Great Events CATERING

Fratello's Italian Grille

the Homestead Restaurant & Tavern

2026 Wedding Menus

"If you're planning a wedding or any event, we highly recommend Great Events Catering. They exceeded all of our expectations and made our big day even more special."

- Nicole P. 2024 Bride

Congratulations!

We are so excited that you are considering us to be your wedding caterer! We understand how important food is to every event, especially a wedding, and are honored you have thought of us during this process!

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. We do NOT require a menu to be decided upon booking. We will request a blueprint of your menu 3 months prior, with finalization of the menu items 1 month prior.

Final Count and Payment

Final count is given 10 days prior. Final payment is 3 days prior to the event. We require you to feed your vendors and ask you to include them in your final count. We do offer a discounted vendor rate for this meal. Children ages 4-11 years old have a separate rate and can also enjoy a separate meal option. These items are listed on our menu pages.

Package Inclusions

All our wedding packages include white China and stainless-steel flatware for hors d'oeuvres and dinner service. We provide durable plasticware for dessert/cake and late-night bars. We will provide linen tablecloths for buffet tables only. We will strip these tables when we leave so if you would prefer not to have a naked table prior to the end of the event, we suggest you rent tablecloths. We will also provide linen napkins for the tables should your venue not provide them. This needs to be confirmed a month prior. All other table linens should be arranged through your venue or external vendor. We expect that they will be on the tables/in place at the time of our arrival. We do not put on tablecloths for guest tables.

Requirements

We do not provide tables and chairs. We expect that when we arrive, all tables and chairs will be laid out and put in their place. Should your venue not have a kitchen, we require a 10 X 10 catering tent to be provided for us that has access to water and electricity nearby. This tent should have roll-down sides in case of inclement weather. Should you not have access to water at your venue, it is required that you purchase gallons of water that can be used for guest consumption and food preparation. We can help guide you on how much to buy. We also do NOT take trash with us as we leave. Please be sure your venue has a dumpster or location where trash can be bagged up and placed. Should we have to take trash off premises with us, there is a $200 trash disposal fee.

Tasting Information

We are happy to accommodate a tasting for your upcoming event. We have several tasting events throughout the year that provide a complimentary opportunity to try our food. Should you want a private tasting prior to booking, a $75 private tasting fee would apply. If you would like a private tasting once you have booked our services, we are happy to arrange one complimentary within the availability of our director and yourselves.

Plated Wedding Packages

Plated wedding Packages come with a display, a plated salad selection served with a warm variety or rolls and butter, two protein entrees and one vegetarian entrée. The protein entrees are paired with choice of starch and vegetable. Items with a * are gluten free or can be made gluten free. Coffee station is an a la carte option.

Homestead Package $60 pp

Artisan Cheese Display ~ Plated Garden Salad with Zinfandel Vinaigrette ~ Herb Roasted Chicken ~ Braised Short Ribs ~ Pasta Primavera ~ Herb Roasted Fingerlings ~ Glazed Stemmed Baby Carrots ~ Complimentary Cake Cutting

Custom Package $65 pp

Choice of One Display ~ Choice of One Salad ~ Three Entrees ~ One Vegetarian Entrée ~ Choice of Starch and Vegetable ~ Complimentary Cake Cutting

Displays

Artisan Cheese Display

Fresh Vegetable Crudites

Fresh Seasonal Fruit

Salads

Crisp Garden Salad with Zinfandel Vinaigrette*

Classic Caesar with Creamy Caesar Dressing

Spring Salad ~ strawberries~ blueberries~candied walnuts, red onion, feta, poppyseed vinaigrette*

Fall Salad ~ poached pears ~ cucumbers ~ candied pecans~ goat cheese~ apple cider vinaigrette*

Starch and Vegetables

Herb Roasted Fingerlings*
Roasted Red Potatoes*
Yukon Gold Garlic Mashed*
Maple Glazed Carrots*
Jumbo Parmesan Asparagus*
String Beans and Carrots*
Roasted Brussels & Bacon

Entrees

Calabria Chicken*

(feta, spinach, sundried tomato and boursin)

Chicken Canneberge

(cranberry and brie)

Chicken Saltimbocca*

Herb Roasted Chicken*

Honey Garlic Steak Tips*

Sirloin Steak* (+$4pp)

Baked Salmon with Citrus Herb Butter*

Parmesan Crusted Haddock*

Seafood Stuffed Haddock (+$2pp)

Butternut Squash Ravioli

Wild Mushroom Ravioli with Garlic Alfredo

Pasta Primavera*

Vegetable Gnocchi

Buffet Wedding Package

Fratellos Buffet $63 pp

Artisan Cheese Display - Chef Choice Rolls & Butter - One Plated Salad - Two Sides - Penne Pasta with Sauce - Three Entrees- - Complimentary Cake Cutting. Coffee station is an a la carte option.

