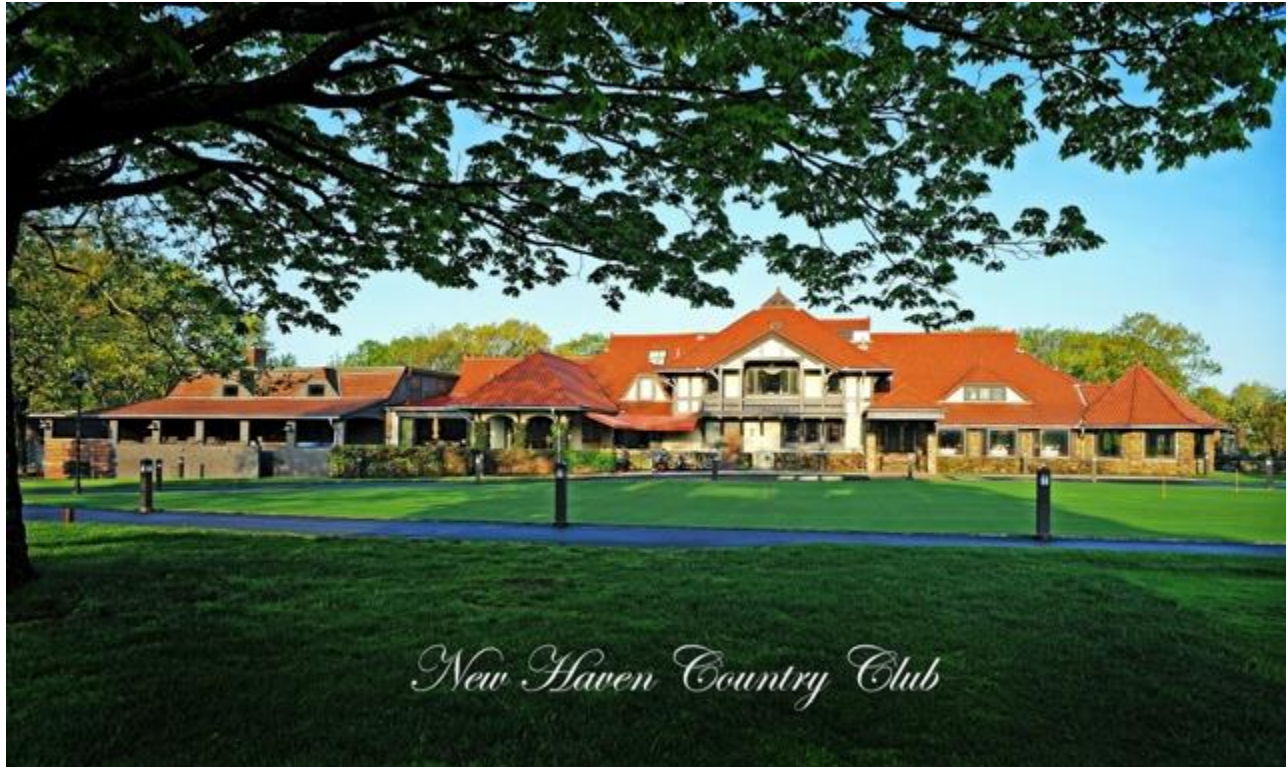


Wedding Menus

New Haven Country Club



Please contact:

Jennifer Newman
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All wedding packages include linen, china, flatware, glassware, and a champagne toast, complimentary chocolate covered strawberries served at the completion of dinner service, along with professional guidance and a consultation with our event coordinator

Wedding Menus may be customized to suit the individual style of the couple

Pre-ceremony Refreshments

Spring Water Station

Fresh Sliced Lemons
Cucumbers

Five Hour Classic Bar

Absolute, Tanqueray Gin, Bacardi,
Cuervo Silver,
Jack Daniels,
Canadian Club, Dewar's
House Red and White Wines
A Bridal Toast with Sparkling Wine
A Selection of Domestic and Imported Beers
Spring and Sparkling Water, Assorted Soft Drinks
Full Wait Staff Service with Dinner

