

GEC Plated Weddings~ 56.99 pp

During Cocktail Hour

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 and one vegetarian entrée)

Mediterranean Stuffed Chicken	<i>airline chicken stuffed with feta, spinach, sundried tomatoes and boursin; white wine parmesan sauce</i>
Chicken Marsala	<i>marsala wine, mushrooms</i>
Chicken Milanese	<i>lemon sage beurre blanc</i>
Chicken Canneberge	<i>airline chicken stuffed with a cranberry and Brie stuffing with pan gravy</i>
Chicken Saltimbocca	<i>prosciutto, sage, plum tomatoes, fontina, madeira wine</i>
Honey Garlic Steak Tips	<i>honey garlic glaze, topped with peppers and onions</i>
Chianti Braised Short Ribs (+\$2pp)	<i>slow cooked short ribs braised in a chianti broth, with red onion chutney</i>
Tenderloin of Beef(+ \$6pp)	<i>7 oz roast tenderloin, drizzled with bordelaise sauce</i>
Five Spice Pork Loin	<i>maple cream</i>
Poached Salmon	<i>blood orange beurre blanc or sundried tomato vinaigrette</i>
NE Style Haddock	<i>panko crumbs, white wine, lemon butter sauce</i>
Baked Stuffed Haddock (+\$2pp)	<i>lobster, shrimp & scallop stuffing, topped with Newburg sauce</i>
Veal Piccata (+\$4pp)	<i>lemon sage beurre blanc, capers</i>
Baked Salmon Oscar (+\$8pp)	<i>broiled salmon filet, topped with lobster meat, asparagus and béarnaise</i>
Baked Filet Oscar (+\$8pp)	<i>broiled filet, topped with lobster meat, asparagus and béarnaise</i>
Surf & Turf (+\$10pp)	<i>6 oz roast tenderloin of beef, paired with poached salmon</i>

(Vegetarian Entrees listed under buffet entrees, childrens meals on last page, side options available under buffet offerings)

Plated Meal also comes with complimentary cake cutting and coffee and tea buffet.

Boards ~ Hors D'oeuvres

Raw Vegetable Crudités or Chilled Grilled Vegetables

\$4pp / \$5pp

Sliced Seasonal Fresh Fruit

\$5pp

Artisan Cheese

\$4.50pp

International and Domestic Cheeses- Assorted Crackers - Fresh Fruit Garnish

Dip Trio

\$6pp

Choose three, served with toasted pita triangles:

Crab and Cream Cheese

Spinach and Artichoke

Tzatziki

Beer Cheese Fondue

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

\$8pp

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

Charcuterie

\$9pp

Soppressata- Cured Sausage- Prosciutto- Dried Apricots- Tapenade- Whole Grain Mustard- Roasted Red Peppers- Dry Cheeses- Crostinis- Parmesan Crisps

Boards ~ Hors D'oeuvres

Bruschetta Spoons	mozzarella fettucine-crouton-balsamic drizzle	\$70	*Black Bean Cake	cilantro cream	\$80
Roasted Fig Tartlet	goat cheese- honey drizzle	\$75	Grilled Cheese Triangles	with tomato soup shooter	\$70
*Golden Gazpacho		\$80	Coconut Chicken Tenders	sweet and spicy chili sauce	\$80
*Salmon Canape	fingerling potatoes-smoked salmon- crème fraiche	\$85	*Fingerling Skins	gorgonzola- pancetta- sour cream- chives	\$85
*Antipasto Skewers		\$85	Beef Wellington		\$110
*Prosciutto Wrapped Asparagus		\$90	Burger Sliders	roasted garlic aioli	\$85
Pan Seared Sesame Tuna	crispy wonton	\$95	*Sesame Satay	beef or chicken-sesame seeds- teriyaki	\$75
Buffalo Chicken Bites	phyllo cup	\$85	**Maple Apple Sausage Mushroom Caps		\$85
*Jumbo Shrimp	with virgin bloody mary shooter	\$150	Jerk Chicken Sliders	-pineapple cilantro slaw	\$90
*Caprese Skewers		\$85	*Cajun Shrimp & Sausage Skewers		\$110
*Pesto Cream Cherry Tomatoes		\$60	*Lamb Pops	maple mustard	\$150
Beef Tenderloin Crostini	horseradish chive cream	\$100	Pretzel Bites	honey mustard	\$85
*Beef Negimaki	asparagus -thin roast beef- boursin spread	\$90	*Habanero Honey Bacon Wrapped Shrimp		\$150
Cranberry Apple Chicken Bites	phyllo cup	\$85	BBQ Pork Crostini	caramelized onion jam	\$85
Italian Fruit Toast	raspberries-strawberries-honey- ricotta	\$80	Crab Cakes	roasted red pepper remoulade	\$110
Spinach and Feta Mash	phyllo cup	\$75	*Seared Sea Scallop	maple bacon jam	\$125
**Spinach & Red Pepper Mushroom Caps		\$75	Chicken & Waffles	spicy maple reduction	\$90
Vegetable Dumplings	teriyaki sauce	\$85	*Tempura Brussels	lemon aioli	\$85
			*Sweet Potato Medallions	avocado- bacon	\$90

*gluten free **can be made gluten free

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

Additional Details

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 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

Web: www.greateventsnh.com Email: Samantha@fratellos.com or info@greateventsnh.com

"We are excited to make your next event a Great Event!"