

Great Events

CATERING



2022 Weddings at the Barn at Bull Meadow



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' palates. Looking for a certain ethnic flavor? Our chefs enjoy being creative and providing you with a menu that will complete your wedding day desires.

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 complement 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!



G&C Plated Weddings at BBM

\$56.99 per person

Plated Wedding Packages come with the included display, a plated salad selection served with rolls & butter, two protein entrees, one vegetarian entrée, paired with choice of starch and vegetable. Plated Meal also comes with complimentary cake cutting and coffee and tea buffet.

During Cocktail Hour

International and Domestic Cheese & Fresh Fruit Display

Salad Selection (select one)

Crisp Garden Salad with Zinfandel Vinaigrette

Classic Caesar with Creamy Caesar Dressing

Caprese Salad with Balsamic Drizzle

Chef Seasonal Salad with Housemade Vinaigrette

Entrée Selections (select two) (Vegetarian Entrees listed under buffet entrees, children's meals on last page)

Calabria Chicken	airline chicken stuffed with feta, spinach, sundried tomatoes and boursin; white wine parmesan cream
Chicken Marsala	Lightly breaded chicken breast, marsala wine, mushrooms
Chicken Canneberge	airline chicken stuffed with a cranberry and Brie stuffing with pan gravy
Chicken Saltimbocca	Chicken breast stuffed with prosciutto, sage, plum tomatoes, fontina, madeira
Honey Garlic Steak Tips	honey garlic glaze, topped with peppers and onions
Braised Short Ribs (+\$2pp)	slow cooked short ribs braised in a chianti broth, with red onion chutney
Five Spice Pork Loin	maple cream
Baked Salmon	Citrus herb butter
Tuscan Haddock	panko crumbs, pesto, tomatoes, red onion, diced spinach
Stuffed Haddock (+\$2pp)	lobster, shrimp & scallop stuffing, topped with Newburg sauce
Veal Piccata (+\$4pp)	lemon, capers, wine butter sauce

Starch Selections (select one)

Wild Rice Pilaf
Herb Roasted Fingerlings
Rainbow Potato Medley
Garlic Yukon Gold Mashed
Sweet Potato Souffle
Homestyle Mac & Cheese

Vegetable Selections (select one)

Seasonal Squash Medley
Roasted Rainbow Root Vegetables
Glazed Stemmed Baby Carrots
Sautéed String Beans & Shallots
Parmesan Mashed Cauliflower
Roasted Brussels and Bacon

GEC Buffet Weddings at BBM

Classic Wedding Buffet - \$54.99 per person

One display, chef choice rolls & butter, one plated salad, two sides, three entrees, and coffee and tea buffet. Complimentary Cake Cutting and service.

Signature Wedding Buffet - \$63.99 per person

Two displays, chef choice rolls & butter, one plated salad, three sides, two entrees, one carved entrée (roast turkey, roast sirloin or five spice pork loin), and coffee and tea buffet. Complimentary Cake Cutting and service.

Displays

Artisan Cheese Display
Vegetable Crudites
Fresh Seasonal Fruit
Chilled Grilled Vegetable Display

Salads

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

On The Side

Wild Rice Pilaf
Herb Roasted Fingerlings
Rainbow Potato Medley
Garlic Yukon Gold Mashed
Candied Butternut Squash
Seasonal Squash Medley

Roasted Rainbow Root Vegetables
Glazed Carrots
Italian Green Bean Medley
Home-Style Mac & Cheese
Roasted Brussels & Bacon
Cavatappi a la Marinara or Alfredo

Entrees

Marinated Beef Tips
Honey Garlic Beef Tips
Cranberry Apple Stuffed Pork Loin
Chianti Braised Short Ribs
Short Rib Mac & Cheese
GF Broiled Haddock
Seafood Stuffed Haddock
Baked Salmon with Citrus Herb Butter
Shrimp Scampi
Seafood Alfredo (+\$3pp)
Lobster Mac & Cheese (mkt price)
Grilled Swordfish with Mango Pineapple Salsa (+2pp)



Chicken Marsala
Chicken Capri
Chicken Piccata
Chicken Saltimbocca
Chicken Cordon Bleu
Buffalo Chicken Mac & Cheese

