Cold & Hot Disp

Prices listed are per person unless noted otherwise Minimum of 25 people

Crudités Display gf Assorted vegetable display, chef's dip \$3

Artisan Cheese Display International and local cheeses with assorted crackers \$3

Sliced Seasonal Fruit Display gf A colorful display of seasonal melons, pineapple and berries \$4 Add Sweet Cream Fruit Dip \$1

Cheese and Fruit Display International and local cheeses with crackers and a colorful display of seasonal melons, pineapple and berries \$4 Add Sweet Cream Fruit Dip \$1

Cheese, Fruit and Vegetable Crudités Display International and local cheeses with crackers and a colorful display of seasonal melons, pineapple and berries and assorted vegetable display with chef's choice dip \$5 Add Vanilla Honey Yogurt Dip \$1

Antipasto Display Marinated artichokes, Genoa salami, prosciutto, tomatoes, buffalo mozzarella, grilled pesto chicken, peruvian peppers, olives, fried eggplant \$8

Middle Eastern Display Hummus, grilled vegetables, black olive tapenade, baba ganoush, Greek olives, tabbouleh, marinated feta cheese, sliced toasted pita bread \$8 Caprese Display gf Fresh mozzarella, heirloom tomatoes, balsamic glaze, evoo, chiffonade of fresh basil, toasted garlic crostini \$5

Mediterranean Nosh Display Warm brie Provencal, imported sausages, citrus olive selection, herb focaccia and seasonal fruit \$115 serves 25 ppl

Warm Spinach and Artichoke Dip with pita chips \$85 serves 25 ppl

Warm Brie en Croute Raspberry or apricot preserves \$85 serves 25 ppl

Warm Maine Crab and Sherry Cream Cheese Dip With toasted Italian bread \$115 serves 25 ppl

Baked Piadina Italian flatbread, pesto, arugula, shaved parmesan \$3

Shrimp Cocktail gf Freshly poached shrimp served with cocktail sauce and lemons \$3 each

Chilled Grilled Vegetable Display gf Grilled Selection of fresh garden vegetables marinated and chilled \$5

> Warm Pretzels Sticks With beer cheese fondue \$3

Or ask us about our raw bar....

Cold Hors D'oeuvres

(Priced per 50 pieces)

Fruit Skewers gf Sweet Cream Fruit Dip \$85

Raspberry Cream on Pound Cake \$75

Crabmeat and Boursin Filled Cherry Tomatoes gf \$75

Pesto Cream filled Cherry Tomatoes gf \$80

Chilled Golden Gazpacho "Shots" gf \$80 With lump crabmeat garnish gf \$100

Portabella Mushroom & Parmesan Cheese Bruschetta \$70

Goat Cheese and Pesto Crostini \$70

Beef Tenderloin on Crostini Horseradish Chive Cream \$100

Smoked Chicken Mousse on Cheddar gf \$75 Prosciutto Wrapped Melon gf \$85

Antipasto Skewers gf Fresh mozzarella, marinated artichoke, grape tomato, olive, prosciutto, balsamic glaze \$85

Caprese Skewers gf Fresh mozzarella, grape tomato, basil, balsamic glaze \$85

> Ham Pinwheels gf Cream Cheese, Olives \$75

Beef Negimaki gf Asparagus, thin roast beef and Boursin cheese \$90

Citrus Crab Salad atop Cucumber Round gf \$95

Roasted Fingerling Potato, Crème Fraiche, Smoked Salmon gf \$85

> Tomato Mozzarella Bruschetta \$70

Cranberry Apple Chicken Salad Bites \$85

Salami Boursin Cornettes \$80 Poached Pear Gorgonzola Crostini \$90

Caribbean Smoked Fish Dip on Sweet Potato Crisp \$85

Smoked Salmon, Vegetable Citrus Garni on Cucumber Round \$85

Sake Cured Tuna on Fried Wonton \$85

Mozzarella Fettuccine Bruschetta Spoons \$75

Prosciutto Wrapped Asparagus gf \$95

Buffalo Chicken Salad Bites Bleu cheese crumble \$80

Deviled Eggs gf Keep it traditional Or spice it up and have it sriracha style \$80

Pancetta Crisp with Pear, Goat Cheese ජ Honey \$100

Hot Hors D'oeuvres

(Priced per 50 pieces)

Formaggio Frito Choice of Brie, Mozzarella or Feta \$85

> Spanakopita Balsamic drizzle \$75

Sausage en Croute Spicy Honey Mustard \$75

Mini Quesadillas Beef, Chicken or Vegetable Salsa, Sour Cream \$110

Southwest Chimichangas Salsa Fresca \$80

Teriyaki Chicken Satay* \$75

Crispy Spring Rolls Gingered Plum Sauce \$85

Fried Tortelloni Sweet Marinara \$75

Fingerling Potato Skins Gorgonzola, Pancetta crackle, sour cream and chives gf \$85