The Cocktail Hour

Consists of an Imported and Domestic Cheese Board
A Fresh Vegetables Crudité with Dip
With Your Selection of Passed Hors D'oeuvres
Passed Hors D'oeuvres

Please Select Four

Antipasto Skewer
Mozzarella, Kalamata Olive
& Artichoke

Asparagus & Asiago
Wrapped in Phyllo

Beef Negimaki
Ginger Soy Dip Sauce

Gorgonzola & Spinach
Stuffed Mushroom Cap

Wild Mushroom
& Truffle Tart

Vegetable Spring Roll
Sweet Chili Sauce

Beef Cilantro Empanada
Salsa Sour Crème

Black Truffle Mac
& Cheese Tart

Beef Carpaccio Crostini
Roasted Pepper Caper
Relish

Asian Beef Skewer
Avocado Creme

Franks in a Blanket
Dijon Mustard

Sweet Chili Pork Belly

Brie & Raspberry
Phyllo Purse

Falafel Cake
Tzatziki Sauce

Mini Veal Meatball
Roasted Tomato Sauce

Grilled Sirloin Crostini
Kalamata Pepper Relish

Tomato, Mozzarella
& Basil Skewer

Chicken Satay
Thai Peanut Sauce

Chicken & Lemon Grass
Dumping

Italian Sausage Stuffed
Mushroom Cap

Truffle Arancini
Roasted Garlic Crème

Crispy Pork Spring Roll
Sesame Soy Sauce

Crispy Artichoke
Beignet

Pineapple Chicken Kabob

Please Select Two

Boursin Stuffed Figs
Seasonal

Seafood Ceviche
Crisp Tortilla Shell

Mini Lump Crab Cakes
Chipotle Aioli

Tuna Tartar
Crispy Wonton

Lobster Roll
Maine Lobster Salad
Mini Brioche

Sweet Melon & Prosciutto Skewer

Smoked Salmon Canapé
With Lemon Dill Aioli
Caper & Red Onion

Seared Ahi Tuna
With Tobiko

Crab Fritter
Roasted Pepper Crème

Bacon Wrapped Scallops
Maple Glaze

Spanakopita
Feta Spinach Phyllo

Lolli-Pop Lamb Chop
Herb Marinated

Cocktail Hour Additions

Raw Bar (Market Price)

3 Jumbo White Shrimp, 2 Little Neck Clams & 2 Blue Point Oysters
Zesty Cocktail Sauce, Mignonette Sauce & Lemon Wedges
With Oyster Crackers & Tabasco

Antipasto Display (\$10 per person)

Imported Cured Meats and Cheeses
Marinated and Pickled Vegetables, Assorted Breads, Crostini and Crackers

Trio of Dips & Spreads (\$5 per person)

Roasted Red Pepper Hummus, Grilled Eggplant and Roasted Garlic Dip
& Kalamata Olive and Caper Tapenade
With Seasoned Toasted Pita and New York Style Flat Breads

Baked Thin Crust Pizza Board (\$8 per person)

Pizza Margarita, Pepperoni, Mushroom & Gorgonzola,
Fig Spread & Goat Cheese, Clams Casino, Roasted Vegetable Pesto, Crumbled
Sausage & Roasted Red Pepper

Chips & Salsas (\$8 per person)

Crispy Tri Colored Nacho Chips with House Made Guacamole
Roasted Tomato Pico D Gallo, & Salsa Verde
Fresh Cilantro and Sour Cream

Chef Attended Sushi Station (Market Price)

A Selection of Fresh Made Sushi, Sashimi
Assorted Traditional Rolls & Specialty Rolls

Professional Ice Sculptures (Pricing upon request)

Love Birds on a Heart, Dancing Bride & Groom,
Ice Flower Vase Center Pieces, Raw Bar,
Full Martini Bar

