

Great Events Catering ~ Wedding Buffets

All wedding packages include ivory or white floorlength tablecloths and napkins, all china, silverware and water glass.

Classic Wedding Buffet

\$55.⁹⁹ pp

Stationary artisan cheese board, choice of three passed hors d'oeuvres, warm rolls & butter, one starter, two sides, three entrees, coffee & tea service with dinner & dessert. Complimentary cake cutting and service to your guests.

Signature Wedding Buffet

\$62.⁹⁹ pp

Stationary artisan cheese board, vegetables crudites, choice of three passed hors d'oeuvres, chef choice rolls & butter, two starters, two sides, three entrees, coffee & tea service with dinner & dessert. Complimentary cake cutting and service to your guests.

Distinctive Wedding Buffet

\$72.⁹⁹ pp

Stationary artisan cheese board, chilled grilled vegetable board, choice of four passed hors d'oeuvres, chef choice rolls & butter, two 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.

For Starters

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

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

Home-Style Mac & Cheese

Roasted Brussels & Bacon

Penne a la Marinara

Creamed Spinach

Cranberries & Brown Rice

Entrées

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

Chef Attended

Turkey Breast with Sage Pan Gravy
Baked Ham with Rum Raisin Glaze
Roast Tenderloin of Beef

\$6pp
\$8pp
\$12pp

Apple Cider Glazed Stuffed Pork Loin
Prime Rib Au Jus
New Zealand Rack of Lamb

\$6pp
\$10pp
marketprice

Hors D'oeuvres

Cold

Bruschetta Spoons

Mozzarella fettucine ♦ crouton ♦ 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