

SOMETHING FIRST

Appetizer Sampler 26

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 15

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

Spinach & Artichoke Dip 11

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 12

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 12

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 or beef (add 6.00)

Add guacamole (add 3.00)

Baked Potato Skins 10

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

Stuffed Mushroom Caps 10

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

Chicken Tenders 13

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

Basket of Wings 15

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

FRESH GARDEN SALADS

Bleu Wedge 13

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 9

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

Caesar Salad 12

Crisp romaine lettuce tossed with creamy Caesar dressing topped with croutons and shaved Parmesan cheese. **Anchovies upon request**

Greek Salad 12

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 11

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

Homestead Bistro Salad 14

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 10 • Shrimp 13 • Marinated Steak Tips 15



ENTRÉES

Marsala Chicken 22 Veal 24

Sautéed with fresh mushrooms and Marsala wine sauce.

Parmesan Chicken 22 Veal 24

Breaded & topped with Mozzarella, served with Bowtie pasta.

Chicken Cordon Bleu 22

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

Chicken and Broccoli Alfredo 24

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

Roasted Half Chicken 23

Roasted & seasoned half chicken, baked golden brown.

Barbecue Chicken and Ribs 32

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) 31

Salmon 30 Chicken 28

Jambalaya 25

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

Baked Stuffed Haddock 25

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

Broiled Haddock 23

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

Also available deep fried.

Broiled Sea Scallops 28

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

Also available deep fried.

Seafood Fettuccine 33

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

Shrimp & Scallops Risotto 28

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

Shrimp Scampi 28

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

Broiled Salmon 24

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

Chicken Capri 22

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

Roasted Vegetable Salmon 28

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

Pork Chop 26

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

Mac and Cheese 16

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 22

Spicy Buffalo Chicken tossed with our traditional Mac & Cheese, topped with bleu cheese & 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 35

12 oz. choice center cut Black Angus New York strip
with rich marbling and juicy tenderness.

The steak-lovers pick!

Filet Mignon 38

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. 33

Slow roasted choice rib-eye served au jus.

Grilled Homestead Steak Tips 29

Grilled beef Tips marinated in our steakhouse marinade

BBQ Baby Back Ribs Half Rack 22 Full Rack 30

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

Cracked Peppercorn Sirloin 37

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

Steak Oscar 45

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)

Great Events
CATERING



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SANDWICHES

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

Steak and Cheese Sub 16

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 16

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

Hot Pressed Reuben Panini 16

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

Steak & Cheese Quesadilla 16

Shaved steak, pepper jack cheese, onions & peppers.

California Chicken Sandwich 15

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

Fish Tacos 17

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

Turkey Cheddar Panini 17

Roast turkey, cheddar cheese, lettuce & tomato served on cheddar encrusted focaccia bread, topped with pesto aioli & pressed.

BURGERS

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

Classic Hamburger 15

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 17

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

Texas Burger 17

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

Swiss Burger 17

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

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

FLATBREAD PIZZA

Cheese 12

Traditional red sauce and shredded mozzarella.

Pepperoni 13

Our cheese and tomato pizza topped with pepperoni.

Meat Lovers 16

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

Fratello's Pizza 15

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

Chicken Broccoli Alfredo 15

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

Buffalo Chicken 15

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

Barbeque Chicken 15

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

Hawaiian 14

Traditional cheese flatbread topped with pineapple & ham.

Steak & Cheese 18

Creamy Alfredo sauce shaved steak & mozzarella topped with mushrooms, onions & peppers.

Vegetarian 14

Broccoli, onion, spinach, mushroom & peppers.

