

# Great Events

CATERING



## 2022 Wedding Menus

Please know prices are subject to 8.5% NH Meals Tax, 20 % Service Gratuity and 2% Administration Fee

# *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!

*~ The McDonough Family*

# G&C Plated Weddings

*\$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 Milanese	Panko fried chicken breast, lemon sage beurre blanc
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
Tenderloin of Beef(+ \$6pp)	7 oz roast tenderloin, drizzled with bordelaise sauce
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
Salmon Oscar (+\$8pp)	broiled salmon filet, topped with lobster meat, asparagus and béarnaise
Baked Filet Oscar (+\$8pp)	broiled filet, topped with lobster meat, asparagus and béarnaise

## *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

# G&C Buffet Weddings

## 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  
Tuscan 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

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

\*gluten free \*\*can be made gluten free

### Hot

<b>Spinach and Feta Mash in Phyllo</b>	<b>\$75</b>
<b>**Spinach &amp; Red Pepper Mushrooms</b>	<b>\$75</b>
<b>Vegetable Dumplings</b>	<b>\$85</b>
<b>*Black Bean Cake</b>	<b>\$80</b>
cilantro cream	
<b>Grilled Cheese Triangles</b>	<b>\$70</b>
with tomato soup shooter	
<b>Coconut Chicken Tenders</b>	<b>\$85</b>
<b>*Loaded Duchess Potato</b>	<b>\$90</b>
Parmesan tuille -gorgonzola- pancetta- sour cream- chives	
<b>Beef Wellington</b>	<b>\$ 110</b>
<b>Burger Sliders</b>	<b>\$90</b>
roasted garlic aioli	
<b>*Sesame Teriyaki Satay</b>	<b>\$ 75</b>
beef or chicken	
<b>**Maple Apple Sausage Mushrooms</b>	<b>\$ 85</b>
<b>Jerk Chicken Sliders</b>	<b>\$ 90</b>
<b>*Cajun Shrimp &amp; Sausage Skewers</b>	<b>\$ 110</b>
<b>*Lamb Pops</b>	<b>\$150</b>
maple mustard	
<b>Prime Rib Slider</b>	<b>\$100</b>
Horseradish Cream	
<b>*Bacon Wrapped Shrimp</b>	<b>\$150</b>
Habanero Honey Glaze	
<b>BBQ Pork Crostini</b>	<b>\$ 85</b>
caramelized onion jam	
<b>Petite Crab Cakes</b>	<b>\$ 110</b>
roasted red pepper remoulade	
<b>*Seared Sea Scallop</b>	<b>\$125</b>
maple bacon jam	
<b>Chicken &amp; Waffles</b>	<b>\$90</b>
spicy maple reduction	
<b>*Sweet Potato Medallions</b>	<b>\$90</b>
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 <sup>50</sup> pp
Carrot Cake	\$2 <sup>50</sup> pp
Cheesecake	\$2 <sup>50</sup> pp
Six Layer Chocolate Cake	\$2 <sup>50</sup> pp
Tiramisu	\$2 <sup>50</sup> pp
Peanut Butter Pie	\$2 <sup>50</sup> pp
Lemon Torte	\$2 <sup>50</sup> 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](mailto: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.