



Great Circle Catering

Wedding Packages

From intimate gatherings to grand celebrations, our packages bring together delicious food, smooth service, and a team dedicated to making your day feel effortless.

Seacoast Premier

110 PER PERSON

Artisanal Cheese and Vegetable Crudité Displays

Chilled Shrimp Display

Selection of Six Hors d'Oeuvres

SELECT ONE

Arugula Salad

green apples, slivered almonds, pickled red onion, goat cheese, lemon vinaigrette

Harvest Salad

mixed greens, butternut squash, pepitas, dried cranberries, maple vinaigrette

SELECT TWO

Chicken Saltimbocca

prosciutto, sage, fontina, white wine sauce

Chicken Florentine

stuffed with spinach and cheese, burre blanc

Steak Au Poivre

peppercorn crusted medallions, cognac cream sauce

Petite Beef Wellington

mushroom duxelles, demi

Seafood Stuffed Shrimp

toasted breadcrumbs, garlic butter sauce

SELECT ONE

Caprese Stuffed Portabella Caps

tomatoes, fresh mozzarella, basil, balsamic glaze

Mediterranean Pasta

artichoke hearts, tomatoes, spinach, garlic
lemon wine sauce

SELECT TWO

Seasonal Vegetable Medley

Roasted Vegetables

Garlic Green Beans

Fresh Asparagus Spears

Herb Roasted Potatoes

Yukon Gold Mashed Potatoes

Seasoned Rice Pilaf

all packages are buffet style - plated for an additional \$10 per person



Seacoast Signature

95 PER PERSON

Artisanal Cheese and Vegetable Crudité Displays

Selection of Four Hors d'Oeuvres

SELECT ONE

Caprese

fresh mozzarella, ripe tomato, basil, balsamic glaze

Spinach Salad

baby spinach, fresh strawberries, crumbled bacon, crispy shallots, dijon vinaigrette

SELECT TWO

Lemon Thyme Chicken

herbed pan jus

Tuscan Chicken

sun dried tomatoes, spinach, burre blanc

Madeira Pork

mushrooms, madeira wine sauce

Braised Short Ribs

red wine demi

Cider Glazed Salmon

local cider, tamari

SELECT ONE

Eggplant Rollatini

ricotta, marinara

Vegetable Lasagna

bechamel sauce

SELECT TWO

Seasonal Vegetable Medley

Roasted Vegetables

Garlic Green Beans

Fresh Asparagus Spears

Herb Roasted Potatoes

Yukon Gold Mashed Potatoes

Seasoned Rice Pilaf

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Seacoast Classic

80 PER PERSON

Domestic Cheese and Crackers

Selection of Two Hors d'Oeuvres

SELECT ONE

Great Circle Signature Salad

crisp lettuce, heirloom tomatoes, cucumbers, julienne carrots

Classic Caesar Salad

romaine lettuce, garlic croutons, shaved parmesan, caesar dressing

SELECT TWO

Chicken Piccata

capers, lemon white wine sauce

Chicken Marsala

mushrooms, marsala wine sauce

Roast Pork Loin

seasonal fruit chutney

Angus Steak Tips

house marinade, char broiled

Baked Haddock

atlantic haddock, herbed crumb topping

SELECT ONE

Pasta Primavera

seasonal vegetables, lemon garlic white wine sauce

Seasonal Ravioli

tomato cream sauce

SELECT TWO

Seasonal Vegetable Medley

Roasted Vegetables

Garlic Green Beans

Fresh Asparagus Spears

Herb Roasted Potatoes

Yukon Gold Mashed Potatoes

Seasoned Rice Pilaf

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Stationary Displays

Domestic Cheese and Crackers | 9

Chef's Selection of Domestic Cheeses

Artisanal Cheese Display | 12

Chef's Selection of Domestic and Imported Cheeses, Crackers, Breads, and Fresh Fruit

Charcuterie Board | 16

Chef's Selection of Artisanal Cheeses, Prosciutto, Soppressata, Salami, Spreads and Seasonal Fruits

Crudité | 9

Vegetables, Pita Crisps, Basil Salt, and Chef Crafted Dips

Seasonal Fruit Display | 8

Served with Honeyed Yogurt Dip

Mezze Board | 14

Variety of Mediterranean Offerings to include Hummus, Tzatziki, Olives, Feta Cheese, Marinated Grilled Vegetables, and Pita Crisps

