

# Great Events

CATERING



2019 Wedding Catering Manual

# Wedding Plated Dinner

All plated entrée selections are served with freshly baked rolls and butter, chef choice of starch and vegetable, along with coffee and tea buffet service. A third protein entrée option will incur an additional \$4 per person charge.

## Display (during cocktail hour):

International Cheese and Fresh Fruit Display

## Salad:

Classic Garden - Traditional Caesar - Caprese- Chef Seasonal Creation

## Entrée Options

Chianti Braised Short Ribs	\$60	Five Spice Pork Loin ~maple cream	\$58
Tenderloin of Beef ~ béarnaise or bordelaise sauce	\$62	Poached Salmon Filet ~ sundried tomato vinaigrette	\$58
Filet Oscar	\$65	Baked Stuffed Haddock ~ newburg & mozzarella	\$60
Gorgonzola Steak Tips	\$60	Seafood Sampler	\$65
Chicken Parmesan	\$56	Wild Mushroom Ravioli	\$52
Chicken Marsala	\$56	Butternut Squash Ravioli ~ ginger & red pepper cream	\$52
Chicken Milanese ~ lemon sage beurre blanc	\$56	Vegetable Orecchiette Primavera	\$52
Mediterranean Stuffed Chicken aglio olio	\$58	Eggplant Rollatini ~ basil pesto and balsamic	\$52

## Duet Entrees

Herb Roasted Airline Chicken & Gorgonzola Tips	\$68	Tenderloin of Beef & Seared Jumbo Scallop	\$76
Herb Roasted Airline Chicken & Seared Jumbo Scallop	\$74		
Tenderloin of Beef & Jumbo Lump Crab Cake	\$72		

## Wedding Buffets

### Classic Wedding Buffet

\$54.<sup>99</sup> up

Artisan cheese board, chef choice rolls & butter, one salad, two sides, two entrees, coffee & tea service with dinner & dessert. Complimentary cake cutting and service to your guests.

### Signature Wedding Buffet

\$62.<sup>99</sup> up

Cheese, fruit and vegetable board, chef choice rolls & butter, one salad, three sides, three entrees, coffee & tea service with dinner & dessert. Complimentary cake cutting and service to your guests.

## Salad

<b>Garden Salad</b>	Mixed greens- tomatoes- red onions- carrots- cucumbers- shredded mozzarella- croutons
<b>Caesar Salad</b>	Romaine- shaved parmesan- cracked black pepper- housemade croutons
<b>Greek Salad</b>	Romaine- roma tomatoes- feta- cucumbers- Kalamata olives
<b>Caprese Salad</b>	Spinach and basil- roma tomatoes- buffalo mozzarella- balsamic drizzle

## On The Side

Wild Rice Pilaf	Glazed Carrots
Herbed Red Quinoa	Sautéed String Beans & Shallots
Roasted Fingerlings	Home-Style Mac & Cheese
Rainbow Potato Medley	Roasted Brussels & Bacon
Garlic Smashed Potatoes	Penne a la Marinara
Sweet Potato Soufflé	Creamed Spinach
Seasonal Vegetable Medley	Cranberries & Brown Rice
Roasted Rainbow Root Vegetables	Boiled Parsley New Potatoes

# Wedding Buffets- Continued

## Entrées

### Beef/Pork:

BBQ Pork Ribs  
Gorgonzola Beef Tips

### Vegetarian:

Butternut Squash Ravioli  
Eggplant Rollatini  
Grilled Vegetable Ravioli

### Poultry:

Chicken Marsala  
Mediterranean Stuffed Chicken *aglio olio*  
Chicken Parmigiana

### Fish:

Broiled Haddock  
Broiled Salmon with Citrus Herb Butter  
Shrimp Scampi

Beef Stroganoff  
Chianti Braised Short Ribs

Tri-Color Tortellini Primavera  
Vegetable Orecchiette Primavera  
Manicotti

Chicken Capri  
Chicken Milanese  
Chicken Saltimbocca

Seafood Stuffed Haddock  
Salmon Piccata  
Seafood Fra Diavolo

Additional Side or Salad      *\$1.50 pp*  
Additional Entrée                *\$4pp*

# Action Station Enhancements

## Create Your Own

<b>CYO Salad</b>	<b>\$8pp</b>
Lettuce Blend- Assorted Vegetables- Cheddar - Feta- Craisins- Hard Boiled Egg- Croutons- Creamy Ranch- Zinfandel Vinaigrette	
<b>CYO Mashed Potato</b>	<b>\$8pp</b>
Red & Gold Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream	
<b>CYO Mac &amp; Cheese</b>	<b>\$8pp</b>
Cavatappi Pasta- Alfredo, Creamy Pesto, Crème Rosa- Bacon- Ham- Chicken- Scallions- Mushrooms- Cheese Variety- Tabasco	
<b>CYO Sandwich</b>	<b>\$10pp</b>
Pre Sliced Roast Beef- Ham- Turkey- Assorted Rolls- Condiments & Accompaniments- Vegetable Tray	

## Chef Attended

<b>Stir Fry</b>	<b>\$10pp</b>
Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots -Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce	
<b>Risotto</b>	<b>\$10pp</b>
Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes	
<b>Pasta Trio</b>	<b>\$11pp</b>
Choose three sauces and two fill-ins and let your guests create their own pasta dish	
<b>Sauces:</b> Alfredo, Marinara, Pesto, Aglio Olio, Bolognese, Fra Diavolo	
<b>Fill-ins:</b> Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms	

