

# Great Events

CATERING



2019 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 ~maple cream	\$58
Tenderloin of Beef ~ béarnaise sauce	\$62	Poached Salmon Filet ~ sundried tomato vinaigrette	\$56
Filet Oscar	\$65	Baked Stuffed Haddock ~ newburg & mozzarella	\$56
Gorgonzola Steak Tips	\$60	Seafood Sampler	\$65
Chicken Marsala	\$58	Butternut Squash Ravioli ~ ginger & red pepper cream	\$52
Chicken Milanese ~ lemon sage beurre blanc	\$58	Vegetable Orecchiette Primavera	\$52
Mediterranean Stuffed Chicken aglio olio	\$58	Eggplant Rollatini ~ basil pesto and balsamic	\$52

### Duet Entrees

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

## Wedding Buffets

### Classic Wedding Buffet

\$55.<sup>99</sup> 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.<sup>99</sup> 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

<b>Garden Salad</b>	Mixed greens- tomatoes- red onions- carrots- cucumbers- shredded mozzarella- croutons
<b>Caesar Salad</b>	Romaine- shaved parmesan- cracked black pepper- housemade croutons
<b>Greek Salad</b>	Romaine- roma tomatoes- feta- cucumbers- Kalamata olives
<b>Caprese Salad</b>	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

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

## Chef Attended

<b>Stir Fry</b>	<b>\$10pp</b>
Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots -Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce	
<b>Risotto</b>	<b>\$10pp</b>
Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes	
<b>Pasta Trio</b>	<b>\$11pp</b>
Choose three sauces and two fill-ins and let your guests create their own pasta dish	
<b>Sauces:</b> Alfredo, Marinara, Pesto, Aglio Olio, Bolognese, Fra Diavolo	
<b>Fill-ins:</b> Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms	

## Chef Carving Station

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

## *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*

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

## Hot

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

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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