

Great Events

CATERING



2020 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 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

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.

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

Hors D'oeuvres

Bruschetta Spoons mozzarella fettuccine-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		

Priced per 50 pieces

*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

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