## Chef Carving Station

Turkey Breast with Sage Pan Gravy	<b>\$7pp</b>	Prime Rib Au Jus	<b>\$10pp</b>
Apple Cider Glazed Pork Loin	<b>\$7pp</b>	Roast Tenderloin of Beef	<b>\$12pp</b>
Baked Ham with Rum Raisin Glaze	<b>\$8pp</b>		

## *Boards ~ Hors D'oeuvres*

Raw Vegetable Crudités or Chilled Grilled Vegetables *\$4pp*

Sliced Seasonal Fresh Fruit *\$5pp*

Artisan Cheese *\$6pp*

International and Domestic Cheeses- Assorted Crackers & Crostinis- Fresh Fruit Garnish

Dip Trio *\$6pp*

Choose three, served in bread bowls with toasted pita triangles

- Crab and Cream Cheese
- Spinach and Artichoke
- Tzatziki
- Roasted Garlic Hummus
- Black Olive Tapenade
- Black Bean & Corn Salsa with blue and white corn chips
- Salsa Verde w/ blue and white corn chips
- Mango Pineapple Salsa w/ blue and white corn chips

Antipasto *\$9pp*

Marinated Artichoke Hearts- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella- Grilled Pesto Chicken- Olives

Middle Eastern *\$9pp*

Hummus- Roasted Red Peppers- Black Olive Tapenade- Baba Ganoush - Greek Olives- Tabouleh- Marinated Feta - Toasted Pita

Charcuterie *\$9pp*

Soppresata- Cured Sausage- Prosciutto- Dried Apricots- Tapenade- Whole Grain Mustard- Roasted Red Peppers- Dry Cheeses- Breadsticks- Toast Points

# Boards ~ Hors D'oeuvres

## Cold

<b>Bruschetta Spoons</b> mozzarella fettucine-crouton-balsamic drizzle	<b>\$70</b>
<b>Roasted Fig Tartlet</b> goat cheese- honey drizzle	<b>\$75</b>
<b>Golden Gazpacho</b> tortilla spoon	<b>\$80</b>
<b>Salmon Canape</b> fingerling potatoes-smoked salmon- crème Fraiche	<b>\$85</b>
<b>Antipasto Skewers</b>	<b>\$85</b>
<b>Proscuitto Wrapped Asparagus</b>	<b>\$75</b>
<b>Fresh Fruit Skewers</b> honey vanilla yogurt dip	<b>\$85</b>
<b>Sake Cured Tuna</b> crispy wonton	<b>\$85</b>
<b>Buffalo Chicken Bites</b> phyllo cup- bleu cheese crumble	<b>\$80</b>
<b>Caribbean Smoked Fish Dip on Taro</b>	<b>\$85</b>
<b>Jumbo Shrimp</b> with virgin bloody mary shooter	<b>\$150</b>
<b>Caprese Skewers</b>	<b>\$85</b>
<b>Pesto Cream Cherry Tomatoes</b>	<b>\$60</b>
<b>Chicken Mouse on Cheddar</b>	<b>\$75</b>
<b>Beef Tenderloin Crostini</b> horseradish chive cream	<b>\$100</b>
<b>Beef Negimaki</b> asparagus -thin roast beef- boursin spread	<b>\$90</b>

## Hot

<b>Spinach and Feta Mash</b> phyllo cup	<b>\$ 75</b>
<b>Spinach &amp; Red Pepper Mushroom Caps</b>	<b>\$ 75</b>
<b>Vegetable Dumplings</b> miso teriyaki sauce	<b>\$ 85</b>
<b>Black Bean Cake</b> cilantro cream	<b>\$ 80</b>
<b>Grilled Cheese Triangles</b> with tomato soup shooter	<b>\$ 70</b>
<b>Coconut Chicken Tenders</b> sweet and spicy chili sauce	<b>\$ 80</b>
<b>Fingerling Skins</b> gorgonzola & pancetta cream	<b>\$ 85</b>
<b>Beef Wellington</b> demi glaze	<b>\$ 110</b>
<b>Deconstructed Burger Skewer</b> roasted garlic aioli	<b>\$ 85</b>
<b>Sesame Satay</b> beef or chicken- thai peanut sauce	<b>\$ 75</b>
<b>Maple Apple Sausage Mushroom Caps</b>	<b>\$ 85</b>
<b>BBQ Pork Crostini</b> caramelized onion jam	<b>\$ 85</b>
<b>Crab Cakes</b> roasted red pepper remoulade	<b>\$ 110</b>
<b>Jumbo Sea Scallop</b> maple bacon jam	<b>\$ 125</b>

**Priced per 50 pieces**

Recommendation: 4-6 pieces per person with dinner 8-10 pieces per person for hors d'oeuvres party

**Children's Pricing (age 4-11 years)**

**Plated Entrée**            \$13.00 per person

Menu options include: Grilled Chicken with Mac & Cheese, Chicken Tenders & Fruit, Penne Pasta w/ Marinara & Meatballs

**Buffet Options**            \$20 off the buffet package price when eating off the buffet

**Vendors**

We are happy to provide a free meal for your vendors off the buffet. We will offer a flat \$20 meal charge for any plated vendor meals.

**Tastings**

If a tasting is requested, we will be happy to accommodate at one of our restaurants or in our banquet facility in Manchester. Appointments must be made ahead of time.

**Contact**

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