Wedding Plated Dinner

\$129 per person

Please add 20% service charge and 6.35% tax

Salad Course

Please Select One

Mixed Spring Field Green

Grape Tomato, English Cucumber, Matched Stick Carrot
Sliced Red Onion & Balsamic Vinaigrette

Classic Caesar Salad

Chopped Romaine Hearts, Toasted Garlic Croutons
Tossed with a Creamy Caesar Dressing

Baby Arugula Salad

Topped with Crumbled Goat Cheese, sliced Granny Smith Apple, Toasted
Walnuts and Apple Cider Vinaigrette

Boston Bibb & Endive Salad

Diced Bosh Pear, Sun Dried Cranberries, Sun Flower Seeds
and a Sweet Sherry Vinaigrette

Mixed Summer Greens

Roasted Beets, Toasted Pine Nuts, Crumbled Gorgonzola
Lemon Thyme Vinaigrette

Accompanied by

Assorted Fresh Baked Dinner Rolls
and Whipped Sweet Butter

Entrée Course

Please Select One Item from Each Category
Must Be Pre-Selected

Beef

Seared Filet Mignon

Summer Truffle Bordelaise, Duchess Potato and Asparagus

Braised Boneless Short Ribs

Natural Pan Gravy, Horseradish Whipped Potato
and Roasted Baby Carrots

Roast Prime Rib of Beef

Twice Baked Potato, Creamed Spinach Timbale
Au Jus

Fish

Potato Wrapped Halibut

Grilled Asparagus and Lemon Herb Beurre Blanc

Pan Roasted Atlantic Salmon

Over a Stewed Tomato, Artichokes, Asparagus
and White Bean Ragout

Grilled Center Cut Swordfish

Sundried Tomato and Spinach Risotto
Finished with a Warm Red Pepper Vinaigrette

Poultry

Roasted Free Range Statler Chicken Breast

With a Wild Mushroom Demi Glaze Duchess Potato
and Roasted Baby Carrots

Apple and Walnut Stuffed Chicken Breast
With a Cranberry Apple Glaze, Duchess Potato and
Roasted Baby Carrots

Dijon Herb Crusted Chicken Breast
Lemon Caper Volute, Roasted Garlic Whipped Potato and Steamed Haricot Verts

For Your Vegetarian Guests

Pesto Eggplant and Fresh Mozzarella
Crispy Eggplant, Slow Roasted Tomatoes, House Made Pesto, Fresh Mozzarella,
Parmesan Cheese over White Beans and Steamed Zoodles in Pomodoro Sauce

Baked Vegetable Lasagna
Over House Tomato and Alfredo Sauces

Grilled Vegetables
Assorted Seasonal Vegetables Seasoned and Grilled
Served Over a Roasted Tomato and Sweet Green Pea Risotto

Wedding Family Style Dinner

\$120 per person
Please add 20% service charge and 6.35% tax

Salad Course
Please Select One

Mixed Spring Field Green
Grape Tomato, English Cucumber, Matched Stick Carrot
Sliced Red Onion and Balsamic Vinaigrette

Classic Caesar Salad
Chopped Romaine Hearts, Toasted Garlic Croutons
Tossed with a Creamy Caesar Dressing

Baby Arugula Salad

Topped with Crumbled Goat Cheese, sliced Granny Smith Apple
Toasted Walnuts and Apple Cider Vinaigrette

Boston Bibb and Endive Salad

Diced Bosh Pear, Sun Dried Cranberries, Sun Flower Seeds
and a Sweet Sherry Vinaigrette

