

# MID-DAY WEDDING RECEPTION PACKAGE



## SELECTING YOUR WEDDING MENU & ENHANCEMENTS

Whether you choose a menu from one of our existing Wedding Packages or design your own, you can be confident that we purvey and prepare only the highest quality meats, produce, dairy and seafood that will perfectly complement your festivities. At Atkinson Resort & Country Club, we are happy to provide you with a variety of options to enhance your special day.

MID-DAY RECEPTION PACKAGE INCLUDES THE FOLLOWING AMENITIES IN AN EFFORT TO ENCOMPASS ALL OF YOUR WEDDING NEEDS:

- Five-hour wedding reception
- Personal Bridal Coordinator
- Private Bridal Salon with private bath, changing area, cocktail area and photo room (*based on availability*)
- Choice of white or ivory table linen and fan-folded dinner-folded napkin
- Champagne or wine toast
- Wedding cake cutting and service with ice cream truffle and coulis
- Freshly brewed regular and decaffeinated coffee and tea
- Fieldstone Suites accommodations for the Bride & Groom with complimentary bottle of Champagne (*based on availability*)
- Oversized banquet tables, gift table and dance floor

## CULINARY DISPLAY

Array of Imported and Domestic Cheeses, Fresh Fruit, Crackers and Vegetable Crudit  served with Creamy Herb Dip

## PASSED HORS D'OEUVRES

*Choice of Four*

- Tomato Mozzarella Bruschetta
- Spanakopita
- Crab Cakes
- Herb-Stuffed Mushrooms
- Arancini
- Antipasto Skewers
- Steak and Cheese en Croute
- Coconut-Crusted Chicken Tenderloins
- Crab Rangoon
- Chicken Sate

## SOUP OR SALAD

*Choice of One with Warm Rolls and Butter*

- Italian Wedding Soup
- Apple Butternut Bisque
- Chilled Strawberry Bisque
- Vegetable Minestrone with Grated Parmesan
- Caesar Salad with Homestyle Croutons and Shredded Parmesan
- Mixed Field Greens Salad with Red Wine Vinaigrette and Homestyle Croutons
- Spinach Salad with Apple Cider Vinaigrette, Red Onions, Candied Walnuts, Dried Cranberries and Homestyle Croutons

*Serving the public seven days a week.*



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## ENTRÉES

### CHICKEN SALTIMBOCCA

Stuffed Chicken Breast with Aged Prosciutto, Sage Leaves and Provolone, Breaded in Panko and Finished with Marsala Sauce

### CRANBERRY APPLE CHICKEN

Stuffed Chicken Breast with Apples, Craisins, Bread Crumbs and Finished with Apple Cider Cognac Cream Sauce

### BAKED HADDOCK

Fresh Locally Caught Tender Fillet of Haddock

*Choose Your Finish of:*

- Sherry Cream and Buttery Crumb Topping
- Citrus Butter Sauce and Herbed Panko Crumb Topping

### WOOD-GRILLED STATLER CHICKEN BREAST

*Choose Your Finish of:*

- Roasted Mushroom Buttons and Marsala Wine
- Honeyed Lemon Thyme Au Jus
- Provençal Sauce

### WOOD-GRILLED FILET MIGNON AND CHICKEN SALTIMBOCCA

### WOOD-GRILLED FILET MIGNON CRANBERRY APPLE CHICKEN

### WOOD-GRILLED FILET MIGNON AND BAKED HADDOCK

### WOOD-GRILLED FILET MIGNON

Tender Filet of Beef Hand Cut then Grilled to Perfection on our Wood-Fired Grill Served with a Demi-Glace Sauce

*All Entrées served with Chef's Selection of Two Vegetables and Potato*

### ADDITIONAL WEDDING PACKAGES:

STATIONED RECEPTION  
WEDDING BRUNCH RECEPTION  
WEDDING RECEPTION PACKAGE 1  
WEDDING RECEPTION PACKAGE 2

*No Minimums Apply.*

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**ATKINSON**  
RESORT & COUNTRY CLUB