



Buffet Dinner Menu

Minimum 30 people.

2 or 3 entrée pricing

Select one item from Salads, Fresh Vegetables, Potatoes and Sides, with choice of Entrées

Includes freshly baked dinner rolls, coffee and tea

Salads

- Cochecho Garden Salad with House Italian Vinaigrette
- Caesar Salad (White Anchovies Available for extra \$1 per person)
- Baby Arugula & Spinach Salad w/ Crumbled Goat Cheese, Dried Cranberries, Toasted Sunflower Seeds, Carrots and Fuji Apple Vinaigrette
- Baby Spinach Salad – with Carrots, Egg, Tomatoes, Red Onion, Mushrooms, Croutons and a Champagne Vinaigrette
- Caprese Salad of House Ripened Tomatoes, Fresh Mozzarella, Chiffonade of Basil, Extra Virgin Olive Oil and Aged Balsamic Glaze
- Chilled Orzo Salad with Fresh Herbs and Extra Virgin Olive Oil

Fresh Vegetables

- Garden Vegetable Ratatouille
- Baby Carrots & Broccoli with Roasted Garlic Dill Butter
- Green Beans & Red Pepper Sauté w/Vermouth Butter
- Carrots, Asparagus and Broccoli w/ Lemon Herb Butter
- Baby Bok Choi, Red Pepper, and Straw Mushroom Sauté
- Peas Forestier w/ Butter, Mushrooms and Mint
- Caramelized Onion, Red Pepper and Mushroom Trio
- Exotic Mushroom Medley

Potatoes and Sides

- Oven Roasted Fingerling Potatoes
- Loaded Twice Baked Potatoes
- Italian Roasted Red Bliss Potatoes
- Mashed Potatoes
- Champ Potatoes
- Gorgonzola Whipped Potatoes
- Wasabi Mashed Potatoes
- Baked Potato OR Baked Sweet Potato
- Island Rice w/ Pineapple, Peppers, Scallions and Black Beans
- Cranberry & Almond Rice Pilaf
- Orzo Pasta with Fresh Herbs and EVOO
- Four-Cheese Macaroni & Cheese with Herbed Bread Crumbs
- Vegetable Pasta Salad w/ Dijon Vinaigrette
- Russet and Sweet Potato Gratin
- Fresh Tricolor Coleslaw
- Chilled Terra Cotta Pasta Cheese Tortellini Salad Dressed with Pesto

Poultry

- Chicken Marsala** – with Marsala Mushroom Sauce
- Chicken Picatta** – with a Caper, Lemon, Tomato, White Wine Sauce
- Chicken Bonne Femme** – with a White Wine, Mushroom, Shallot, Thyme Cream Sauce
- Chicken Alfredo** – with an Asiago Parmesan Cream Sauce
- Chicken Florentine** – with a Mushroom, Spinach, Sambucca Cream Sauce
- Chicken Carbonara** – with Peas, Mushrooms, and a Pancetta Asiago Cream Sauce
- Caribbean Grilled Chicken** – with a Mango Pineapple Salsa
- BBQ Grilled Boneless Chicken Breast**
- Sesame Honey Garlic Chicken**
- Sesame Sweet Thai Chicken Stir Fry** – with Asian Vegetables and Noodles
- Roasted Turkey** – with Sage Vegetable Stuffing and Cranberry Sauce
- Turkey Dijonnaise** – with Mushrooms, Shallots, White Wine, Parsley, Dijon Cream
- House Roasted Carved Turkey Station**

Seafood

- Baked Haddock**– with a New England Cracker Crumb Topping
- Pan Seared Salmon** – with a Lemon Dill Butter
- Baked Stuffed Haddock** – with a Seafood Stuffing
- Seafood Newburg**– with Shrimp, Scallops and Cod
- Seafood Alfredo** – with Shrimp, Scallops and Cod
- Sesame Sweet Thai Chile Shrimp Stir Fry** – with Asian Vegetables and Noodles
- PEI Mussels**– (Available As: Classic, Gorgonzola Cream, Cajun or Portuguese Style)
- Seafood Chowder** – Award Winning & Gluten Free! Lobster, Scallops, Shrimp, Haddock and Clams in a Rich Lobster Cream Stock)
- Lobster Macaroni and Cheese** – topped with Herbed Bread Crumbs
- White Seafood Lasagna**– with Shrimp, Scallops and Cod

Pork

- Coca Cola BBQ Pulled Pork** – with Cornbread
- Caribbean Pork Loin** – with Mango Pineapple Mint Salsa
- Cuban Rubbed Pork Loin**
- Apple Cider Glazed Pork Loin** – with Sage Vegetable Stuffing
- Coca Cola BBQ Country Style Ribs** – with Cornbread

Beef

- House Roasted Carved New York Sirloin** - with Mushroom Demi Glaze
- House Roasted Carved Prime Rib** - with Au Jus & Horseradish Sauce
- Coca Cola BBQ Sirloin Tips**
- Sliced Old Fashioned Sirloin Steak** – with Pernod Scampi Butter over Grilled Sourdough
- Beef Florentine Roulade** – with Spinach and Provolone
- Sesame Sweet Thai Chile Beef Stir Fry** – with Asian Vegetables and Noodles

Vegetarian

- White Vegetable Lasagna**
- Roasted Curried Vegetables**
- Roasted Vegetables** – Pesto Sauce
- Sesame Sweet Thai Chile Vegetable Stir Fry** - with Noodles
- Eggplant Rollatini** – Herbed Ricotta Stuffed with Marinara Sauce
- Veggies Primavera** - with Asiago Cream Sauce
- Classic French White Bean Cassoulet**

Desserts

_Warm House Made Bread Pudding – with Caramel Sauce and Whipped Cream

Brownies, Macaroons and Cookies Tray

Mini Chocolate Eclairs Tray

Mini Cream Puffs - with Raspberry Drizzles and Powdered Sugar

Petit Four Assortment

Strawberry Shortcake

Triple Chocolate Trifle Bowl

House Made Apple Crisp with an Oat Streusel Topping

House Made Blueberry Cobbler

Baileys Chocolate Mousse Bowl

All Menu Items are Subject to a 9% Meals Tax and 20% Service Charge

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