Mixed Summer Greens

Roasted Beets, Toasted Pine Nuts, Crumbled Gorgonzola
Lemon Thyme Vinaigrette

Accompanied by

Assorted Fresh Baked Dinner Rolls
and Whipped Sweet Butter

Family Style Dinner

Please Select Two

Sliced Roast Sirloin

Roasted Shallot Bordelaise

Herb Roasted Pork Tenderloin

Roasted Pearl Onions with Brandy Braised Apples

Pan Seared Atlantic Salmon

Roasted Tomato Beurre Blanc

Sautéed Chicken Francaise

Light Egg Batter with a Lemon Beurre Blanc Sauce

Grilled Center Cut Swordfish

Roasted Red Pepper Coulis

Sliced Roast Turkey Breast

Cranberry Chutney and Turkey Gravy

Breaded Eggplant Pesto
Fresh Mozzarella and a Pomodoro Sauce

Sautéed Chicken Marsala
Wild Mushroom Truffle Demi Glaze

Grilled Mahi Mahi
Stewed Leeks, Artichokes, Tomatoes and White Beans

Family Style Accompaniments

Please Select One Vegetable

Grilled Asparagus Platter
With Red Pepper Vinaigrette
(Served at Room Temperature)

Steamed Haricot Vert
With Roasted Shallots and Lemon

Ratatouille

Grilled Mixed Vegetables
With a Balsamic Drizzle
(Served at Room Temperature)

Steamed Broccolini

Roasted Autumn Vegetables
(Seasonal)

Sautéed Mixed Seasonal Vegetables

Please Select One Starch

Roasted Red Bliss Potatoes

With Garlic and Herbs

Spinach and Mixed Mushroom Risotto

Mixed Roasted Sweet and Gold Potatoes

Cranberry and Walnut Wild Rice

Roasted Garlic Whipped Potato

Wedding Stations Dinner

Please Select Four or More

Full Salad Bar Station

\$12.00 Per Person

Assorted Dinner Rolls and Whipped Butter

Mixed Spring Field Greens, Chopped Romaine Lettuce,
Grape Tomatoes, Sliced English Cucumbers, Broccoli,
Sliced Red Onion, Matchstick Carrots, Bell Peppers,
Black Olives, Sliced Mushrooms, Sliced Beets,
Shredded Cheddar, Crumbled Blue,
Pasta Salad, Cottage Cheese, Bacon Bites, Toasted Garlic Croutons,
Sunflower Seeds and Dried Cranberries

House Made Dressings

Please Select Two

Balsamic Vinaigrette, Creamy Caesar
Raspberry Vinaigrette, Buttermilk Ranch
Chunky Blue Cheese, Thousand Island
Italian and Creamy Peppercorn Parmesan

Pasta Station
\$16.00 Per Person

Please Select Two Pastas and Two Sauces

Choose Two Pastas from the above list and our chefs will prepare a custom creation for your guests. We provide an array of sauces and an assortment of fresh herbs and vegetables to select from as well as grilled chicken, crumbled sweet Italian sausage and poached baby shrimp

Accompanied by Fresh Baked Garlic Bread

Penne, Farfalle Pasta, Tri Color Cheese Tortellini, Rigatoni,
Orecchiette, Cavatappi and Fettuccini

Marinara, Creamy Vodka, Alfredo, Creamy Pesto, Broccoli Rabe with Oil & Garlic,
Puttanesca, Carbonara

