

# Brunch Shower Package

Fratellos - Events in the Millyard provides the ultimate location for your next baby or bridal shower. A flat all-inclusive rate of \$20 per person before 9% NH Meals Tax and 18% Service Gratuity. Included in the package are ivory or white tablecloths as well as accompanying colored napkin. We also provide all tables, lined and 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. Punch bowls and additional alcoholic beverages are available- please see page 4.

## Classic Brunch Buffet

Fresh Fruit Display - Freshly Baked Croissants & Muffins  
Scrambled Eggs, Eggs Benedict\*\* or Egg Frittata\*\*\*  
Bacon & Sausage - Homestyle Potatoes  
Garden Salad with Zinfandel Vinaigrette & Parmesan Peppercorn  
Chef Seasonal Vegetable  
Freshly brewed regular & decaffeinated coffees, select teas and hot chocolate  
Assorted Chilled Juices

### *Choice of One Pasta Entrée:*

Chicken Broccoli Penne, Baked Meat or Vegetable Lasagna, Stuffed Shells or Pasta Primavera

## Italian Brunch Buffet

Breakfast Antipasto with Ciabatta Crostini  
Scrambled Eggs, Eggs Benedict\*\* or Egg Frittata\*\*\*  
Bacon & Sausage - Homestyle Potatoes  
Classic Caesar Salad  
Chef Seasonal Vegetable  
Freshly brewed regular & decaffeinated coffees, select teas and hot chocolate  
Assorted Chilled Juices

### *Includes a Build Your Own Pasta Station:*

Let your guests create their own pasta entrée - choose two sauces and two add-ins for your guests to enjoy.  
Parmesan cheese & red pepper flakes are available at the station as well.

**Sauces:** Marinara, Bolognese, Alfredo, Pesto, Aglio Olio, Fra Diavolo, Crème Rosa

**Mix-ins:** Grilled Chicken, Meatballs, Sweet Italian Sausage, Vegetable Medley

### *Add more Fun to your Brunch:*

Toasted Mini Bagel Bar with 3 Housemade Cream Cheese - \$3pp with Smoked Salmon - \$5pp

Waffle Bar with various fruit, syrup, whip cream and chocolate sauce- \$5pp

Vanilla Honey Yogurt Fruit Dip-\$1pp

\*\* Salmon or Crab Oscar Benedict for \$2pp

\*\*\*(Choose from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, Vegetable or Plain)

Prices are listed per person unless otherwise specified.

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Gf-Gluten free as presented on menu

\*-items may be made gluten free upon request; please inquire about other dietary needs

# Lunch Buffets

Lunch buffets come with freshly brewed regular & decaffeinated coffees, select teas, assorted sodas and water

## Deli Buffet    \$20 per person

### *Soups & Salads (Choose 3):*

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden Salad - Traditional Caesar Salad - Mesclun Greens with Balsamic - Red Bliss Potato Salad -  
Homemade Pasta Salad

*Add to your salad:*    Grilled & Chilled Chicken - \$2 pp    Grilled & Chilled Shrimp - \$3pp

### *Choose One Platter (comes with pickles and potato chips):*

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

*Italian Wrap Platter:*    assortment of Italian cold cuts wrapped with lettuce, tomato and provolone cheese

*Assorted Deli Wrap Platter:* assortment of turkey, ham, roast beef, and vegetable wraps

### *Dessert*

House baked cookies and fudge brownies

## Hot Lunch Buffet    \$20 per person

### *Choice of Soup or Salad:*

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden - Traditional Caesar - Red Bliss Potato Salad - Mesclun Greens with Balsamic

*Add to your salad:*    Grilled & Chilled Chicken - \$2 pp    Grilled & Chilled Shrimp - \$3pp

### *Sides (choose two):*

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

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

### *Entrees (choose two):*

|                         |                         |                      |
|-------------------------|-------------------------|----------------------|
| Chicken Divan*          | NE Style Baked Haddock* | Bourbon Beef Tips gf |
| Maple Glazed Pork Loin* | Chicken Marsala*        | Chicken Parmesan     |
| Stuffed Shells          | Poached Salmon gf       | Broiled Haddock gf   |
| Marinated Beef Tips gf  | Sausage and Peppers gf  | Eggplant Rollatini   |
|                         | Baked Stuffed Haddock   |                      |

### *Dessert*

House baked cookies and fudge brownies

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# Plated Luncheon

Luncheon Menus are limited to two entrée selections and are served with choice of appetizer, starch, vegetable, dessert and coffee service. Comes with assorted soda station.

\$20pp

## *Appetizers* (choose one):

Served with freshly baked rolls and butter

Chef's Soup Du Jour, Garden Salad, Caesar Salad, Chef's Seasonal Salad, Fresh Fruit Cup

## *Entrees* (choose two):

*Pan Seared Chicken gf*  
Sautéed artichoke, woodland mushrooms, golden beets, white wine sauce

*Cordon Bleu Chicken*  
Sherry cream sauce

*Chicken Marsala\**  
Fresh mushrooms, Marsala wine sauce

*NE Style Baked Haddock\**  
Cracker crumbs, butter, lemon and white wine

*Chicken Parmesan*  
Lightly breaded, layered with sweet basil marinara and mozzarella, served over penne pasta

*Chicken Fratello\**  
Stuffing, sundried tomatoes and goat cheese, with a creamy roasted red pepper sauce

*Lasagna*  
Meat or vegetable

*Braised Short Rib gf*  
Mirepoix vegetables, root and parsnip puree

*Marinated Beef Tips gf*  
Steakhouse marinade

*Broiled Haddock gf*  
Freshest catch, white wine and lemon butter

*Eggplant Rollatini*  
Ricotta, mozzarella & parmesan filling, topped with marinara

*Orecchiette Pasta*  
Asparagus, spinach, sundried tomatoes, slow roasted yellow tomatoes

*Grilled Vegetable Ravioli*  
Pesto cream sauce

*Shallow Poached Salmon gf*  
Blood orange beurre blanc

*Gluten Free Pasta Primavera*  
Gluten free pasta, seasonal vegetables, aglio olio

## *Side* (choose one):

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

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# Hosted Beverage Options

*(For Showers, and Daytime Events with less than 30 guests)*

## *Punch Bowls (serves 30 guests)*

Raspberry Champagne Punch - \$115

Sangria (White or Red) - \$115

Mimosa Punch - \$90

Bellini Punch - \$100

Non-Alcoholic Punch Bowl - \$60

## *Or build your own...*

Bloody Mary Bar - \$8 per glass

*(Bloody Mary base, olives, horseradish, limes, lemons, celery sticks, black pepper, Worcestershire)*

Exotic Bloody Mary Bar - \$10 per glass

*(Same as above, plus gherkins, jumbo shrimp, pepperoncini, bacon strips)*

Mimosa Bar - \$8 per glass

*(Orange juice, cranberry juice, grapefruit juice, pineapple juice, with a variety of berries for mix in)*

## *Non- Alcoholic Options*

Assorted Chilled Juices - \$2pp

Lemonade and Iced Tea-\$2pp

Assorted Soda - \$2 each, based on consumption

Sparkling Waters and Honest Tea - \$2 each, based on consumption

Milk Bar - \$2pp (chocolate - strawberry and whole milk)

Tea Party-\$1pp (assorted Teas, honey, lemon, sugar, spices)

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

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# 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, Roma 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, stuffed  
grape leaves, roasted red peppers, 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, chefs 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)

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

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# Hot Hors D'oeuvres

(Priced per 50 pieces)

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

*Classic Favorites always available upon request...*

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# 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

### *Agllo 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, Sauteed 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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