

Lunch Buffets

Lunch buffets come with freshly brewed regular & decaffeinated coffees, select teas, 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 - \$2pp 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

Flat 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 - \$2pp 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

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

Plated Luncheon

Menu includes two entrée selections and are served with choice of appetizer, starch, vegetable, dessert and coffee service.

\$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 Bric 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
triolobakery.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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