

# *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 compliment the expectations of your wedding day. 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*

## *Classic Wedding Buffet 54.99 pp*

## *Signature Wedding Buffet 63.99 pp*

### *Displays*

Artisan Cheese Display  
Fresh Vegetable Crudités with Parmesan Peppercorn  
Fresh Seasonal Fruit  
Chilled Grilled Vegetable Display with Balsamic & Oil

### *Salads*

Crisp Garden Salad with Zinfandel Vinaigrette  
Classic Caesar with Housemade Dressing  
Caprese Salad with Balsamic Drizzle  
Chef Seasonal Salad with Housemade Vinaigrette

One display, chef choice rolls & butter, one salad (served plated or buffet style), two sides, three entrees, coffee & tea buffet service with dinner & dessert. Complimentary cake cutting and service to your guests.

Two displays, chef choice rolls & butter, one salad (served plated or buffet style), three sides, two entrees, 1 carved entree, coffee & tea buffet service with dinner & dessert. Complimentary cake cutting and service to your guests.

### *On The Side*

Wild Rice Pilaf  
Roasted Fingerlings  
Rainbow Potato Medley  
Garlic Smashed Potatoes  
Sweet Potato Soufflé  
Seasonal Squash Medley  
Roasted Rainbow Root Vegetables  
Glazed Baby Stemmed Carrots  
Sautéed String Beans & Shallots  
Italian Green Bean Medley  
Parmesan Mashed Cauliflower  
Steamed Broccoli  
Home-Style Mac & Cheese  
Roasted Brussels & Bacon  
Cavatappi a la Marinara  
Cranberries & Brown Rice

## Buffet Entrees

### Beef/Pork:

Marinated Beef Tips GF *steakhouse marinade*  
Beef Wellington *tenderloin of beef wrapped in phyllo; bordelaise*  
Honey Garlic Beef Tips GF *topped with peppers and onions*  
Five Spice Pork Loin\* *maple cream sauce*  
Chianti Braised Short Ribs\* *red onion chutney*  
Short Rib Mac & Cheese *bbq braised short ribs, caramelized onion, homestyle mac*

### Fish:

Broiled Haddock GF *lemon, white wine, salt & pepper*  
NE Style Haddock *italian bread crumbs, lemon and butter*  
Seafood Stuffed Haddock *lobster, scallop, shrimp stuffing; Newburg sauce*  
Broiled Salmon with Citrus Herb Butter GF  
Shrimp Scampi GF *traditional scampi topped with Jumbo Shrimp*  
Seafood Alfredo (+\$3) *maine lobster, sea scallop, petite shrimp*  
Lobster Mac & Cheese *(additional charge- market price)*

### Chef Carving Stations:

Turkey Breast *Herbed Pan Gravy*  
Roast Sirloin *burgundy demi*  
Cranberry & Apple Stuffed Pork Loin *Cider Glaze*

\*Can be made gluten free

### Poultry:

Chicken Marsala\* *mushrooms, marsala wine, garlic*  
Chicken Capri\* *artichokes, tomatoes, white onion, parmesan, garlic, butter*  
Chicken Piccata\* *lemon, capers, white wine butter*  
Chicken Saltimbocca\* *plum tomatoes, sage, prosciutto, fontina, madeira wine*  
Chicken Cordon Bleu *ham, swiss cheese,*  
Buffalo Chicken Mac & Cheese *fried buffalo chicken, bleu cheese, homestyle mac*  
Mediterranean Stuffed Chicken *feta, spinach, sundried tomatoes, boursin; white wine parmesan*

### Vegetarian:

Butternut Squash Ravioli *dried cranberries, brown butter sage sauce*  
Wild Mushroom Ravioli *light herbed alfredo*  
Vegetable Primavera\* *slow roasted tomatoes, seasonal vegetables. Aglio olio*  
Eggplant Rollatini *breaded eggplant stuffed with ricotta, sweet basil marinara*  
Cheese Manicotti *sweet basil marinara*  
Spinach Manicotti *creamy pesto*

Prime Rib Au Jus *horseradish cream (+\$4pp)*  
Baked Ham *Rum Raisin Glaze*  
Roast Tenderloin of Beef *bordealse or bearnaise (+\$6pp)*

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

\*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

# 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 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

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