

Great Events

CATERING



2019 Wedding Catering Manual

Congratulations!

Congratulations to you on your engagement and thank you for considering Great Events Catering for your wedding caterer. Your choice of the wedding food is one of the most important decisions you will make for this day and we are honored you have thought of us during this process.

Why Great Events Catering?

Great Events Catering is the catering department of the Fratellos & Homestead Restaurants, a popular NH restaurant chain. While our restaurants specialize in both Italian and country home favorites, we offer much more than that on our menu. Our culinary team has an extensive background in the food industry; working in resorts all over the state and striving for perfection in all that they serve. As you will see from the following menus, our packages offer a variety of traditional and creative options guaranteed to satisfy your guests' palettes. Looking for a certain ethnic flavor? Our chefs enjoy being creative and providing you with a menu that will complete your wedding day dream.

We are confident that with Great Events Catering you will receive both a high quality product at an affordable price and a distinctive service experience that will complete your wedding day dreams. After you have had an opportunity to review the enclosed information, please feel free to contact us with any questions that you may.

Thank you and congratulations once again on your engagement.

We look forward to speaking with you soon!

The McDonough Family



Plated Wedding Menu \$52.99 per person

Our basic plated wedding package includes two entrees of your choice plus a vegetarian option, fresh salad with warm rolls, complimentary wedding dessert cutting and coffee and tea buffet.

International and Domestic Cheese & Fresh Fruit Display

Salads (choose one)

*Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Housemade Dressing*

*Caprese Salad with Balsamic Drizzle
Chef Seasonal Salad with Housemade Vinaigrette*

Entrée Selections (choose two) (Vegetarian & Children Entrees on last page)

Mediterranean Stuffed Chicken

airline chicken stuffed with feta, spinach, sundried tomatoes and boursin with aglio olio sauce; paired with wild rice pilaf and grilled asparagus spears

Chicken Marsala

atop roasted garlic mashed potatoes and sautéed string beans and shallots

Chicken Milanese

lemon sage beurre blanc, paired with citrus feta orzo and seasonal squash blend

Chicken Canneberge (+\$3pp)

airline chicken stuffed with a cranberry and Brie stuffing with pan gravy; served with green bean almandine and a rosemary garlic mashed potato

Gorgonzola Steak Tips

bourbon glaze, gorgonzola cheese, paired with roasted red potatoes and seasonal squash medley

Chianti Braised Short Ribs (+\$3pp)

atop smashed russet potatoes and roasted root vegetables

Tenderloin of Beef (+\$6pp)

7 oz roast tenderloin, drizzled with bordelaise sauce, served with mushroom risotto and fire roasted brussels & grape tomatoes

Five Spice Pork Loin

maple cream; served with wild rice pilaf and roasted squash, spinach and pancetta medley

Poached Salmon

blood orange beurre blanc or sundried tomato vinaigrette, with roasted fingerlings and sautéed spinach

NE Style Haddock

panko crumbs, white wine, lemon butter sauce; served with roasted red potatoes and broccolini

Baked Stuffed Haddock (+\$3pp)

lobster, shrimp & scallop stuffing, topped with Newburg sauce; served with roasted red potatoes and broccolini

Veal Piccata (+\$4pp)

lemon sage beurre blanc, capers, paired with citrus feta orzo and seasonal squash blend

Baked Salmon Oscar (+\$8pp)

broiled filet, topped with lobster meat, asparagus and béarnaise; served with roasted fingerlings and sautéed spinach

Surf & Turf (+\$10pp)

6 oz roast tenderloin of beef, paired with poached salmon; served with rainbow potato medley and grilled asparagus spears

In Harmony (+\$5pp)

herb roasted airline chicken and gorgonzola tips, paired with garlic smashed potatoes and sautéed string beans & shallots

Boards ~ Hors D'oeuvres

Sliced Seasonal Fresh Fruit

\$5pp

Artisan Cheese

\$4pp

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
Chicken & Waffles spicy maple reduction	\$ 85

Priced per 50 pieces

Recommendation: 4-6 pieces per person with dinner 8-10 pieces per person for hors d'oeuvres party

Prices are listed per person unless otherwise specified.
All prices are subject to 9% NH Meals Tax and 18% Service Charge

Policies

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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