

SOMETHING FIRST

Appetizer Sampler 25

Signature spinach & artichoke dip with tortilla chips, house marinated fresh chicken wings, potato skins, scallops wrapped in bacon and steak and cheese spring rolls.

Scallops Wrapped in Bacon 14

Fresh sea scallops wrapped in crisp bacon with a maple glaze.

Spinach & Artichoke Dip 10

Three cheese blend served with garlic toast points.

Jumbo Shrimp Cocktail 16

4 jumbo shrimp served with house cocktail sauce.

Steak and Cheese Spring Rolls 11

Shaved steak and a blend of Italian cheeses served with a Cajun dipping sauce.

Seafood Chowder Cup 8 Bowl 12

Award winning signature recipe.

Baked Onion Soup 9

Homemade, topped with bubbling imported Swiss cheese.

Escargot 11

Baked in garlic butter, with melted Swiss cheese served with garlic toast points.

Nachos Large 14 Small 10

Monterey Jack and cheddar cheese blend with onions, peppers, diced tomatoes and jalapeños served with sour cream and homemade salsa.

Add chicken, beef, pulled pork or chili (add 6.00)

Add guacamole (add 3.00)

Baked Potato Skins 9

Stuffed with Monterey Jack, cheddar cheese and bacon, topped with scallions and diced tomatoes.

Stuffed Mushroom Caps 9

Button mushrooms baked with a sweet Italian sausage stuffing and topped with grated Parmesan cheese.

Chicken Tenders 12

Hand breaded boneless chicken, fried golden brown served with honey mustard or buffalo style with celery, carrots and bleu cheese dressing.

Basket of Wings 14

Fresh chicken wings, deep fried golden brown tossed with your favorite sauce, buffalo, BBQ or teriyaki.

FRESH GARDEN SALADS

Bleu Wedge 12

Crisp wedge of iceberg lettuce topped with crumbled bacon, shaved red onion, diced tomatoes, bleu cheese crumbles and homemade bleu cheese dressing.

Fresh Garden Salad 8

Entree size...mixed greens with tomatoes, carrots, onions and cucumbers, topped with the dressing of your choice.

Caesar Salad 11

Crisp romaine lettuce tossed with creamy Caesar dressing topped with croutons and shaved Parmesan cheese. **Add anchovies (add 1.00)**

Greek Salad 11

Mixed greens, tomatoes, cucumbers, onion, Kalamata olives, feta cheese and pepperoncini with our house Greek dressing.

Mediterranean Chopped Salad 12

Mixed greens, kalamata olives, red onion, cucumber, tomato, chick peas and feta cheese tossed with house balsamic vinaigrette.

Spinach Salad 10

Baby spinach, marinated mushrooms, diced red onion, feta cheese and candied walnuts topped with poppy seed vinaigrette dressing.

Homestead Bistro Salad 13

Mixed greens, crumbled bacon, feta cheese, diced tomatoes, onion and sliced egg.

Salad Dressings

House Poppy Seed Vinaigrette • Thousand Island Ranch • Balsamic Vinaigrette • Caesar • Greek Parmesan Peppercorn • Homemade Bleu Cheese

Top any salad with one of these grilled items...

Salmon 14 • Chicken 9 • Shrimp 12 • Marinated Steak Tips 14



ENTRÉES

Marsala Chicken 21 Veal 23

Sautéed with fresh mushrooms and Marsala wine sauce.

Parmesan Chicken 21 Veal 23

Breaded & topped with Mozzarella, served with Bowtie pasta.

Chicken Cordon Bleu 21

Boneless chicken, baked ham and Swiss cheese, in puff pastry, served with our supreme sauce.

Chicken and Broccoli Alfredo 23

Boneless chicken and fresh broccoli sautéed with a blend of cream, butter and Parmesan cheese tossed with fettuccine.

Roasted Half Chicken 21

Roasted & seasoned half chicken, baked golden brown.

Barbecue Chicken and Ribs 30

Roasted half chicken and half rack of baby back ribs brushed with our own barbecue sauce-tender and juicy.

And the Oscar Goes To...

Choice of the following topped with lobster, asparagus and béarnaise sauce:

Veal (pan sautéed or breaded) 30

Salmon 30 Chicken 28

Jambalaya 25

Shrimp, chicken, and sausage with tomatoes, onions, peppers and cajun spices, served over rice.

Baked Stuffed Haddock 24

Haddock baked with seafood stuffing, topped with creamy mornay sauce and cheddar cheese.

Broiled Haddock 22

Haddock fillet broiled in white wine, butter and lemon. Topped with seasoned crumbs.

Also available deep fried.

Broiled Sea Scallops 27

Sea scallops broiled in white wine, butter and lemon. Topped with seasoned crumbs.

Also available deep fried.

Baked Stuffed Shrimp 28

5 Jumbo shrimp baked in white wine, butter and lemon with a seasoned seafood stuffing.

Seafood Fettuccine 32

Shrimp, scallops and Maine lobster sautéed with a blend of cream, butter and Parmesan cheese, tossed with fettuccine.

Shrimp & Scallops Risotto 27

Shrimp, scallops, roasted tomatoes, spinach, cream, Parmesan risotto, topped with arugula and drizzled with a balsamic glaze.

Shrimp Scampi 27

5 jumbo shrimp sautéed with butter, garlic, lemon, and diced tomato. Served over fettuccine and topped with scallions and Parmesan cheese.