Vegetarian Entrees

Butternut Squash Ravioli
Eggplant Rollatini
Vegetable Primavera
Vegetable Gnocchi

GEC Action Stations

Create Your Own

- CYO Salad** Lettuce Blend- Assorted Vegetables- Mozzarella - Feta- Croutons- Parmesan
Peppercorn- Zinfandel Vinaigrette – Oil & Vinegar - Rolls & Butter **\$5pp**
- CYO Mashed Potato** Yukon Gold Mash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese-
BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream **\$10pp**
- Mac and Cheese Bar** Homestyle Mac and cheese and two additional combinations: **\$10pp**
Buffalo Chicken - Cheeseburger - Taco - Scampi - Cheddar Bacon - Cordon Bleu - Steak Bomb
- Pulled Pork - Shrimp Scampi (+\$2pp) - Lobster Mac (Market\$)

Chef Attended (+ \$25 chef fee)

- Stir Fry** Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots -Chicken- Shrimp-
Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce - White Rice **\$10pp**
- Risotto** Sundried Tomatoes- Spinach- Asparagus- Mushrooms - Sausage- Chicken- Balsamic Glaze-
Shaved Parmesan- Red Pepper Flakes **\$10pp**
- Pasta Trio** Choose three sauces and one fill-in and let your guests create their own
pasta dish **\$12pp**
Sauces: Alfredo, Marinara, Nut-free Pesto, Aglio Olio, Fra Diavolo, Bolognese
Fill-ins: Chicken, Meatballs, Sausage, Shrimp, Assorted seasonal Vegetables



Chef Attended Carving Station (+ \$25 chef fee)

- Chef Carved Turkey Breast with Herbed Pan Gravy and Cranberry Sauce **\$10pp**
- Chef Carved Five Spice Pork Loin with Maple Cream Sauce **\$10pp**
- Chef Carved Baked Ham with Brown Sugar Mustard **\$10pp**
- Chef Carved Prime Rib Au Jus **\$12pp**
- Chef Carved Roast Tenderloin of Beef with choice of bearnaise or bordelaise **\$14pp**

Displays/ Hors D'oeuvres

Displays/Boards

Raw Vegetable Crudités or Chilled Grilled Vegetables \$4pp /\$5pp

Sliced Seasonal Fresh Fruit \$5pp

Artisan Cheese \$4.50pp

International and Domestic Hard & Soft Cheeses- Assorted Crackers - Fresh Fruit Garnish

Cheese & Fruit Display or Cheese & Vegetable Display \$5 pp

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

Marinated Artichokes- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella-- Grilled Pesto Chicken- Olives- Peruvian peppers

Mediterranean

Hummus- Grilled vegetables - Black Olive Tapenade- Baba Ghanoush – Greek Olives- Tabbouleh- Marinated Feta - Toasted Naan

Charcuterie

Dry Italian and Black Pepper Salami- Capicola - Prosciutto - Dried Cranberry-thyme Crusted Goat Cheese - Manchego - Marinated Ciliegine Mozzarella- Dried Apricots- Whole Grain Mustard- Fruit Jam and Pickled Vegetables with Bread and Crackers

Cocktail Party!

Hors D'oeuvres priced per 50 pieces

Cold

**Bruschetta Spoons	\$75
mozzarella fettucine-crouton-balsamic drizzle	
Roasted Fig Tartlet	\$75
goat cheese- honey drizzle	
*Golden Gazpacho "Shots"	\$80
*Salmon Canape	\$85
fingerling potatoes-smoked salmon- crème fraiche- capers	
*Antipasto Skewers	\$85
*Prosciutto Wrapped Asparagus	\$95
Sake Cured Tuna	\$90
fried wonton-wasabi aioli	
Buffalo Chicken Salad Bites	\$85
*Jumbo Shrimp	\$150
with virgin bloody mary shooter	
*Caprese Skewers	\$85
*Pesto Cream Cherry Tomatoes	\$70
Beef Tenderloin Crostini	\$100
horseradish chive cream	
*Beef Negimaki	\$90
roast beef- scallion-rice-teriyaki	
Cranberry Apple Chicken Bites	\$85
Italian Fruit Toast	\$80
berry variety-honey- ricotta	
Peach Cobbler Tartlet	\$85
Artichoke Cream Phyllo Cups	\$70
*Salami Boursin Croquettes	\$80

