

# 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, Brown Rice with Cranberries, Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, 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

### *Dessert*

House baked cookies and fudge brownies

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Gf-Gluten free as presented on menu

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# Plated Luncheon

Menu includes 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

## *Entrees* (choose two):

*Cordon Bleu Chicken*

Sherry cream sauce

*NE Style Baked Haddock\**

Cracker crumbs, butter, lemon and white wine

*Chicken Marsala\**

Fresh mushrooms, Marsala wine sauce

*Broiled Haddock gf*

Freshest catch, white wine and lemon butter

*Pan Seared Chicken gf*

Sautéed artichoke, woodland mushrooms, golden beets, white wine sauce

*Broiled Salmon gf*

Citrus Herb Butter

*Chicken Parmesan*

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

*Orecchiette Pasta*

Asparagus, spinach, sundried tomatoes, slow roasted yellow tomatoes

*Marinated Beef Tips gf*

Steakhouse marinade

*Grilled Vegetable Ravioli*

Pesto cream sauce

*Maple Glazed Pork Loin gf*

Cinnamon cream sauce

*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, Brown Rice with Cranberries

## *Vegetable* (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sautéed Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, 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°, Fresh Fruit with Whipped Cream

\*contains nuts

Upgrade to Crème Brulee for \$2pp

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

\$13 per guest ages 4-11

*Chicken Tenders*

Served with French fries

*Penne*

Marinara and Meatballs

*Mac-N-Cheese*

With grilled chicken

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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

Seasonal or Signature Punch \*

Mimosa Punch - \$90

Bellini Punch - \$100

Non-Alcoholic Punch Bowl - \$60

*\*pricing depends on specific punch ingredients*

## *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 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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# 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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# 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

amaineevent.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

amaineevent.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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