

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

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, Sautéed Squash Medley,
Maple Glazed Carrots, Brussel Sprouts & Bacon, 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.

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 \$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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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, Brown Rice with Cranberries

Vegetable (choose one):

Fresh Green Beans, Candied Butternut Squash, Fresh Broccoli, Sauteed 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°

Upgrade to Crème Brulee \$2pp

°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

Penne
Marinara and Meatballs

Mac-N-Cheese
With grilled chicken

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Plated Dinner cont'd.

Cordon Bleu Chicken

Sherry cream sauce
\$26

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce
\$25

Pan Seared Chicken gf

Sautéed artichoke, woodland mushrooms, golden
beets, white wine sauce
\$26

Chicken Parmesan

Lightly breaded, layered with sweet basil
marinara and mozzarella, paired with penne
\$25

*Chicken Fratello**

Stuffed with sundried tomatoes and goat cheese,
stuffing, creamy roasted red pepper sauce
\$26

Chicken Capri

Roma tomatoes, sliced onions, artichoke hearts,
white wine, parmesan cheese, paired with bowtie
\$25

Braised Short Rib gf

Paired with mirepoix vegetables, root and parsnip
puree
\$29

*Tenderloin of Beef**

7 oz roast tenderloin- drizzled with bordelaise
sauce
\$29

Slow Roasted Prime Rib au Jus gf

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

Lasagna

Meat or vegetarian
\$25

*NE Style Baked Haddock**

Cracker crumbs, butter, lemon and white wine
\$26

Baked Stuffed Haddock

En casserole with seafood stuffing, topped
with Mornay sauce
\$26

Shallow Poached Salmon gf

Blood orange beurre blanc
\$26

Salmon Florentine gf

Atop spinach with hollandaise drizzle
\$26

*Seafood Sampler**

Lobster, shrimp, scallops and haddock baked in
lemon butter, with seasoned crumbs
\$32

Sea Scallops gf

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

Eggplant Rollatini

Ricotta, mozzarella & parmesan filling, topped
with marinara
\$25

Orecchiette Pasta

Asparagus, spinach, sundried tomatoes, slow
roasted yellow tomatoes
\$25

Wild Mushroom Ravioli

Garlic Herb Alfredo
\$25

Gluten Free Pasta Primavera

Gluten free pasta, seasonal vegetables, aglio olio
\$25

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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

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

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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