

Great Events

CATERING



2024 Wedding Menus

Congratulations!

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.

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 discuss your menu 3 months prior and finalize it a month prior. Final count is given 10 days prior with final payment due prior to the event. Vendors are to be included in this count as we require you to feed them but you will be given a discounted vendor rate for this meal.

Package Inclusions

All of our wedding packages include white china and stainless steel flatware. We provide china for both appetizer and dinner; and durable plastic for dessert and late night bars. We will provide linen tablecloths for the buffet table if not provided. Ivory linen napkins are available complimentary as long as your venue does not provide them. Should you want colored napkins, they are available for an additional cost. All other tablecloths would be arranged by you or through a different vendor.

Requirements

We do not provide tables and chairs. We expect that when we arrive all tables and chairs are 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 that trash can be bagged up and placed. We charge a \$200 trash disposal fee if we have to take trash off premise with us.

Tasting Information

We are happy to accommodate a tasting at our banquet facility in Manchester . We have several tasting events throughout the year, but will also accommodate private tastings by appointment. Please inquire with samantha@fratellos.com to make a tasting appointment.

G&C Plated Wedding- \$56.99 per person

Plated Wedding Packages come with a display, a plated salad selection served with rolls & butter, two protein entrees, one vegetarian entrée, paired with choice of starch and vegetable. Coffee Buffet is also included, as well as complimentary cake cutting services. A third protein entrée is available for an additional \$4pp for the 3rd entrée.

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 berries, cheese, nuts and complimentary dressing

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 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
Herb Roasted Chicken	airline chicken, roasted with fresh herbs, parmesan aglio olio
Honey Garlic Steak Tips	honey garlic glaze, topped with peppers and onions
Sirloin Steak (+\$4pp)	garlic butter, peppercorn brandi demi or bordelaise
Braised Short Ribs (+\$2pp)	slow cooked short ribs braised in a chianti broth, topped with onion straws
Five Spice Pork Loin	maple cream
Baked Salmon	Citrus herb butter or creamy dill
Broiled Haddock	butter, white wine, lemon, with or without cracker crumbs
Tuscan Haddock	panko crumbs, pesto, tomatoes, red onion, diced spinach
Stuffed Haddock (+\$2pp)	lobster, shrimp & scallop stuffing, topped with Newburg sauce

Vegetable Selections (select one)

Seasonal Squash Medley
Roasted Rainbow Root Vegetables
Glazed Stemmed Baby Carrots
Sauteed String Beans & Shallots
Garlic and Butter Broccoli
Roasted Brussels with Balsamic
Roasted Brussels and Bacon
Parmesan Roasted Asparagus

Starch Selections (select one)

Wild Rice Pilaf
Herb Roasted Fingerlings
Roasted Red Potatoes
Garlic Yukon Gold Mashed
Sweet Potato Souffle

Classic Wedding Buffet - - \$55.99 per person

Artisan cheese display, chef choice rolls & butter, one plated salad, two sides, penne pasta with sauce,, two entrees, and coffee and tea buffet. Complimentary Cake Cutting and service.

Signature Wedding Buffet - \$64.99 per person

Artisan Cheese and Fresh Fruit Display, chef choice rolls & butter, one plated salad, three sides, penne pasta with sauce, three entrees, and coffee buffet. Complimentary Cake Cutting and service.

Plated Salads

Crisp Garden Salad with Zinfandel Vinaigrette
Classic Caesar with Creamy Caesar Dressing

Caprese Salad with Balsamic Drizzle
Chef Seasonal Salad with berries, cheese, nuts and complimentary dressing

Buffet Sides

Wild Rice Pilaf with Almonds
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
Roasted Brussels & Bacon
Citrus Israeli Cous Cous
Chilled Pasta Salad
Cold Three Bean Salad

Pasta Sauces Alfredo, Marinara, Nut-free Pesto, Aglio Olio, Fra Diavolo

Entrees

Honey Garlic Beef Tips
Short Rib Ravioli
Cranberry Apple Stuffed Pork Loin
GF Broiled Haddock
NE Styled Haddock
Seafood Stuffed Haddock (+\$2pp)
Baked Salmon with Citrus Herb Butter
Shrimp Scampi
Seafood Alfredo (+\$3pp)
Lobster Mac & Cheese (mkt price)
Chicken and Sausage Crème Rosa
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
Wild Mushroom Ravioli
Home-Style Mac & Cheese

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 4-11 years of age 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 w/ Broccoli - Chicken Tenders with Fruit - Butter Pasta or Pasta w/ Marinara

Enhancements

Mashed Potato Bar Yukon Gold Mash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream **\$8pp**

Mac and Cheese Bar Homestyle Mac and cheese and two additional combinations: **\$8pp**
Buffalo Chicken - Cheeseburger - Taco - Scampi - Cheddar Bacon - Cordon Bleu - Steak Bomb
- Pulled Pork - Shrimp Scampi (+\$2pp) - Lobster Mac (Market\$)

Carving Stations *

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**

**Carving Stations must be located near a power outlet. A \$25 chef fee will apply.*

Nacho Bar

blue and white corn chips- cheese sauce- jalapenos- tomatoes- black olives- sour cream **\$4.50pp**

Pretzel Bar

Pretzel bites- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning **\$4pp**

Delicious Delectables

We do not make custom wedding cakes or cupcakes.