Broiled Salmon 23

Roasted salmon in lemon white wine butter topped with seasoned crumbs.

Chicken Capri 21

Boneless chicken sautéed with onions, oven roasted tomatoes, artichoke hearts, garlic & Parmesan cheese. Tossed with bowtie pasta.

Roasted Vegetable Salmon 27

Grilled Salmon served over grilled harvest vegetables & chickpea salad with honey chipotle Beurre Blanc.

Pork Chop 25

Bone in center cut chop topped with shallot butter & fresh herbs.

Mac and Cheese 15

Cavatappi pasta baked in our rich cheese blend, topped with seasoned bread crumbs.

Lobster Mac & Cheese 32

Maine Lobster & our traditional Mac & Cheese topped with seasoned crumbs.

Buffalo Chicken Mac & Cheese 20

Spicy Buffalo Chicken tossed with our traditional Mac & Cheese topped with bleu cheese & seasoned crumbs.

Pulled Pork Mac & Cheese 20

BBQ pork tossed with our traditional Mac & Cheese topped with seasoned crumbs.

All non-pasta entrees are served with your choice of 2 of the following items:

- Fresh garden salad
- Caesar salad
- Vegetable of the day
- Asparagus (add 1.50)
- Baked potato
- Home-style mashed potato
- Rice pilaf
- French fries
- Broccoli
- Sweet potato fries (add 1.50)
- Tater Tots (add 1.50)
- Loaded baked OR mashed potato topped with bacon, scallions, and cheddar cheese (add 2)





STEAKHOUSE

New York Sirloin 34

12 oz. choice center cut Black Angus New York strip
with rich marbling and juicy tenderness.
The steak-lovers pick!

Filet Mignon 37

8 oz. center cut Black Angus tenderloin, hand carved
and slowly aged for a buttery tenderness.

Roast Prime Rib of Beef (while it lasts) 12 oz. 32

Slow roasted choice rib-eye served au jus.

Grilled Homestead Steak Tips 29

Beef Tips marinated in our steakhouse marinade,
grilled and served over mashed potatoes.
Topped with asparagus and lightly fried onion hay.

BBQ Baby Back Ribs Half Rack 21 Full Rack 29

Homestead house specialty, slow cooked to perfection
– falling off the bone.

Cracked Peppercorn Sirloin 36

12 oz. center cut sirloin coated with black peppercorns,
topped with a brandy peppercorn demi.

Steak Oscar 44

8 oz. filet mignon topped with fresh Maine lobster,
asparagus and béarnaise sauce.

Choose your favorite sauce to accompany your steak (add 2)

Béarnaise Sauce • House Garlic and Herb Butter • Au Poivre (brandy peppercorn demi)

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SANDWICHES

Served with French Fries or Coleslaw. Sweet Potato Fries or Tater Tots (add 1.50)

Steak and Cheese Sub 15

Shaved Prime Rib sautéed with mushrooms, onions, peppers, on a sub roll with choice of either cheese sauce or melted American cheese.

Chicken Bacon Ranch Wrap 15

Lightly fried chicken, bacon, cheddar jack cheese, lettuce and tomato rolled in a flour tortilla and lightly grilled.

Hot Pressed Reuben Panini 14

Lean corned beef, sauerkraut, Swiss cheese and thousand island dressing on marble rye bread.

California Chicken Sandwich 14

Grilled chicken breast, lettuce, tomato, mozzarella cheese, topped with fresh avocado on brioche.

Fish Tacos 16

Fried haddock, arugula, tomato, caramelized onions, cotija cheese and lemon aioli on grilled flour tortillas.

Pulled Pork Sandwich 14

Served open faced with traditional barbecue sauce, cole slaw & fried onion strings.

BURGERS

Served with French Fries or Coleslaw. Sweet Potato Fries or Tater Tots (add 1.50)

Classic Hamburger 14

Hand pressed 8 oz patty served on a toasted brioche bun with lettuce and tomato and your choice of Cheddar, Swiss, American, Bleu Cheese, Mozzarella.

Bacon Bleu Burger 16

Classic burger topped with Applewood smoked bacon & melted bleu cheese.

Texas Burger 16

Classic burger topped with cheddar, barbecue sauce, sautéed onions & bacon.

Swiss Burger 16

Classic Burger topped with Swiss cheese & sautéed onions & mushrooms.

Toppings (add 1) Bacon • Chili • Jalapeno • Fried Onion
Sautéed Mushrooms • Avocado • Sautéed Onions

FLATBREAD PIZZA

Cheese and Tomato 11

Traditional red sauce and shredded mozzarella.

Pepperoni 12

Our cheese and tomato pizza topped with pepperoni.

Meat Lovers 15

Marinara sauce, mozzarella cheese, hamburger, pepperoni, bacon, ham and sausage.

Fratello's Pizza 13

Spinach, feta, pepperoni, sausage, mozzarella and tomato sauce.

Chicken Broccoli Alfredo 14

Alfredo sauce, diced grilled chicken, and broccoli with mozzarella and Parmesan.

Buffalo Chicken 14

Crispy chicken, diced red onion, house buffalo sauce, bleu cheese crumbles and melted mozzarella.

Barbeque Chicken 14

BBQ sauce, grilled chicken, diced red onion, mozzarella cheese and scallions.

Hawaiian 13

Traditional cheese flatbread topped with pineapple & ham.

Vegetarian 13

Broccoli, onion, spinach, mushroom & peppers.

