

Brunch Shower Package

\$20 per person

Fratellos - Events in the Millyard provides the ultimate location for your next baby or bridal shower. 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. Assorted juices and a coffee and tea station are included. Punch bowls and additional alcoholic beverages are available - please see page 4.

Signature Brunch Buffet

Fresh Fruit Display
Freshly Baked Croissants & Muffins
Garden Salad with Zinfandel Vinaigrette & Parmesan Peppercorn
Choice of Scrambled Eggs, Eggs Benedict** or Egg Frittata***
Bacon & Sausage - Homestyle Potatoes
Chef Seasonal Vegetable
Choice of One Hot Entrée:

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

Fratello's Brunch Buffet

Fresh Fruit Display
Antipasto with Ciabatta Crostini
Classic Caesar Salad
Choice of Scrambled Eggs, Eggs Benedict** or Egg Frittata***
Bacon & Sausage
Chef Seasonal Vegetable
Choice of One Pasta Entrée:

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

Just want breakfast? Ask us about our Bountiful Breakfast Buffet!

Add more Fun to your Brunch:

Toasted Mini Bagel Bar with 3 Housemade Cream Cheese - \$3pp with Smoked Salmon - \$5pp
Choice of Freshly Made Waffles or French Toast
Served with fresh berries, maple syrup, chocolate syrup & whip cream - \$5pp
Yogurt & Granola Bar - \$4pp
Assorted Biscotti or Dessert Pastries - \$3pp

** 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.

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

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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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, 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°, Fresh Fruit with Whipped Cream

*contains nuts

Upgrade to Crème Brulee for \$2pp

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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

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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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,
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 & 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 \$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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