

# Signature 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 napkin, china, flatware, and water glass for table. 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 coffee, select teas

Assorted Chilled Juices

(Additional beverage options on page 5)

## **Fresh Fruit Display**

Vanilla Honey Yogurt Dip available for \$1 per person

## **Freshly Baked Items (select two):**

Mini Muffins, Croissants, Scones or Breakfast Pastries

## **Vegetable (select one):**

Crisp Garden Salad with choice of Zinfandel Vinaigrette and Parmesan Peppercorn

Classic Caesar Salad

Chef Seasonal Vegetable

## **Egg Dish (select one):**

Scrambled Eggs, Eggs Benedict, or Egg Frittata\*

\*Select from Broccoli ☺ Cheddar, Sausage ☺ Mozzarella, Spinach ☺ Feta, or Vegetable

## **Applewood Bacon & Maple Sausage**

**Homestyle Breakfast Potatoes**

## **Hot Entrée (select one):**

Stuffed Shells

Vegetable Pasta Primavera\*

NE Style Baked Haddock\*

Chicken Marsala\*

Honey Garlic Beef Tips gf

Chicken Parmesan

Eggplant Rollatini\*

Chicken Broccoli Alfredo

## **Add more fun to your Brunch:**

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

**Waffle or French Toast Bar**w/variety of berries - maple syrup - whipped cream - \$5pp

Real Maple Syrup available for \$.50/person

**Build Your Own Parfait** Greek and non-fat yogurt - variety of berries and add-ins - \$4pp

Prices are listed per person unless otherwise specified.

All prices are subject to NH Meals Tax, 18% Service Charge and 2% Facility Fee

Gf=Gluten free as presented on menu

\*-items may be made gluten free upon request

# *Bountiful Breakfast*

*\$22 per person*

Included in the package are ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table.

## *Package Includes:*

Freshly brewed regular & decaffeinated coffee, select teas

Assorted Chilled Juices

(Additional beverage options on page 5)

## *Fresh Fruit Display*

Vanilla Honey Yogurt Dip available for \$1 per person

## *Freshly Baked Items (select two):*

Mini Muffins, Croissants, Scones, or Breakfast Pastries

## *Applewood Bacon & Maple Sausage*

*Homestyle Breakfast Potatoes*

*Fratellos Breakfast Pizza*

(White sausage gravy, scrambled whole eggs, chopped bacon, shredded cheddar cheese)

## *French Toast or Waffle Bar (select one):*

Fresh variety of berries - maple syrup - whipped cream

Real Maple Syrup available for \$.50/person

## *Egg Dish (select one):*

Scrambled Eggs, Eggs Benedict, or Egg Frittata\*

\*Select from Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, or Vegetable

## *Add more Fun to your Breakfast:*

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

*Build Your Own Parfait* Greek and non-fat yogurt - variety of berries and add-ins - \$4pp

*Assorted Mini Quiches* \$75 per 50 pieces

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## Lunch Buffets \$22 per person

All lunch packages include ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table.

### Non-Alcoholic Beverage (select one)

Freshly brewed regular & decaffeinated coffee, select teas

Unsweetened Iced Tea & Lemonade

## Deli Buffet

Served with pickles and potato chips, condiment tray, cookies, and brownies for dessert

### Soups & Salads (Select three):

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden Salad - Classic Caesar - Chef Seasonal Salad - Red Bliss Potato Salad - Homemade Pasta Salad

**Salad Enhancements:** Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$4pp  
Grilled Steak Tips - \$3pp

### Sandwich Platter (Select one):

**Build Your Own:** sliced honey ham, smoked turkey breast and rare roast beef - assorted cheese and vegetable tray - variety of rolls & breads

**Assorted Deli Wrap Platter: (select four):** turkey & American, ham & cheddar, roast beef & Swiss, hummus and vegetable, Italian with provolone or chefs wrap du Jour