Raw Bar | MP

local fresh shucked oysters, snow crab claws, chilled shrimp served with grilled lemons, champagne mignonette, and cocktail sauce

Hors d'Oeuvres

STATIONED OR PASSED
*priced per 25 pieces

Bacon Wrapped Scallops | 150

Lobster Arancini
with newburg dipping sauce | 150

Coconut Shrimp
with orange marmalade dipping sauce | 150

Braised Short Rib Hand Pie | 140

Petite Crab Cakes
with chesapeake aioli | 125

Philly Cheesesteak Spring Rolls
with dijon dipping sauce | 125

Petite Beef Wellington | 125

Petite Cheeseburger Sliders | 125

Parmesan Crusted Chicken Bites
with garlic parmesan aioli | 125

Buffalo Chicken Empanadas
with blue cheese sauce | 115

Bang Bang Chicken Bites | 115

Fig & Mascarpone Beggars Purse | 115

Smoked Salmon Cucumber Coins
with herbed whipped cream cheese | 115

Mini Mac n Cheese Melts | 115

Mixed Mushroom Tart
with chive laced creme fraiche | 115

Classic Shrimp Cocktail | 100

Chicken & Waffle Skewers
with warm maple syrup | 100

Asiago Arancini
with warm marinara sauce | 100

Spanakopita | 100

Vegetable Spring Rolls
with sweet thai chili sauce | 100

Crispy Asiago Asparagus | 100



Themed Buffets

MANGIA

56++ PER PERSON

Great Circle Signature Salad

crisp lettuce, heirloom tomatoes, cucumbers, julienne carrots

Chicken Parmesan

panko breaded Italian chicken cutlets, house marinara, mozzarella cheese

Rigatoni Bolognese

rigatoni pasta coated in a rich meat sauce

Penne Primavera

penne pasta, fresh vegetables sauteed in olive oil with garlic & white wine

Herbed Roasted Fingerling Potatoes

Garlic Green Beans

Garlic Knots

SOUTHERN COMFORT

58++ PER PERSON

Spinach Salad

baby spinach, fresh strawberries, crumbled bacon, crispy shallots, dijon vinaigrette

BBQ Pulled Chicken

Pulled Pork

Dry Rub Beef Brisket

Baked Beans, Creamy Mac N Cheese, Coleslaw

Slider Rolls and BBQ Sauces

Cornbread with Honey Butter

ISLAND TIME

62++ PER PERSON

Little Gem Salad

gem lettuce, julienne carrots, orange segments, radish, champagne citrus vinaigrette

Tropical Salad

red and green shaved cabbage, cucumber, julienne carrots, pineapple, slivered almonds, toasted coconut, lemon vinaigrette

Huli Huli Chicken

marinated, grilled chicken, glaze with huli huli sauce and grilled pineapple

Mojo Marinated Flank Steak

house marinated and char-broiled

Chefs Fresh Catch

mild white fish, broiled and topped with fresh mango salsa

Rum Glazed Carrots

Coconut Scented Jasmine Rice

Hawaiian Sweet Rolls with Whipped Butter



Themed Stations

Street Tacos | 16

shredded chipotle chicken and al pastor pork tacos with onions and cilantro, tortilla chips and roja salsa

Mac n Cheese | 14

white cheddar mac n cheese, crumbled bacon, chives, crispy onions, jalapenos, toasted breadcrumbs

Gyros | 16

grilled chicken, Greek salsa. tzatziki, hummus, pita bread
*add Lamb | 4

Sliders | 16

buffalo chicken, cheeseburger, and caprese sliders, tater tots, assorted condiments

Chili Bar | 20

hearty beef chili, shredded cheddar cheese, scallions, diced onions, jalapenos, sour cream, fritos, cornbread with honey butter

Flatbreads | 12

Caprese: tomatoes, fresh mozzarella, olive oil, balsamic drizzle, fresh basil

Bistro: fig spread, prosciutto, arugula, balsamic drizzle

Classic Italian: pepperoni, salami, mozzarella, pepperoncini, marinara

Sunday Funday | 18

crispy chicken wings, loaded potato skins with sour cream, carrot and celery sticks, ranch and blue cheese.

SELECT 2 - dry rub, sweet chili, BBQ, buffalo, garlic parmesan

**boneless additional 2 per person*

themed stations must be in addition to a buffet