Chef Attended Carving Station

\$19.00 Per Person

\$85.00 chef fee

Please Select Two

Priced by Combination of Selections

Marinated London Broil

Creamy Horseradish Sauce

Roasted Turkey Breast

Cranberry Chutney

Herb Crusted Loin of Pork

Cinnamon Apple Sauce

Smoked Cured Ham

Whole Grain Dijon

Roast Porchetta
Natural Pan Gravy

Whole Roasted Atlantic Salmon
Cucumber Tomato Hash

Roasted New York Sirloin (Additional Cost)
Creamy Horseradish Sauce

Roasted Filet Mignon (Additional Cost)
Bordelaise

Veal Steamship (Additional Cost)
Bordelaise

Chef Attended Risotto Station
\$16.00 per person
Please Select Two

Wild Mushroom, Pea and Truffle
With Romano Cheese

Pancetta, Butternut Squash, Peas and Fresh Sage

Mixed Roasted Seasonal Vegetables
With Pesto

Lemon Chicken and Spinach

Baby Shrimp and Bay Scallop Scampi

Paella Style
With Shrimp, Chicken, Chorizo, Tomato, Saffron and Peas

Smoked Bacon, Granny Smith Apple and Rosemary

Herb Roasted Tomato, Basil and Roasted Garlic

Baked Potato Bar

\$12.00 Per Person

Large Hot Baked Potatoes

Toppings

Chopped Bacon, Caramelized Onions, Steamed Broccoli,
Crispy Buffalo Chicken, Sliced Scallions, Roasted Red Peppers,
Sliced Jalapenos, Chopped Tomato, Chives, Pico Di Gallo,
Diced Avocado, Crumbled Blue Cheese, Shredded Cheddar,
Whipped Butter and Sour Cream

Taco Bar

\$12.00 Per Person

Please Select Three Proteins

Zesty Ground Beef, Sliced Grilled Chicken,
Marinated Flat Iron Steak, Grilled Cajun Mahi Mahi,
Shredded Pork Carnitas and Tequila Lime Marinated Shrimp

Accompanied by:

Crunchy and Soft Taco Shells with Chopped Tomato, Shredded Lettuce, Diced
Red Onion, Sliced Green Onion, Sliced Jalapeno, Avocado,
Shredded Cheddar Cheese, Sour Cream, Cilantro, Pico Di Gallo, Salsa Verde

Chef Attended Stir Fry Station

\$14.00 Per Person

Shrimp Fried Rice

with Peas, Carrots, Corn, Onions, Sprouts,
Green Onion, Egg, Soy & Jasmine Rice

Chicken Lo Mein

With Peas, Carrots, Corn, Onions, Cabbage, Dried Asian Chilis
Green Onion, Soy and Lo Mein Noodles

Meatball Station

\$12.00 Per Person

Please Select Three

Traditional Beef and Pork Meatballs

In Tomato Sauce

Veal Meatballs

In a Ricotta and Gorgonzola Cream Sauce

Thai Style Pork Meatball

Spicy Peanut Sauce

Veal Meatballs

In a Spinach and Mushroom Brown Sauce

Swedish Meatballs

In a Sour Cream Sherry Sauce

Meatballs Pizzaioli

With Onions and Peppers in Marinara

Chef Attended Sushi Station

Market Price

A Selection of Fresh Made Sushi, Sashimi
Assorted Traditional Rolls and Specialty Rolls

Dessert Selection

The Ultimate Sundae Bar

\$8.00 Per Person

Vanilla and Chocolate Ice Cream

Hot Fudge, Sprinkles, Crushed Candies, Gummy Bears,
Chopped Walnuts Nuts, Crushed Oreos, Whipped Cream & Cherries

Assorted Mini Cupcake Station

\$10.00 Per Person

Chocolate, Vanilla and Red Velvet

Chocolate Ganache Cake

\$8.00 Per Person

With Raspberry Sauce
(Plated)

Strawberry Shortcake Station

\$8.00 Per Person

Sliced Strawberries, Cake and Whipped Cream
(Seasonal)

Mini Dessert Bar

\$10.00 Per Person

Please Select Three

Chocolate Dipped Cream Puffs, Cannoli's, Chocolate Mousse Cups, Chocolate
Eclairs, Chef's Fresh Made Cheesecakes

Facility Fees

Facility Fees in Season: April-December

Lounge: Weekdays-\$400 Weekends-\$550

Main Dining Room: Weekdays-\$400 Weekends-\$550

Patio: Weekdays-\$200 Weekends-\$350

Venue: Weekdays- \$900 Weekends \$1250

Facility Fees Off Season: January-March

Lounge: Weekdays-\$300 Weekends-\$400

Main Dining: Room Weekdays-\$300 Weekends-\$400

Venue: Weekdays-\$500 Weekends-\$700