Items with a * are gluten free or can be made gluten free.

Salads (plated)

Crisp Garden Salad with Zinfandel Vinaigrette*

Classic Caesar with Creamy Caesar Dressing

Sides

Herb Roasted Fingerlings*

Roasted Red Potatoes*

Yukon Gold Garlic Mashed*

Wild Vegetable Rice Pilaf

Candied Butternut Squash*

Summer Squash Medley*

Roasted Rainbow Root Vegetables*

Glazed Carrots and Green Beans*

Roasted Brussels & Bacon*

Citrus Israeli Couscous

Chilled Pasta Salad

Cold Three Bean Salad*

Homestyle Mac & Cheese

Pasta Sauce Choice:

Alfredo, Marinara, Nut- free Pesto, Aglio Olio

Entrees

Chicken Capri*

Chicken Marsala*

Chicken Piccata*

Salmon Piccata*

Chicken Saltimbocca*

Chicken Cordon Bleu

Chicken and Sausage Penne Crème Rosa

Short Rib Ravioli with Creamy Marsala

Cranberry Apple Stuffed Pork Loin

Tuscan Haddock

NE Style Haddock*

Seafood Stuffed Haddock (+$2pp)

Honey Garlic Steak Tips*

Baked Salmon with French Herb Salsa *

Shrimp Scampi with Bowtie

Butternut Squash Ravioli

Wild Mushroom Ravioli with Garlic Alfredo

Crème Rosa Stuffed Shells

Pasta Primavera*

Vegetable Gnocchi

Extra entrée (+4pp), Extra side (+$2pp)

Children's Meals *Age 4-11 years*

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

Grilled Chicken with Broccoli ~ Chicken Tenders with Fruit ~ Butter Pasta or Pasta with Marinara

Enhancements/Late Night Snacks

Mashed Potato Bar **$8pp**

Yukon Gold Mash ~ Sweet Potato Mash ~ Bacon ~ Scallions ~ Cheddar Cheese ~ Sour Cream ~ Maple Syrup ~ Cinnamon Sugar ~ BBQ Sauce

Mac & Cheese Bar **$8pp**

Homestyle Mac and Cheese and two additional combinations

(Buffalo Chicken, Cheeseburger, Taco, Cheddar Bacon, Cordon Bleu, Steak Bomb, Pulled Pork)

Carving Stations (a $25 chef fee applies- must be located near power outlet)

Turkey Breast with Herbed Pan Gravy and Cranberry Sauce	**$10pp**
Five Spice Pork Loin with Maple Cream Sauce	**$10pp**
Baked Ham with Brown Sugar Mustard	**$10pp**
Prime Rib au Jus with Horseradish Cream	**$12pp**
Roast Tenderloin of Beef with Bordelaise	**$14pp**

Nacho Bar **$4.00 pp**

Blue and White Corn Chips ~ Cheese Sauce ~ Jalapenos ~ Tomatoes~ Black Olives ~ Sour Cream ~ Salsa

Pretzel Bar **$4.50pp**

Pretzel Bites ~ Beer Cheese ~ Yellow Mustard ~ Honey Mustard ~ Cinnamon Sugar ~ Caramel ~ Cajun Seasoning

Have a late-night bar idea? Let us know and we can price it out for you!

