

## Wedding Plated Dinner

Our plated dinner package includes a four course meal featuring salad, sorbet intermezzo, entrée and your cake cut and served to your guests. All plated entrée selections are served with a cheese, fruit and vegetable stationary display, freshly baked rolls and butter, choice of starch and chef seasonal vegetable and coffee and tea service. A vegetarian option is offered at no additional charge. A third protein entrée option will incur an additional \$4 per person charge.

### Salad:

Classic Garden - Traditional Caesar -Chef Seasonal Creation

### Sorbet Intermezzo

Choice of Lemon, Raspberry or Mango

### Entrée Options (choose two)

Chianti Braised Short Ribs	\$60	Five Spice Pork loin <i>maple cream</i>	\$58
Tenderloin of Beef <i>béarnaise sauce</i>	\$62	Poached Salmon Filet <i>sundried tomato vinaigrette</i>	\$56
Filet Oscar	\$65	Baked Stuffed Haddock <i>Newburg &amp; mozzarella</i>	\$56
Gorgonzola Steak Tips	\$60	Seafood Sampler	\$65
Chicken Marsala	\$58	Butternut Squash Ravioli <i>ginger &amp; red pepper cream</i>	\$52
Chicken Milanese <i>lemon beurre blanc</i>	\$58	Vegetable Orecchiette Primavera	\$52
Mediterranean Stuffed Chicken	\$58	Eggplant Rollatini <i>basil pesto and balsamic</i>	\$52

### Duet Entrees

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

# 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

## **Vendors**

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**

Samantha Limoges, Offsite Catering Director

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