

# Cold & Hot Displays

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 Vanilla Honey Yogurt Dip  
\$1

## *Cheese and Fruit Display*

International and local cheeses with  
crackers and a colorful display of seasonal  
melons, pineapple and berries  
\$4  
Add Vanilla Honey Yogurt 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, roasted red 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*

In bread boule, 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

## *Steamed Mussels*

Creamy white wine, lemon and fennel-  
ernod, chef's selection bread  
\$6

## *Clams Diablo*

Lightly spiced heirloom tomato, fire roasted  
peppers, sautéed clams, chef's selection  
bread  
\$6

## *Shrimp Cocktail gf*

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

## *Sushi Display*

Grilled vegetable, ahi tuna and salmon rolls  
with pickled ginger and wasabi  
Market Price

## *Oysters or Clams on the Half Shell*

Served with cocktail sauce and lemons  
Market price

*Or ask us about our raw bar....*

# *Cold Hors D'oeuvres*

(Priced per 50 pieces)

*Fruit Skewers gf*  
Strawberry-mint yogurt  
\$85

*Beef Tenderloin on Crostini*  
Horseradish Chive Cream  
\$100

*Tomato Mozzarella*  
*Bruschetta*  
\$70

*Raspberry Cream on Pound*  
*Cake*  
\$75

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

*Caribbean Smoked Fish*  
*Dip on Sweet Potato Crisp*  
\$85

*Muscovy Duck Breast with*  
*Raspberry Cream on Pound*  
*Cake*  
\$110

*Smoked Chicken Mousse on*  
*Cheddar gf*  
\$75

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

*Crabmeat and Boursin*  
*Filled Cherry Tomatoes gf*  
\$75

*Prosciutto Wrapped*  
*Melon gf*  
\$85

*Jerked Chicken Plantain\**  
\$85

*Pesto Cream filled Cherry*  
*Tomatoes gf*  
\$80

*Antipasto Skewers gf*  
Fresh mozzarella, marinated  
artichoke, grape tomato,  
olive, roasted red pepper  
\$85

*Sake Cured Tuna on Fried*  
*Wonton*  
\$85

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

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

*Mozzarella Fettuccine*  
*Bruschetta Spoons*  
\$75

*Portabella Mushroom and*  
*Parmesan Cheese*  
*Bruschetta*  
\$70

*Ham Pinwheels gf*  
Cream Cheese, Olives  
\$75

*Prosciutto Wrapped*  
*Asparagus gf*  
\$95

*Goat Cheese and Pesto*  
*Crostini*  
\$70

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

*Buffalo Chicken Salad Bites*  
Bleu cheese crumble  
\$80

*Citrus Crab Salad atop*  
*Cucumber Round gf*  
\$95

*Sriracha Deviled Eggs gf*  
\$80

# Hot Hors D'oeuvres

(Priced per 50 pieces)

<i>Spanakopita</i> Balsamic drizzle \$75	<i>Cheddar Hush Puppies</i> Poblano Pepper Fermented Yogurt Sauce \$85	<i>Petit Arancini</i> Diablo Sauce \$85
<i>Sausage en Croute</i> Spicy Honey Mustard \$75	<i>Spinach Feta Stuffed Mushrooms gf</i> \$75	<i>Lobster Fritters</i> Fire Roasted Pepper Crème Fraiche \$150
<i>Mini Quesadillas</i> Beef, Chicken or Vegetable Salsa, Sour Cream \$110	<i>Artichoke Cream Filled Phyllo Cup</i> \$70	<i>Mini Gorgonzola Apple Chutney Tartlets</i> \$85
<i>Southwest Chimichangas</i> Salsa Fresca \$80	<i>Vegetable Pot Stickers</i> Citrus Soy Glaze \$85	<i>Firecracker Shrimp gf</i> \$125
<i>Teriyaki Chicken Satay*</i> \$75	<i>Sweet Italian Sausage Stuffed Mushroom Caps</i> \$85	<i>Bacon Wrapped Scallops</i> Maple Glaze gf \$125
<i>Crispy Egg Rolls</i> Gingered Plum Sauce \$85	<i>Sweet and Sour Chicken Skewers</i> \$75	<i>Black Bean Cake</i> Cilantro Cream gf \$80
<i>Fried Tortellini</i> Sweet Marinara \$75	<i>Chicken Wellington</i> \$100	<i>Mini Crab Cakes</i> Red Pepper Remoulade \$110
<i>Fingerling Potato Skin</i> Gorgonzola, Pancetta crackle, sour cream and chives gf \$85	<i>Seafood Stuffed Mushroom Caps</i> \$85	<i>Szechuan Beef Skewers*</i> \$75
<i>Seared Sea Scallop on Toasted Polenta</i> Pepita Croquante Crumble gf \$125	<i>Chipotle Chicken Crepes</i> \$80	<i>Crispy Coconut Shrimp</i> Sweet Chili Sauce \$125
	<i>Beef Wellington</i> \$110	<i>Italian Meatballs</i> \$80

