

# 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.

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

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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*

Paired with mirepoix vegetables  
\$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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# Cold & Hot Displays

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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  
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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