

Shower Brunch

\$22 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, 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.

Package Includes:

Freshly brewed regular & decaffeinated coffees, select teas and water

Assorted Chilled Juices

(punch bowls and bar services are listed on page 4)

Fresh Fruit Display

Choice of Two Freshly Baked Items:

Mini Muffins, Croissants, Biscotti, or Breakfast Pastries

Choice of Vegetable (choose one):

Garden Salad with choice of Zinfandel Vinaigrette and Parmesan Peppercorn

Caesar Salad with house made dressing

Chef Seasonal Vegetable

Choice of Egg (choose one):

Scrambled Eggs, Eggs Benedict, or Egg Frittata*

*Choose from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, Vegetable or Plain

Applewood Bacon & Maple Sausage

Homestyle Potatoes

Choice of One Hot Entrée:

Chicken Divan*	NE Style Baked Haddock*	Eggplant Rollatini
Maple Glazed Pork Loin*	Chicken Marsala*	Lasagna
Stuffed Shells	Honey Garlic Beef Tips gf	(Cheese, Meat or
Marinated Beef Tips gf	Chicken Parmesan	Vegetable)

Add more Fun to your Brunch:

Toasted Mini Bagel Bar w/ 3 Housemade Cream Cheese - \$3pp w/ Smoked Salmon - \$5pp

Waffle Bar Served with fresh berries, maple and chocolate syrup & whip cream - \$5pp

French Toast Bar Served with fresh berries, maple and chocolate syrup & whip cream \$5pp

Yogurt & Granola Bar Served with a variety of berries and add-ins - \$4pp

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

Bountiful Breakfast

\$22 per person

Package Includes:

Freshly brewed regular & decaffeinated coffees, select teas and water

Assorted Chilled Juices

(punch bowls and bar services are listed on page 4)

Fresh Fruit Display

Choice of Three Freshly Baked Items:

Mini Muffins, Croissants, Biscotti, or Breakfast Pastries

Bacon & Sausage

Homestyle Potatoes

Freshly Made Waffles

French Toast Bar

(served with fresh berries, maple syrup, chocolate syrup & whip cream)

Choice of Two Egg Dishes:

Scrambled Eggs

Eggs Benedict**

Egg Frittata***

Quiche***

Add more Fun to your Breakfast:

Toasted Mini Bagel Bar

w/ 3 Housemade Cream Cheese - \$3pp w/ Smoked Salmon - \$5pp

Yogurt & Granola Bar Served with a variety of berries and add-ins - \$4pp

** Salmon or Crab Oscar Benedict for \$2pp

***Choose from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, Vegetable or Plain

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Lunch Options

Lunch Package Include:

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 - \$2 pp Grilled & Chilled Shrimp - \$3pp

Choose One Platter (comes with pickles and potato chips, condiment tray):

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

House made Cookies & Brownies \$2pp

Flat Lunch Buffet \$22 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 - House made Pasta 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*	Eggplant Rollatini
Maple Glazed Pork Loin*	Chicken Marsala*	Lasagna
Stuffed Shells	Honey Garlic Beef Tips gf	(Cheese, Meat or
Marinated Beef Tips gf	Chicken Parmesan	Vegetable)

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Plated Luncheon

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

\$22pp

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):

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 Brûlée 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*

Breakfast Cocktail Bars

(Open for the first hour and a half, server fee of \$20 applies if no bar included)

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, cranberry, grapefruit, and pineapple juices, 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, marshmallows, chocolates, whipped cream)

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