# Signature Shower Brunch \$22 per person

Fratellos - Events in the Millyard provides the ultimate location for your next baby or bridal shower. Included in the package are ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table. We also provide all tables, skirted, for any of your shower needs. You are welcome to bring in a cake or celebratory dessert from a licensed bakery and we are happy to cut and serve it at no additional charge.

#### Package Includes:

Freshly brewed regular & decaffeinated coffee, select teas Assorted Chilled Juices (Additional beverage options on page 5)

#### Fresh Fruit Display

Vanilla Honey Yogurt Dip available for \$1 per person

#### Freshly Baked Items (select two):

Mini Muffins, Croissants, Scones or Breakfast Pastries

#### Vegetable (select one):

Crisp Garden Salad with choice of Zinfandel Vinaigrette and Parmesan Peppercorn Classic Caesar Salad Chef Seasonal Vegetable

#### Egg Dish (select one):

Scrambled Eggs, Eggs Benedict, or Egg Frittata\* \*Select from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, or Vegetable

#### Applewood Bacon & Maple Sausage Homestyle Breakfast Potatoes

#### Hot Entrée (select one):

Stuffed Shells Honey Garlic Beef Tips gf Vegetable Pasta Primavera\* Chicken Parmesan NE Style Baked Haddock\* Eggplant Rollatini\* Chicken Marsala\* Chicken Broccoli Alfredo

#### Add more fun to your Brunch:

Toasted Mini Bagel Bar w/3 Housemade Cream Cheese ~ \$3pp w/Smoked Salmon - \$5pp Waffle or French Toast Bar Fresh variety of berries ~ maple syrup ~ whipped cream -\$5pp Real Maple Syrup available for \$.50/person **Build Your Own Parfait** Greek and non-fat yogurt ~variety of berries and add-ins -\$4pp

# Bountiful Breakfast \$22 per person

Included in the package are ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table.

#### Package Includes:

Freshly brewed regular & decaffeinated coffee, select teas Assorted Chilled Juices (Additional beverage options on page 5)

#### Fresh Fruit Display

Vanilla Honey Yogurt Dip available for \$1 per person

#### Freshly Baked Items (select two):

Mini Muffins, Croissants, Scones, or Breakfast Pastries

#### Applewood Bacon & Maple Sausage Homestyle Breakfast Potatoes Fratellos Breakfast Pizza

(White sausage gravy, scrambled whole eggs, chopped bacon, shredded cheddar cheese)

#### French Toast or Waffle Bar (select one):

Fresh variety of berries ~ maple syrup ~ whipped cream Real Maple Syrup available for \$.50/person

Homemade Bread Pudding (select sweet or savory)

#### Egg Dish (select one):

Scrambled Eggs, Eggs Benedict, or Egg Frittata\* \*Select from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, or Vegetable

#### Add more Fun to your Breakfast:

Toasted Mini Bagel Bar w/3 Housemade Cream Cheese ~ \$3pp w/ Smoked Salmon - \$5pp **Build Your Own Parfait** Greek and non-fat yogurt ~variety of berries and add-ins - \$4pp Assorted Mini Quiches \$75 per 50 pieces

# Lunch Buffets \$22 per person

All lunch packages include ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table.

#### Non-Alcoholic Beverage (select one)

Freshly brewed regular & decaffeinated coffee, select teas
Unsweetened Iced Tea & Lemonade

### Deli Buffet

Served with pickles and potato chips, condiment tray, cookies, and brownies for dessert

#### Soups & Salads (Select three):

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden Salad - Classic Caesar - Baby Spinach Salad - Red Bliss Potato Salad - Homemade Pasta Salad

Salad Enhancements: Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$4pp Grilled Steak Tips - \$3pp

#### Sandwich Platter (Select one):

**Build Your Own:** sliced honey ham, smoked turkey breast and rare roast beef - assorted cheese and vegetable tray - variety of rolls & breads

Assorted Deli Wrap Platter: (select four): turkey & American, ham & cheddar, roast beef & Swiss, hummus and vegetable, Italian with provolone or chefs wrap du Jour

### Hot Lunch Buffet

#### Soup or Salad (select one):

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden Salad - Classic Caesar - Red Bliss Potato Salad - Homemade Pasta Salad- Baby Spinach Salad

Salad Enhancements: Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$4pp

Grilled Steak Tips - \$3pp

#### Sides (select two):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Yukon Mashed, Wild Rice Pilaf, Penne Pasta,
Fresh Green Beans, Steamed Broccoli, Summer Squash Medley,
Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables

#### Entrées (select two):

Chicken Divan\* Stuffed Shells\* Chicken Marsala\*

Maple Glazed Pork Loin\* Beef Tips gf Chicken Broccoli Alfredo\*

Eggplant Rollatini\* (steakhouse or honey garlic) Chicken Parmesan

Pasta Primavera\* NE Style Baked Haddock\* Vegetable or Meat Lasagna

# Plated Luncheon \$22 per person

All lunch packages include ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table. Plated menu includes choice of appetizer, fresh baked rolls & butter, dessert and coffee/tea service.

Appetizer (select one):

Chef's Soup Du Jour Garden Salad with Zinfandel Vinaigrette Classic Caesar with Creamy Caesar Dressing

#### Entrées

Chicken Parmesan\*

Lightly breaded, topped with housemade marinara and mozzarella Served over penne pasta with marinara and chef's seasonal vegetable

Beef Tips gf

(Steakhouse marinade, teriyaki, or honey garlic) Served with roasted red bliss potatoes and chef's seasonal vegetable

NE Style Baked Haddock\*

Cracker crumbs, butter, lemon and white wine Served with roasted red bliss potatoes and chef's seasonal vegetable

Vegan Orecchiette Pasta\*

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio

**Dessert** (select one):

Triple Chocolate Truffle Cake Sweet Ricotta Cannoli Limoncello Cake Tiramisu Cheesecake with Strawberries Fresh Fruit with Whipped Cream

All entrées can be made gluten free.

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu counts.

Guests must decide ahead of time what they are eating. Breakdown of meal counts are to be provided a week prior.

# Hosted Beverage Options

### Punch Bowls (serves 30 guests)

Mimosa Punch ~ \$90
Bellini Punch ~ \$100
Raspberry Champagne Punch ~ \$115
Sangria (White or Red) ~ \$115
Seasonal or Signature Punch \*
\* pricing depends on specific punch ingredients

## Non- Alcoholic Options

Non-Alcoholic Fruit Punch Bowl (serves 30) ~ \$60

Assorted Chilled Juices ~ \$2pp

Coffee & Tea Buffet ~ \$2pp

Seasonal Agua Fresca (water and fruit blend) ~ \$2pp

Lemonade and Iced Tea ~ \$2pp

Assorted Soda ~ \$2 each, based on consumption

Sparkling Waters and Honest Tea ~ \$3 each, based on consumption

Milk Bar ~ \$2.50pp (chocolate, strawberry, and whole milk)

Tea Party ~ \$1.50pp (assorted Teas, honey, lemon, sugar, spices)

Hot Chocolate Bar ~ \$3pp (assorted flavored hot chocolate, marshmallows, whipped cream)