*Classic Favorites always available upon request...*

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

# *Chef Attended Stations*

## *Pasta Station \$10 per person*

Let one of our chef's prepare penne pasta to order with your choice of three sauces listed below and assorted seasonal vegetable for each of your guests.

### *Alfredo*

Sweet Cream, butter & Parmesan

### *Aglio Olio*

Extra virgin olive oil and fresh garlic

### *Marinara*

Meatless red sauce

### *Pesto*

Olive oil, pine nuts and sweet basil

### *Crème Rosa*

A perfect blend of our marinara and alfredo

### *Bolognese*

Traditional Hearty Italian Meat Sauce

### *Pasta Station Upgrades:*

Chicken, Shrimp, Meatballs, Sausage, Cheese Tortellini

\$1 each/ per person

## *Carving Stations*

### *Slow Roasted*

#### *Boneless Turkey*

##### *Breast*

Sage Pan Gravy

\$8pp

#### *Maple Glazed Pork*

##### *Loin*

Apple Bourbon Demiglaze

\$8pp

### *Prime Rib of Beef*

#### *Au Jus*

Horseradish Crème

\$12pp

### *Baked Honey Glazed*

#### *Ham*

Pineapple Cherry Sauce

\$8pp

### *Roast Leg of Lamb*

Port Wine Demi

\$10pp

### *Roast Tenderloin of*

#### *Beef*

Béarnaise and Bordelaise

Sauce

\$12pp

# *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 - 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 \$2each

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

## **Cakes (Specialty)**

**Jacques Pastries**

603.485.4035

[jacquespastries.com](http://jacquespastries.com)

**Triolos**

603.232.3256

[triolosbakery.com](http://triolosbakery.com)

**Fredericks**

603.647.2253

[pastry.net](http://pastry.net)

**Blackberry Bakery**

603.434.8110

[blackberrybakerynh.com](http://blackberrybakerynh.com)

## **Florist**

**PJ's Florals & Antiques**

603.471.3411

[www.pjsflowers.net](http://www.pjsflowers.net)

**Harrington's Flowers**

603.437.4030

[www.harringtonflowers.com](http://www.harringtonflowers.com)

**Chalifour's Flowers** 603.623-

8844

[www.chalifours.com](http://www.chalifours.com)

**Jacques Flower Shop**

603.625.5155

[www.jacquesflowers.com](http://www.jacquesflowers.com)

## **Hair & Makeup**

**Transformations Hair & Now**

603.647.0270

[transformationsnh.com](http://transformationsnh.com)

**Philip Mark Salon**

603.622.5225

[philipmarksalon.com](http://philipmarksalon.com)

## **Linens ~ Chair Covers~**

**Chiavari Chairs**

**Divine Linen Rentals**

603.647.7841

[divinelinenrentals.com](http://divinelinenrentals.com)

**Lakes Regions Tent and Event**

603.456.2049

[lakesregiontent.com](http://lakesregiontent.com)

**Special Events of New England**

800.924-8389

[specialeventsofne.com](http://specialeventsofne.com)

**Perfect Parties**

603.833.3878

[perfectpartylinen.com](http://perfectpartylinen.com)

## **Music, Photo Booths & Uplighting**

**Main Event Entertainment, LLC.**

888.833.829

[amaineevent.com](http://amaineevent.com)

**Sowa Entertainment**

603.685.4229

[sowaentertainment.com](http://sowaentertainment.com)

**Get Down Tonight**

**Entertainment**

888.411.3696

[getdowntonight.com](http://getdowntonight.com)

## **Photography**

**New England Weddings**

603.440.3818/617.356.7917

[newenglandweddings.photography](http://newenglandweddings.photography)

**Garone Photography**

603.490.2917

[garonephotography.com](http://garonephotography.com)

**Rick Bouthiette Photography**

603.483.5355

[masterevent.com](http://masterevent.com)

**Clifford Photography**

[cliffordphotographynh.com](http://cliffordphotographynh.com)

## **Transportation**

**Grace Limousine, LLC**

800.328.4544

[gracelimo.com](http://gracelimo.com)

*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*

*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