

Wedding Buffets

Classic Wedding Buffet

\$55.⁹⁹ up

Artisan cheese board, chef choice rolls & butter, one salad, two sides, two entrees, coffee & tea service with dinner & dessert. Complimentary cake cutting and service to your guests.

Signature Wedding Buffet

\$64.⁹⁹ up

Cheese, fruit and vegetable board, chef choice rolls & butter, one salad, three sides, three entrees, coffee & tea service with dinner & dessert. Complimentary cake cutting and service to your guests.

Salad

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

On The Side

Wild Rice Pilaf	Glazed Carrots
Herbed Red Quinoa	Sautéed String Beans & Shallots
Roasted Fingerlings	Home-Style Mac & Cheese
Rainbow Potato Medley	Roasted Brussels & Bacon
Garlic Smashed Potatoes	Penne a la Marinara
Sweet Potato Soufflé	Creamed Spinach
Seasonal Vegetable Medley	Cranberries & Brown Rice
Roasted Rainbow Root Vegetables	Boiled Parsley New Potatoes

Wedding Buffets- Continued

Entrées

Beef/Pork:

BBQ Pork Ribs
Gorgonzola Beef Tips

Vegetarian:

Butternut Squash Ravioli
Eggplant Rollatini
Grilled Vegetable Ravioli

Poultry:

Chicken Marsala
Mediterranean Stuffed Chicken *aglio olio*
Chicken Parmigiana

Fish:

Broiled Haddock
Broiled Salmon with Citrus Herb Butter
Shrimp Scampi

Beef Stroganoff
Chianti Braised Short Ribs

Tri-Color Tortellini Primavera
Vegetable Orecchiette Primavera
Manicotti

Chicken Capri
Chicken Milanese
Chicken Saltimbocca

Seafood Stuffed Haddock
Salmon Piccata
Seafood Fra Diavolo

Additional Side or Salad *\$1.50 pp*
Additional Entrée *\$4pp*

Action Station Enhancements

Create Your Own

CYO Salad	\$8pp
Lettuce Blend- Assorted Vegetables- Cheddar - Feta- Craisins- Hard Boiled Egg- Croutons- Creamy Ranch- Zinfandel Vinaigrette	
CYO Mashed Potato	\$8pp
Red & Gold Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream	
CYO Mac & Cheese	\$8pp
Cavatappi Pasta- Alfredo, Creamy Pesto, Crème Rosa- Bacon- Ham- Chicken- Scallions- Mushrooms- Cheese Variety- Tabasco	
CYO Sandwich	\$10pp
Pre Sliced Roast Beef- Ham- Turkey- Assorted Rolls- Condiments & Accompaniments- Vegetable Tray	

Chef Attended

Stir Fry	\$10pp
Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots -Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce	
Risotto	\$10pp
Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes	
Pasta Trio	\$11pp
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 Carving Station

Turkey Breast with Sage Pan Gravy	\$7pp	Prime Rib Au Jus	\$10pp
Apple Cider Glazed Pork Loin	\$7pp	Roast Tenderloin of Beef	\$12pp
Baked Ham with Rum Raisin Glaze	\$8pp		

Boards ~ Hors D'oeuvres

Raw Vegetable Crudités or Chilled Grilled Vegetables *\$4pp*

Sliced Seasonal Fresh Fruit *\$5pp*

Artisan Cheese *\$6pp*

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

Dip Trio *\$6pp*

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 *\$9pp*

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

Middle Eastern *\$9pp*

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

Charcuterie *\$9pp*

Soppresata- 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
Proscuitto 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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