

## *Classic Wedding Buffet*

*\$58.<sup>99</sup> up*

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*

*\$67.<sup>99</sup> up*

One stationary display, 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*

*\$76.<sup>99</sup> up*

One stationary display, choice of three 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.

### **Passed Hors D'oeuvres**

**Golden Gazpacho on Tortilla Spoon**

**Salmon Canape**

Fingerling potatoes ♦ smoked salmon ♦ crème fraiche

**Skewers** Fruit *or* Antipasto *or* Caprese

**Caribbean Smoked Fish Dip on Taro**

**Pesto Cream Cherry Tomatoes**

**Beef Tenderloin Crostini** Horseradish chive cream

**Mushroom Caps**

Spinach & Red Pepper *or* Maple Apple Sausage

**Black Bean Cake** Cilantro cream

**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

### **UPGRADED HORS DS (+\$2pp)**

**Jumbo Sea Scallop** Maple bacon jam

**Jumbo Shrimp** Virgin bloody mary shooter

**Sake Cured Tuna atop Crispy Wonton**

# Wedding Buffets- Continued

## 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 Fingerlings

Rainbow Potato Medley

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

Boiled Parsley New Potatoes

Additional Side or Salad            \$1.50 pp

Additional Entrée                    \$4pp

# Wedding Entrees

## Entrees

### Beef/Pork:

BBQ Pork Ribs  
Gorgonzola Beef Tips

Beef Stroganoff  
Chianti Braised Short Ribs

### Vegetarian:

Butternut Squash Ravioli  
Eggplant Rollatini  
Grilled Vegetable Ravioli

Tri-Color Tortellini Primavera  
Vegetable Orecchiette Primavera  
Manicotti

### Poultry:

Chicken Marsala  
Mediterranean Stuffed Chicken *aglio olio*  
Chicken Parmigiana

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 \$6pp  
Baked Ham with Rum Raisin Glaze \$8pp  
Roast Tenderloin of Beef \$12pp

Apple Cider Glazed Pork Loin \$6pp  
Prime Rib Au Jus \$10pp  
Rack of Lamb marketprice

## *Action Station Reception*

*\$69.<sup>99</sup> up*

Two stationary boards, choice of three stations, three passed hors d'oeuvres, coffee & tea buffet. Complimentary cake cutting and service to your guests.

### *Create Your Own*

#### **CYO Salad**

Lettuce Blend- Assorted Vegetables- Cheddar - Feta- Craisins- Hard Boiled Egg- Croutons- Creamy Ranch- Zinfandel Vinaigrette - Rolls & Butter

#### **CYO Mashed Potato**

Red & Gold Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ - Maple Syrup- Cinnamon & Sugar- Sour Cream

#### **CYO Mac & Cheese**

Cavatappi Pasta- Alfredo, Creamy Pesto, Crème Rosa- Bacon- Ham- Chicken- Scallions- Mushrooms- Cheese Variety- Tabasco

### *Chef Attended*

#### **Stir Fry**

Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots -Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce

**Risotto** Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes

**Pasta Trio** Choose three sauces and two fill-ins and let your guests create their own pasta dish

**Sauces:** Alfredo, Marinara, Pesto, Aglio Olio, Bolognese, Fra Diavolo

**Fill-ins:** Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms

#### **Chef Carved Station**

Turkey Breast with Sage Pan Gravy

Baked Ham with Rum Raisin Glaze

Roast Tenderloin of Beef

Apple Cider Glazed Pork Loin

Prime Rib Au Jus

# Boards ~ Hors D'oeuvres

## Boards

**Raw Vegetable Crudités or Chilled Grilled Vegetables**

**Sliced Seasonal Fresh Fruit**

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

### Dip Trio

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

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

### Middle Eastern

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

### Charcuterie

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

### Hot

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

### 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.

## **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**

Samantha Limoges, Offsite Catering Director

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