Cookies & Brownies	\$2pp
Mini Cannolis	\$1 ⁵⁰ pp
Assorted Plated Desserts (3-4 varieties of cakes)	\$5 pp
Assorted Mini Pastries	\$4 pp
Chocolate Covered Strawberries	\$3 each
Chocolate Bombs	\$4 each

Stationary Displays

Raw Vegetable Crudités	<i>\$4pp</i>
Chilled Grilled Vegetables	<i>\$5pp</i>
Sliced Seasonal Fresh Fruit	<i>\$5pp</i>
Artisan Cheese Display	<i>\$4.50pp</i>
Cheese & Fruit Display or Cheese & Vegetable Display	<i>\$5 pp</i>
Shrimp Cocktail	<i>\$4pp</i>
Dip Trio	<i>\$6pp</i>
Choose three, served with toasted pita triangles	
Crab and Cream Cheese	Black Bean & Corn Salsa with blue and white corn chips
Spinach and Artichoke	Salsa Verde w/ blue and white corn chips
Tzatziki	Mango Pineapple Salsa w/ blue and white corn chips
Beer Cheese Fondue	
Roasted Garlic Hummus	
Black Olive Tapenade	
Antipasto	<i>\$9pp</i>
Marinated Artichokes- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella-- Grilled Pesto	
Chicken- Olives- Peruvian peppers	
Mediterranean	<i>\$8pp</i>
Hummus- Grilled vegetables - Black Olive Tapenade- Baba Ghanoush – Greek Olives- Tabbouleh- Marinated Feta - Toasted Naan	
Charcuterie	<i>\$9pp</i>
Dry Italian and Black Pepper Salami- Capicola - Prosciutto - Dried Cranberry-thyme Crusted Goat Cheese - Manchego - Marinated Ciliegine Mozzarella- Dried Fruit- Smoked Gouda- Whole Grain Mustard- Toasted Naan - Crackers	
Burger Sliders roasted garlic aioli	<i>\$95 per 50 pieces</i>
Jerk Chicken Sliders pineapple cilantro slaw	<i>\$90 per 50 pieces</i>
Prime Rib Slider	<i>\$110 per 50 pieces</i>

Hand-Passed Hors D'oeuvres

priced per 50 pieces

Hot

Spinach and Feta Mash in Phyllo	\$80
Spinach & Red Pepper Mushrooms	\$85
Artichoke Cream Phyllo Cups	\$75
Vegetable Dumplings	\$90
Black Bean Cake cilantro cream	\$85
Grilled Cheese Triangles with tomato soup shooter	\$80
Coconut Chicken Tenders	\$95
Beef Wellington	\$225
Chicken Teriyaki Satay	\$125
Beef Teriyaki Satay	\$150
Maple Apple Sausage Mushrooms	\$ 85
Cajun Shrimp & Sausage Skewers	\$ 110
Lamb Pops mint pesto	\$350
Prime Rib Slider	\$110
Bacon Wrapped Shrimp Habanero Honey Glaze	\$150
BBQ Pork Crostini caramelized onion jam	\$85
Petite Crab Cakes Lemon aioli	\$200
Seared Sea Scallop maple bacon jam	\$130
Chicken & Waffles spicy maple reduction	\$90
Sweet Potato Medallions avocado- bacon	\$85

Cold

Tomato Bruschetta Crostinis	\$75
Roasted Fig Tartlet goat cheese- honey drizzle	\$85
Salmon Canape fingerling potatoes-smoked salmon- crème fraiche- capers	\$85
Prosciutto Wrapped Asparagus	\$90
Sake Seared Tuna fried wonton-wasabi aioli	\$225
Buffalo Chicken Salad Bites	\$85
Jumbo Shrimp with virgin bloody mary shooter	\$150
Caprese Skewers	\$85
Pesto Cream Cherry Tomatoes	\$75
Beef Tenderloin Crostini horseradish chive cream	\$100
Beef Negimaki roast beef- scallion-rice-teriyaki	\$95
Cranberry Apple Chicken Bites	\$85
Italian Fruit Toast berry variety-honey- sweet ricotta	\$75
Peach Cobbler Tartlet	\$85
Salami Boursin Cornettes	\$80
Poached Pear Gorgonzola Crostini	\$90

GLUTEN FREE: many items are gluten free by standard preparation. Others can be made gluten free through alternative preparation. Please let your catering contact know about any allergies that we need to adjust our preparation for.

We look forward to catering your big day!

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If you have any questions regarding any information in this packet, please do not hesitate to contact Samantha @ Samantha@fratellos.com.

