

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

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

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

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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