



## WEDDING PACKAGE

Our package includes a wonderful assortment of stationary displays and butler passed hors d'oeuvres for a perfect beginning to your reception.

Dinner begins with a salad of your selection followed by your choice of one or more entrees. All dinners include warm bread with butter, vanilla ice cream to accompany your wedding cake and coffee & tea.

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### – STATIONARY HORS D'OEUVRES –

Please Select Two

#### Sliced Fresh Fruits and Berries

pineapple, cantaloupe, honeydew melon, berries

#### Assorted Cheese Display

an array of local and imported cheese with dried fruit sliced baguette and artisan crackers

#### Antipasto Display

salami, prosciutto, parmesan cheese, roasted tomatoes, marinated artichokes, marinated olives, cured garlic toasted focaccia crisps

#### Maple Balsamic

#### Roasted Vegetable Platter

zucchini, summer squash, eggplant, red onions, red bell pepper, roma tomatoes

#### Garden Vegetable Crudités

carrots, celery, cucumbers, cherry tomatoes, broccoli, cauliflower, red bell peppers with our house made avocado ranch dip

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### – PASSED HORS D'OEUVRES –

Please Select Four

#### Crispy Vegetable Spring Rolls

sweet chili dipping sauce

#### Grilled Focaccia Bites

parmesan aioli and sun dried tomato and leeks

#### Sesame Chicken Bites

spicy apricot dipping sauce

#### Petit Crab Cakes

old bay and lemon aioli

#### Beef Tartar

truffle aioli, potato chip and chives

#### Sausage Stuffed Mushroom Caps

roasted garlic aioli

#### Strawberry and Chevre Croustade

local chevre mousse, chives

#### Chicken Quesadilla Roulade

avocado crème

#### Crispy Pork Pot Sticker

sweet soy sauce

#### Chilled Poached Shrimp

spicy cocktail sauce

#### Sesame Seared Yellowfin Tuna

wonton, wasabi crème fraîche

#### Fresh Mozzarella and Tomato Brochette

basil, balsamic reduction

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-- SALAD COURSE --  
Please Select One

**Artisan Greens**  
cucumber, cherry tomatoes, lemon herb vinaigrette  
Vermont Chevre or Great Hill Blue Cheese

**Arugula**  
shaved fennel, ricotta salata, green olives,  
citrus honey vinaigrette

**Romaine Caesar**  
parmesan, garlic focaccia, cherry tomatoes

**Spinach**  
Great Hill Blue Cheese, spiced walnuts,  
maple balsamic vinaigrette

**Fresh Mozzarella and Vine Ripe Tomatoes**  
basil, extra virgin olive oil, aged balsamic vinegar

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-- ENTREES --  
Please Select Two

**Pesto Crusted Blue Cod**  
herb whipped potatoes, crispy leeks,  
white balsamic sun dried tomato sauce  
\$62

**Grilled Atlantic Swordfish**  
saffron pearl cous cous, chive oil  
roasted pineapple salsa  
market price

**North East Family Farms Sirloin**  
sea salt roasted fingerling potatoes  
North Country Smoke House bacon, onion jam  
\$64

**Herb Seared Chicken Breast**  
warm quinoa tabbouleh, spinach, honey orange sauce  
\$62

**Grilled Bay of Fundy Salmon**  
sesame sticky rice, baby bok choy, maple miso sauce  
\$66

**Grilled Filet Mignon**  
herb roasted red potatoes, asparagus,  
red wine reduction  
\$70

**Potato Gnocchi**  
roasted exotic mushrooms, spinach,  
parmesan cream  
\$52

**Marinated Pork Tenderloin**  
creamy polenta, roasted root vegetables,  
cider sauce  
\$64

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-- COMBINATION ENTREES --

**Petit 4oz Filet of Beef**  
*accompanied by your choice of one of the following:*  
Lump Crab Cake  
Jumbo Shrimp with Lemon and Garlic  
Bay of Fundy Salmon  
\$82

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*Package cost is determined by entrée selection. Please refer to the price that follows each entrée description.*

All packages are subject to a 9% or current NH meals tax, a 15% service charge and a 5% administrative fee which is retained by LSCC and is not an additional wait staff employee gratuity or tip.

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