Cocktail Hour/ Enhancements

Raw Vegetable Crudites	**$4pp**
Seasonal Fresh Fruit Display	**$5pp**
Artisan Cheese Display	**$4.50pp**
Cheese and Fruit or Cheese and Vegetable Display	**$5.50pp**
Shrimp Cocktail	**$4 each**
Dip Trio	**$6pp**

Choose three, served with toasted naan and crackers

Crab and Cream Cheese

Spinach and Artichoke

Tzatziki

Beer Cheese Fondue

Roasted Garlic Hummus

Black Olive Tapenade

Black Bean and Corn Salsa (with corn chips)

Mango Pineapple Salsa (with corn chips)

Cheese and Dip Board (includes 2 dips above, plus the cheese display) **$6.50pp**

Antipasto **$9pp**

Marinated Artichokes ~ Genoa Salami ~ Prosciutto ~ Roma Tomatoes ~ Buffalo Mozzarella ~ Pesto Chicken ~ Kalamata Olives ~ Peruvian Peppers

Mediterranean **$8pp**

Tahini ~ Grilled Vegetables ~ Black Olive Tapenade ~ Tabbouleh ~ Greek Olives ~ Marinated Feta ~ Roasted Chickpeas

Charcuterie **$9.50pp**

Dry Italian and Black Pepper Salami ~ Capicola ~ Prosciutto ~ Cranberry-Thyme Crusted Goat Cheese ~ Marinated Mozzarella ~ Smoked Gouda ~ Manchego ~ Brie ~ Dried Fruit ~ Whole Grain Mustard ~ Toasted Naan and Crackers

Beef Negimaki roast beef ~ scallion ~ rice ~ Teriyaki	**$95 per 50 pieces**
Burger Sliders roasted garlic aioli- pickle chips	**$95 per 50 pieces**
Jerk Chicken Sliders pineapple cilantro slaw	**$90 per 50 pieces**
Prime Rib Slider horseradish cream, caramelized onions	**$110 per 50 pieces**

Hand- Passed Hors D'oeuvres

(priced per 50 pieces)

Spinach and Feta Mash in Phyllo	$80	Petit Crab Cakes *lemon aioli*	$180
Spinach & Red Pepper Mushroom Caps*	$85	Seared Sea Scallop* *maple bacon jam*	$140
Maple Apple Sausage Mushroom Caps*	$85	Chicken and Waffles *spicy maple reduction*	$90
Artichoke Cream Phyllo Cups	$75	Everything Bagel Pepper Poppers*	$80
Vegetable Dumplings *miso teriyaki*	$90	Tomato Bruschetta Crostinis	$80
Grilled Cheese Triangles *with tomato soup shooter*	$80	Roasted Fig Tartlet	$85
Coconut Chicken Tenders *sweet chili sauce*	$95	Italian Fruit Toast *berries- honey- sweet ricotta*	$80
Chicken Tenders *honey mustard*	$85	Peach Cobbler Tartlet	$85
Beef Wellington	$225	Salami Boursin Cornettes*	$85
Mushroom Vol Au Vant	$90	Fingerling Potato Skins* *gorgonzola cream- pancetta*	$90
Chicken Cordon Bleu Bites	$90	Smoked Salmon on Cucumber Round*	$90
Chicken Teriyaki Satay*	$125	Sake Seared Tuna *crispy wonton- wasabi aioli*	$225
Beef Teriyaki Satay*	$150	Buffalo Chicken Salad Bites	$85
Cajun Shrimp and Sausage Skewers*	$110	Caprese Skewers*	$85
Lamb Pops* *mint pesto*	$350	Pesto Cream Cherry Tomatoes*	$75
Bacon wrapped Shrimp* *habanero honey glaze*	$150	Beef Tenderloin Crostini *horseradish chive*	$100
BBQ Pork Crostini *caramelized onion jam*	$85	Cranberry Apple Chicken Salad Bites	$85
Zucchini Fritters *Dill Crème Fraiche*	$85		

The industry standard is 4-6 pieces per person as suggested hors d'oeuvres quantity with a full dinner to follow. A stationary display counts as 1.25 pieces per person.

Delicious Delectables *We do not make custom wedding cakes or cupcakes.*

Coffee Station	$2 pp	Assorted Mini Pastries	$4.50pp
Coffee and Tea Station	$3 pp	Assorted Plated Desserts	$5pp
Assorted Cookies	$2pp	Vanilla Cannoli Shell w/ Choc Chip Filling	$2pp
Cookies and Brownies	$3pp	Chocolate Cannoli Shell w/ Vanilla Filling	$2pp