

*Great Events Catering*  
*Extravagant Wedding Buffet*

Stationary artisan cheese board, chilled grilled vegetable board, choice of four passed hors d'oeuvres, warm rolls & butter, two plated starters, two sides, two entrees, one chef attended carving station, coffee & tea service with dinner & dessert. Complimentary cake cutting and service to your guests with chocolate covered strawberry garnish.

*Plated Starters (choose two)*

**Garden Salad**

Mixed greens- tomatoes- red onions- carrots- cucumbers- shredded mozzarella- croutons

**Caesar Salad**

Romaine- shaved parmesan- cracked black pepper- housemade croutons

**Greek Salad**

Romaine- roma tomatoes- feta- cucumbers- Kalamata olives

**Caprese Salad**

Spinach and basil- roma tomatoes- buffalo mozzarella- balsamic drizzle

**Soup du Jour**

Italian Wedding- Cream of Broccoli- Vegetable Minestrone- New England Clam Chowder

*On The Side(choose two)*

Wild Rice Pilaf

Herbed Red Quinoa

Roasted Red Potatoes

Garlic Smashed Potatoes

Sweet Potato Soufflé

Seasonal Vegetable Medley

Roasted Rainbow Root Vegetables

Glazed Carrots

Sautéed String Beans & Shallots

Roasted Brussels & Bacon

Creamed Spinach

Cranberries & Brown Rice

*Great Events Catering*  
*Extravagant Wedding Buffet*

*Entrees (choose two)*

**Beef/Pork:**

Beef Bourguignon  
Bourbon Beef Tips

Beef Stroganoff  
Chianti Braised Short Ribs

**Vegetarian:**

Butternut Squash Ravioli  
Eggplant Parmigiana  
Grilled Vegetable Ravioli

Tri-Color Tortellini Primavera  
Vegetable Orecchiette Pasta

**Poultry:**

Chicken Marsala  
Mediterranean Stuffed Chicken  
Chicken Parmesan  
Chicken Almond Crepes

Chicken Capri  
Chicken Milanese  
Chicken Saltimbocca

**Fish:**

Broiled Haddock  
Broiled Salmon with Citrus Herb Butter  
Shrimp Scampi

Seafood Stuffed Haddock  
Salmon Piccata  
Seafood Fra Diavolo

*\$72.<sup>99</sup> pp*

9% NH Meals Tax and 20% Service Gratuity Additional

*Great Events Catering*  
*Extravagant Wedding Buffet*

*Hors D'oeuvres (choose four)*

**Cold**

**Bruschetta**

Tomato, basil, mozzarella salsa ♦ balsamic drizzle

**Roasted Fig & Goat Cheese Tartlet** honey drizzle

**Golden Gazpacho on Tortilla Spoon**

**Salmon Canape**

Fingerling potatoes ♦ smoked salmon ♦ crème fraiche

**Carpaccio**

Seared beef tenderloin ♦ shaved imported parmesan ♦ evoo

**Skewers**

Fruit *or* Antipasto *or* Caprese

**Sake Cured Tuna atop Crispy Wonton**

**Buffalo Chicken Bites**

Phyllo cup ♦ bleu cheese crumble

**Caribbean Smoked Fish Dip on Taro**

**Jumbo Shrimp**

Virgin bloody mary shooter

**Pesto Cream Cherry Tomatoes**

**Beef Tenderloin Crostini** Horseradish chive cream

**Hot**

**Twice Baked Fingerling Potatoes** gorgonzola ♦ pancetta

**Mushroom Caps**

Spinach & Red Pepper *or* Maple Apple Sausage

**Vegetable Dumplings** Miso teriyaki sauce

**Raspberry & Brie Crostini**

**Black Bean Cake** Cilantro cream

**Coconut Chicken Tenders** Sweet thai chili sauce

**Beef Wellington**

**Deconstructed Burger Skewer** Roasted garlic aioli

**Sesame Satay**

Beef or chicken ♦ thai peanut sauce

**BBQ Pork & Caramelized Onion Crostini**

**Beef Negimaki**

Asparagus thin roast beef ♦ boursin spread

**Crab Cakes** Roasted red pepper remoulade

**Jumbo Sea Scallop** Maple bacon jam