

## 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

Soppressata- 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

603-581-9022

[www.greateventsnh.com](http://www.greateventsnh.com)

[Samantha@fratellos.com](mailto:Samantha@fratellos.com) or [info@greateventsnh.com](mailto:info@greateventsnh.com)