*gluten free **can be made gluten free

Hot

Spinach and Feta Mash in Phyllo	\$75
**Spinach & Red Pepper Mushrooms	\$75
Vegetable Dumplings	\$85
*Black Bean Cake	\$80
cilantro cream	
Grilled Cheese Triangles	\$70
with tomato soup shooter	
Coconut Chicken Tenders	\$85
*Loaded Duchess Potato	\$90
Parmesan tuille -gorgonzola- pancetta- sour cream- chives	
Beef Wellington	\$ 110
Burger Sliders	\$90
roasted garlic aioli	
*Sesame Teriyaki Satay	\$ 75
beef or chicken	
**Maple Apple Sausage Mushrooms	\$ 85
Jerk Chicken Sliders	\$ 90
*Cajun Shrimp & Sausage Skewers	\$ 110
*Lamb Pops	\$150
maple mustard	
Prime Rib Slider	\$100
Horseradish Cream	
*Bacon Wrapped Shrimp	\$150
Habanero Honey Glaze	
BBQ Pork Crostini	\$ 85
caramelized onion jam	
Petite Crab Cakes	\$ 110
roasted red pepper remoulade	
*Seared Sea Scallop	\$125
maple bacon jam	
Chicken & Waffles	\$90
spicy maple reduction	
*Sweet Potato Medallions	\$90
avocado- bacon	

Cocktail Party!

Snack Attack

Milk & Cookies	\$4pp
cookie variety- white milk- chocolate milk -strawberry milk	
Ball Park Party	\$4pp
popcorn variety- flavored salt sprinkles- honey roasted nuts- pretzels	
Energy Builder	\$5pp
granola- raisins- m&ms®- assorted nuts- yogurt drops- coconut	
CYO Nachos	\$4.50pp
blue and white corn chips- cheese sauce- jalapenos- tomatoes- black olives- sour cream	
CYO Shortcake	\$6pp
biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream	
Dessert Bar assorted combination of housemade desserts	\$5pp
Pretzel Bar	\$4pp
warm jumbo pretzels- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning	

Delicious Desserts (A La Carte)

Cookies & Brownies	\$2pp
Mini Cannolis	\$1 ⁵⁰ pp
Carrot Cake	\$2 ⁵⁰ pp
Cheesecake	\$2 ⁵⁰ pp
Six Layer Chocolate Cake	\$2 ⁵⁰ pp
Tiramisu	\$2 ⁵⁰ pp
Peanut Butter Pie	\$2 ⁵⁰ pp
Lemon Torte	\$2 ⁵⁰ pp
Assorted Mini Pastries	\$4pp
Chocolate Covered Strawberries	\$3 each

Drink Stations (A La Carte)

Hot Chocolate Bar	\$3pp
Flavored Waters	\$1.50pp
Seasonal Agua Fresca	\$1.50pp
Unsweetened Tea & Lemonade	\$2pp

Additional Details!

Childrens Pricing (age 4-11 years)

Children have the option of eating off the buffet or having a separate plated entrée made for them. Children age 4-11 years old will be charged at a flat \$17.00 whether they eat off the buffet or have a separate plated meal. Please select one of the plated meal options for all children to enjoy:

Grilled Chicken with Mac and Cheese
Chicken Tenders with Fruit
Penne Pasta with Butter or Marinara

Vendors

We are happy to provide a meal for your vendors. A \$20 per vendor price applies. If you are doing a plated meal and you provide entrée options to your vendors, you will be responsible for any upcharge that might go along with that entrée.

Tastings

We are happy to accommodate a tasting at our banquet facility in Manchester . Tastings are private and must be made by appointment. Please inquire with Samantha at samantha@fratellos.com to make a tasting appointment.

Deposit and Bookings

We require a \$500 non-refundable deposit to secure our services. This is due along with a copy of a signed contract. Until both pieces are received, your event will not be a booked event with our company.