

Great Events

CATERING



Wedding Catering Manual

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 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 & mozzarella</i>	\$56
Gorgonzola Steak Tips	\$60	Seafood Sampler	\$65
Chicken Marsala	\$58	Butternut Squash Ravioli <i>ginger & 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

Classic Wedding Buffet

\$58.⁹⁹ 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

\$67.⁹⁹ 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

\$76.⁹⁹ 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

\$69.⁹⁹ 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

Soppressata- Cured Sausage- Prosciutto- Dried Apricots- Tapenade- Whole Grain Mustard- Roasted Red Peppers- Dry Cheeses- Breadsticks- Toast Points

Boards ~ Hors D'oeuvres

Cold

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

Hot

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

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