

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 beurre blanc	\$58	Vegetable Orecchiette Primavera	\$52
Mediterranean Stuffed Chicken	\$58	Eggplant Rollatini ~ basil pesto and balsamic	\$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

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

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

Boards ~ Hors D'oeuvres

Raw Vegetable Crudités *\$4pp*

Chilled Grilled Vegetables *\$5pp*

Sliced Seasonal Fresh Fruit *\$5pp*

Artisan Cheese *\$6pp*

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
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

Samantha Limoges, Offsite Catering Director

603-581-9022

www.greateventsnh.com

Samantha@fratellos.com or info@greateventsnh.com