

# Dinner Buffet

Minimum of 25 guests - \$27 per person

## *Salads* (choose two):

Served with Freshly Baked Rolls & Butter

Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic  
Pasta Salad - Potato Salad- Red Quinoa Salad

## *Entrees* (choose two):

Chicken Divan*	Stuffed Shells	NE Style Baked Haddock*
Chicken Capri	Vegetable Lasagna	Baked Stuffed Haddock
Chicken Parmesan	Baked Meat Lasagna	Shallow Poached Salmon gf
Chicken Piccata	Marinated Beef Tips gf	Salmon Florentine gf
Chicken Cacciatore gf	Bourbon Beef Tips gf	Seafood Newburg
Chicken Marsala*	Beef Bourguignon	
Turkey Tetrazzini	Sausage and Peppers gf	

## *Starch* (choose one):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Cranberries and Brown  
Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous

## *Vegetable* (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sauteed Squash Medley,  
Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

## *Dessert & Coffee*

Chef's Assorted Plated Desserts

Freshly brewed regular & decaffeinated coffees, select teas

Additional Entrees \$3pp

Additional Salad, Starch and Vegetable \$1pp

## *Chef Attended Stations*

Add one or more chef attended stations to your dinner buffet. Stations are attended for one hour and are prepared for your guaranteed number of guests. Full details on following page.

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# *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

\$2 each

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# Plated Dinner

Plated dinners are limited to two entrée selections and are served with choice of appetizer, salad, starch, vegetable, dessert and coffee service

## *Appetizer* (choose one):

Chef's Soup Du Jour or Fruit Cup

Upgrades:

Jumbo Shrimp Cocktail \$4pp

New England Seafood Chowder \$3pp

## *Salad* (choose one):

Served with freshly baked rolls and butter

Garden Salad, Caesar Salad, Chef's Seasonal Salad, Mesclun Greens with Balsamic

## *Starch* (choose one):

Baked Potatoes, Oven Roasted Red Bliss Potatoes, Roasted Garlic Smashed Potatoes, Wild Rice, Penne Pasta, Roasted Fingerlings, Herb Scented Polenta Cakes, Citrus Israeli Cous Cous

## *Vegetable* (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley, Brussel Sprouts & Bacon, Maple Glazed Carrots, Roasted Root Vegetables, Sweet Potato Soufflé

## *Dessert* (choose one):

Triple Chocolate Truffle Cake°, Sweet Cheese Filled Cannoli, Lemon Velvet Cake, Tiramisu Torte, Cheesecake with Strawberries, Carrot Cake°

\*contains nuts

## *Coffee*

Freshly brewed regular and decaffeinated coffees, select teas

## *Children's Entrees* (select one):

\$13 per guest ages 4-11

*Chicken Tenders*  
Served with French fries

*Ziti*  
Marinara and Meatballs

*Mac-N-Cheese*  
With grilled chicken

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# Plated Dinner cont'd.

## *Cordon Bleu Chicken*

Sherry cream sauce  
\$24

## *Chicken Marsala\**

Fresh mushrooms, marsala wine sauce  
\$24

## *Pan Seared Chicken gf*

Sautéed artichoke, woodland mushrooms, golden  
beets, white wine sauce  
\$25

## *Chicken Parmesan*

Lightly breaded, layered with sweet basil  
marinara and mozzarella, paired with penne  
\$24

## *Chicken Fratello\**

Stuffing, sundried tomatoes and goat cheese, with  
a creamy roasted red pepper sauce  
\$24

## *Chicken Capri*

Roma tomatoes, sliced onions, artichoke hearts,  
white wine, parmesan cheese, paired with bowtie  
\$24

## *Lasagna*

Meat or vegetarian  
\$24

## *Braised Short Rib gf*

Paired with mirepoix vegetables, root and parsnip  
puree  
\$28

## *Tenderloin of Beef\**

7 oz roast tenderloin- drizzled with bordelaise  
sauce  
\$27

## *Slow Roasted Prime Rib au Jus gf*

12 oz choice cut, served medium- medium rare,  
with savory au jus  
\$32

## *NE Style Baked Haddock\**

Cracker crumbs, butter, lemon and white wine  
\$24

## *Shallow Poached Salmon gf*

Blood orange beurre blanc  
\$24

## *Sea Scallops gf*

Tamarind glaze, gingered grilled scallions,  
paired with coconut basmati rice, braised  
baby bokchoy  
\$32

## *Baked Stuffed Haddock*

En casserole with seafood stuffing, topped  
with Mornay sauce  
\$24

## *Salmon Florentine gf*

Atop spinach with mornay sauce  
\$24

## *Seafood Sampler\**

Lobster, shrimp, scallops, & haddock, baked en  
casserole with lemon butter, topped with  
seasoned crumbs  
\$32

## *Eggplant Rollatini*

Ricotta, mozzarella & parmesan filling, topped  
with marinara  
\$24

## *Orecchiette Pasta*

Asparagus, spinach, sundried tomatoes, slow  
roasted yellow tomatoes  
\$24

## *Gluten Free Pasta Primavera*

Gluten free pasta, seasonal vegetables, aglio olio  
\$24

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# Cold & Hot Displays

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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....*

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# Cold Hors D'oeuvres

(Priced per 50 pieces)

<i>Fruit Skewers gf</i> Strawberry-mint yogurt \$85	<i>Beef Tenderloin on Crostini</i> Horseradish Chive Cream \$100	<i>Tomato Mozzarella Bruschetta</i> \$70
<i>Raspberry Cream on Pound Cake</i> \$75	<i>Roasted Fingerling Potato, Crème Fraiche, Smoked Salmon gf</i> \$85	<i>Caribbean Smoked Fish Dip on Sweet Potato Crisp</i> \$85
<i>Muscovy Duck Breast with Raspberry Cream on Pound Cake</i> \$110	<i>Smoked Chicken Mousse on Cheddar gf</i> \$75	<i>Smoked Salmon, Vegetable Citrus Garni on Cucumber Round</i> \$85
<i>Crabmeat and Boursin Filled Cherry Tomatoes gf</i> \$75	<i>Prosciutto Wrapped Melon gf</i> \$85	<i>Jerked Chicken Plantain*</i> \$85
<i>Pesto Cream filled Cherry Tomatoes gf</i> \$80	<i>Antipasto Skewers gf</i> Fresh mozzarella, marinated artichoke, grape tomato, olive, roasted red pepper \$85	<i>Sake Cured Tuna on Fried Wonton</i> \$85
<i>Chilled Golden Gazpacho "Shots" gf</i> \$80 With lump crabmeat garnish gf \$100	<i>Caprese Skewers gf</i> Fresh mozzarella, grape tomato, basil, balsamic glaze \$85	<i>Mozzarella Fettuccine Bruschetta Spoons</i> \$75
<i>Portabella Mushroom and Parmesan Cheese Bruschetta</i> \$70	<i>Ham Pinwheels gf</i> Cream Cheese, Olives \$75	<i>Prosciutto Wrapped Asparagus gf</i> \$95
<i>Goat Cheese and Pesto Crostini</i> \$70	<i>Beef Negimaki gf</i> Asparagus, thin roast beef and Boursin cheese \$90	<i>Buffalo Chicken Salad Bites</i> Bleu cheese crumble \$80
		<i>Citrus Crab Salad atop Cucumber Round gf</i> \$95
		<i>Sriracha Deviled Eggs gf</i> \$80

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# 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....*

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# *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

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

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