## Hot Lunch Buffet

### Soup or Salad (select one):

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Fresh Fruit Salad - Crisp Garden Salad - Classic Caesar - Red Bliss Potato Salad - Homemade Pasta Salad - Chef Seasonal Salad

**Salad Enhancements:** Grilled & Chilled Chicken - \$2 pp Grilled & Chilled Shrimp - \$4pp  
Grilled Steak Tips - \$3pp

### Sides (select two):

Oven Roasted Red Bliss Potatoes, Roasted Garlic Yukon Mashed, Wild Rice Pilaf, Penne Pasta, Fresh Green Beans, Steamed Broccoli, Summer Squash Medley, Maple Glazed Carrots, Brussel Sprouts & Bacon, Roasted Root Vegetables

### Entrées (select two):

Chicken Divan*	Stuffed Shells*	Chicken Marsala*
Maple Glazed Pork Loin*	Beef Tips gf	Chicken Broccoli Alfredo*
Eggplant Rollatini*	(steakhouse or honey garlic)	Chicken Parmesan
Pasta Primavera*	NE Style Baked Haddock*	Vegetable or Meat Lasagna

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# Plated Luncheon

*\$22 per person*

All lunch packages include ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table. Plated menu includes choice of appetizer and dessert (all guests enjoy the same choice), fresh baked rolls & butter, and coffee/tea buffet service.

## *Appetizer* (select one):

Chef's Soup Du Jour  
Garden Salad with Zinfandel Vinaigrette  
Classic Caesar with Creamy Caesar Dressing

## *Entrées*

### *Chicken Parmesan\**

Lightly breaded, topped with housemade marinara and mozzarella  
Served over penne pasta with marinara and chef's seasonal vegetable

### *Steakhouse Beef Tips gf*

Served with roasted red bliss potatoes and chef's seasonal vegetable

### *NE Style Baked Haddock\**

Cracker crumbs, butter, lemon, and white wine  
Served with roasted red bliss potatoes and chef's seasonal vegetable

### *Vegan Orecchiette Pasta\**

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio

## *Dessert* (select one):

*Triple Chocolate Truffle Cake*

*Sweet Ricotta Cannoli*

*Limoncello Cake*

*Tiramisu*

*Cheesecake with Strawberries*

*Fresh Fruit with Whipped Cream*

All entrées can be made gluten free.

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu counts.

Guests must decide ahead of time what they are eating. Breakdown of meal counts are to be provided a week prior.

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## Daytime Function Bar Services:

A bar is set up at the entrance of the banquet facility for all daytime functions. A \$50 bar charge is added to all invoices. This is independent of whether you add additional beverage options to your event.

Should you want a private bar in the room, an additional \$25 fee would apply.

### Hosted Beverage Options

Mimosa Bar - \$8 per person

Bloody Mary Bar - \$8 per person

Beer Bucket - \$4-\$5 per bottle

Wine Toast - \$5pp

½ Pour Champagne Toast - \$2.50pp

### Non-Alcoholic Options

Non-Alcoholic Fruit Punch Bowl (serves 30) - \$60

Assorted Chilled Juices - \$2pp

Coffee & Tea Buffet - \$2pp

Lemonade and Iced Tea - \$2pp

Assorted Soda - \$2 each, based on consumption

Tea Party - \$1.50pp (assorted Teas, honey, lemon, sugar, spices)

Hot Chocolate Bar - \$3pp (assorted flavored hot chocolate, marshmallows, whipped cream)

# Boards & Displays

Unless specified, the small tray serves 25 guests, and the large tray serves 50 guests

## *Vegetable Crudités gf*

Chef choice dip  
Small: \$80 Large: \$135

## *Chilled Grilled Vegetables gf*

Small: \$90 Large: \$145

## *Artisan Cheese Display*

Chef variety of hard and soft cheeses -  
assorted crackers  
Small: \$80 Large: \$135

## *Sliced Seasonal Fruit gf*

A colorful display of seasonal melons,  
pineapple, and berries  
Small: \$80 Large: \$145