Seared Sea Scallop on Toasted Polenta Pepita Croquante Crumble gf \$125

> Chicken Tenders Honey Mustard \$85

Coconut Chicken Tenders Sweet Chili Sauce \$85

Slow Roasted Lamb Pops gf Mint Pesto \$110

Chipotle Chicken Crepes \$80

Cheddar Hush Puppies Poblano Pepper Fermented Yogurt Sauce \$85

Spinach Feta Stuffed Mushrooms gf \$75

Artichoke Cream Filled Phyllo Cups \$70

Vegetable Pot Stickers Citrus Soy Glaze \$85

Sweet Italian Sausage Stuffed Mushroom Caps \$85

Sweet and Sour Chicken Skewers \$75

Chicken Wellington \$100

Beef Wellington \$110

Seafood Stuffed Mushroom Caps \$85

Assorted Baked Flatbreads \$75 Lamb and Goat Cheese Meatballs Romesco \$110

> Petit Arancini Diablo Sauce \$85

Mini Apple Chutney Cheddar Tartlets \$85

Firecracker Shrimp gf \$125

Bacon Wrapped Scallops Maple Glaze gf \$125

> Black Bean Cakes Cilantro Cream gf \$80

Mini Crab Cakes Red Pepper Remoulade \$110

Szechuan Beef Skewers* \$75

Crispy Coconut Shrimp Sweet Chili Sauce \$125

> Italian Meatballs \$80

Warm Brie Bites with Grape Relish \$95

Mini Chicken & Waffles Maple Syrup Drizzle \$90

Prices are listed per person unless otherwise specified. All prices are subject to 9% NH Meals Tax and 18% Service Charge Gf=Gluten free as presented on menu *=items may be made gluten free upon request; please inquire about other dietary needs

<u> Thef Attended Stations</u>

Pasta Station \$10pp

Let one of our chef's prepare penne pasta to order with your choice of three sauces and one add-in

Alfredo Sweet cream, butter & parmesan *Marinara* Meatless red sauce *Crème Rosa* A perfect blend of our marinara and alfredo Bolognese Traditional hearty Italian meat sauce Fra Diavolo Marinara with hot cherry peppers Pesto Olive oil, pine nuts and sweet basil

Aglio Olio Extra virgin olive oil and fresh garlic

Pasta Station Add-Ins (choose one): Chicken, Shrimp, Meatballs, Sausage or Seasonal Vegetables Additional Add-ins or Upgrade to Cheese Tortellini \$1 each/ pp

Carving Stations

Prime Rib of Beef Au Jus Horseradish Crème \$12pp

Roast Tenderloin of Beef Béarnaise and Bordelaise Sauce \$12pp Roast Leg of Lamb Port Wine Demi \$10pp

Maple Glazed Pork

Loin Apple Bourbon Demiglaze \$8pp Baked Honey Glazed Ham Pineapple Cherry Sauce \$8pp

Slow Roasted Boneless Turkey Breast Sage Pan Gravy \$8pp

A La Carte Stations

Martini Glass Mac & Cheese Bar \$10pp

Build your favorite Mac & cheese in a martini glass... Cavatappi pasta ~ alfredo, creamy pesto & crème rosa sauces ~ gulf shrimp ~ diced ham ~ chopped bacon ~ cheddar cheese - bleu cheese- parmesan cheese- grilled portabella mushrooms ~ green onions ~ hot sauce

Salad Station \$5pp

Crisp Garden, Traditional Caesar or Mixed Mesclun Greens Served with freshly baked rolls & butter

Dessert & Coffee Stations

Assorted Mini Pastries \$4pp Assorted Plated Desserts \$5pp Coffee & Tea Station \$2pp Create Your Own Shortcake Bar \$6pp Milk & Cookie Bar \$4pp Chocolate Covered Strawberries \$2 each

Prices are listed per person unless otherwise specified. All prices are subject to 9% NH Meals Tax and 18% Service Charge Gf=Gluten free as presented on menu *=items may be made gluten free upon request; please inquire about other dietary needs

Preferred Professionals

Fratello's Events in the Millyard encourages your consideration of the following professionals for your upcoming event.

Accommodations

Hampton Inn & Suites 603.623.2040 Hilton Garden Inn 603.669.2222 Springhill Suites by Marriott 603.668.9400 Quality Inn by Marriott 603.668.6110 Island Hospitality 603.627.4464 islandhospitality.com

Cakes (Specialty)

Jacques Pastries 603.485.4035 jacquespastries.com Triolos 603.232.3256 triolosbakery.com Fredericks 603.647.2253 pastry.net Blackberry Bakery 603.434.8110 blackberrybakerynh.com Bite Me Kupcakez 603.674.4459 bitemekupcakez.com

Florist

PJ's Florals & Antiques 603.471.3411 pjsflowers.net Harrington's Flowers 603.437.4030 harringtonflowers.com Chalifour's Flowers 603.623-8844 chalifours.com Jacques Flower Shop 603.625.5155 jacquesflowers.com D28 Weddings 603.232.1147 www.ad28wedding.com

<u>Hair & Makeup</u>

Transformations Hair & Now 603.647.0270 transformationsnh.com Philip Mark Salon 603.622.5225 philipmarksalon.com

Transportation

Grace Limousine, LLC 800.328.4544 gracelimo.com

Linens ~ Chair Covers ~ Chiavari Chairs

Divine Linen Rentals 603.647.7841 divinelinenrentals.com Lakes Regions Tent and Event 603.456.2049 lakesregiontent.com Special Events of New England 800.924-8389 specialeventsofne.com Perfect Parties 603.833.3878 perfectpartylinen.com D28 Weddings 603.232.1147 www.ad28wedding.com

DJ/MC

Main Event Entertainment, LLC. 888.833.829 amainevent.com Sowa Entertainment 603.685.4229 sowaentertainment.com Get Down Tonight Entertainment 888.411.3696 getdowntonight.com Pete Chambers petechambers.com 603.347.1030

Photo Booth

The Sleek Booth thesleekbooth.com 617.356.7917 Main Event Entertainment, LLC. 888.833.829 amainevent.com Sowa Entertainment 603.685.4229 sowaentertainment.com Get Down Tonight Entertainment 888.411.3696 getdowntonight.com

<u>Photography</u>

New England Weddings 603.440.3818/617.356.7917 newenglandweddings.photography Rick Bouthiette Photography 603.483.5355 masterevent.com Clifford Photography clifford photographynh.com