

# 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 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*

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

## *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....*

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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

# Cold Hors D'oeuvres

(Priced per 50 pieces)

Fruit Skewers <i>gf</i> Sweet Cream Fruit Dip \$85	Prosciutto Wrapped Melon <i>gf</i> \$85	Poached Pear Gorgonzola Crostini \$90
Raspberry Cream on Pound Cake \$75	Antipasto Skewers <i>gf</i> Fresh mozzarella, marinated artichoke, grape tomato, olive, prosciutto, balsamic glaze \$85	Caribbean Smoked Fish Dip on Sweet Potato Crisp \$85
Crabmeat and Boursin Filled Cherry Tomatoes <i>gf</i> \$75	Caprese Skewers <i>gf</i> Fresh mozzarella, grape tomato, basil, balsamic glaze \$85	Smoked Salmon, Vegetable Citrus Garni on Cucumber Round \$85
Pesto Cream filled Cherry Tomatoes <i>gf</i> \$80	Ham Pinwheels <i>gf</i> Cream Cheese, Olives \$75	Sake Cured Tuna on Fried Wonton \$85
Chilled Golden Gazpacho "Shots" <i>gf</i> \$80 With lump crabmeat garnish <i>gf</i> \$100	Beef Negimaki <i>gf</i> Asparagus, thin roast beef and Boursin cheese \$90	Mozzarella Fettuccine Bruschetta Spoons \$75
Portabella Mushroom & Parmesan Cheese Bruschetta \$70	Citrus Crab Salad atop Cucumber Round <i>gf</i> \$95	Prosciutto Wrapped Asparagus <i>gf</i> \$95
Goat Cheese and Pesto Crostini \$70	Roasted Fingerling Potato, Crème Fraiche, Smoked Salmon <i>gf</i> \$85	Buffalo Chicken Salad Bites Bleu cheese crumble \$80
Beef Tenderloin on Crostini Horseradish Chive Cream \$100	Tomato Mozzarella Bruschetta \$70	Deviled Eggs <i>gf</i> Keep it traditional Or spice it up and have it sriracha style \$80
Smoked Chicken Mousse on Cheddar <i>gf</i> \$75	Cranberry Apple Chicken Salad Bites \$85	Pancetta Crisp with Pear, Goat Cheese & Honey \$100
	Salami Boursin Cornettes \$80	

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# 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

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# Chef Attended Stations

## *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 Leg of Lamb*

Port Wine Demi

\$10pp

### *Baked Honey Glazed*

#### *Ham*

Pineapple Cherry Sauce

\$8pp

### *Roast Tenderloin of Beef*

Béarnaise and Bordelaise

Sauce

\$12pp

### *Maple Glazed Pork*

#### *Loin*

Apple Bourbon Demiglaze

\$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

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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

**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

## Hair & Makeup

**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

## Photography

### **New England Weddings**

603.440.3818/617.356.7917

newenglandweddings.photography

### **Rick Bouthiette Photography**

603.483.5355

masterevent.com

### **Clifford Photography**

cliffordphotographynh.com

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