## *Cheese and Fruit Display*

Small: \$85 Large: \$145

## *Cheese, Fruit and Vegetable Crudités*

Small: \$140 Large: \$200

## *Warm Spinach and Artichoke Dip*

with toasted naan  
\$85 serves 25 ppl

## *Shrimp Cocktail gf*

served with cocktail sauce and lemons  
\$3 each

## *Charcuterie Board*

Dry Italian and black pepper salami,  
capicola, and prosciutto, dried cranberry-  
thyme crusted goat cheese, Manchego,  
smoked gouda, marinated ciliegine  
mozzarella, dried fruit, whole grain  
mustard, fruit jam with toasted naan and  
crackers

Small Tray (serves 30) \$275

Large Tray (serves 50) \$425

## *Antipasto*

Marinated artichokes, Genoa salami,  
prosciutto, tomatoes, buffalo mozzarella,  
grilled pesto chicken, peruvian peppers,  
olives, fried eggplant

Small Tray (serves 30) \$200

Large Tray (serves 50) \$375

## *Mediterranean*

Hummus, grilled vegetables, black olive  
tapenade, baba ganoush, Greek olives,  
tabbouleh, marinated feta cheese, toasted  
naan

Small Tray (serves 30) \$200

Large Tray (serves 50) \$375

## Cold Hors D'oeuvres (Priced per 50 pieces)

### *Crabmeat and Boursin*

*Cucumber Round gf*  
\$85

### *Bruschetta Crostini*

Traditional Tomato or  
Portabello Mushroom  
\$75

### *Goat Cheese and Pesto*

*Crostini*  
\$75

### *Beef Tenderloin Crostini*

Horseradish Chive Cream  
\$100

### *Chicken Salad Bites*

Buffalo or Cran-Apple  
\$85

### *Caprese Skewers gf*

\$85

### *Beef Negimaki gf*

Roast beef, scallion, rice,  
teriyaki  
\$95

### *Salami Boursin Cornettes*

\$80

### *Poached Pear Gorgonzola*

*Crostini*  
\$90

### *Salmon Canape gf*

Fingerling Potato,  
smoked salmon, crème  
fraiche, capers  
\$85

### *Sake Seared Tuna*

Fried Wonton, Wasabi  
aioli  
\$225

### *Prosciutto Wrapped*

*Asparagus gf*  
\$90

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# Hot Hors D'oeuvres

(Priced per 50 pieces)

<i>Spanakopita</i> Balsamic drizzle \$125	<i>Vegetable Dumplings</i> Sesame Teriyaki \$90	<i>Black Bean Cakes</i> Cilantro Cream <i>gf</i> \$85
<i>Sausage en Croute</i> Spicy Honey Mustard \$80	<i>Pork Dumplings</i> Sesame Teriyaki \$90	<i>Petite Crab Cakes</i> Lemon Aioli \$200
<i>Chicken Skewers*</i> Teriyaki or Sweet & Sour \$125	<i>Sweet Italian Sausage</i> <i>Stuffed Mushroom Caps</i> \$100	<i>Mushroom Vol-Au-Vant</i> \$100
<i>Vegetable Spring Rolls</i> Chili Garlic Sauce \$85	<i>Beef Wellington</i> \$225	<i>Beef Skewers*</i> Teriyaki or Szechuan \$150
<i>Fried Ravioli</i> Homemade Marinara \$75	<i>Seafood Stuffed Mushroom</i> <i>Caps</i> \$120	<i>Mini Apple Chutney and</i> <i>Cheddar Tartlets</i> \$85
<i>Chicken Tenders</i> Honey Mustard \$95	<i>Petite Arancini</i> Diablo Sauce \$100	<i>Chicken Cordon Bleu Bites</i> \$110
<i>Coconut Chicken Tenders</i> Sweet Chili Sauce \$95	<i>Coconut Shrimp</i> Sweet Chili Sauce \$125	<i>Firecracker Shrimp <i>gf</i></i> \$125
<i>Roasted Lamb Pops <i>gf</i></i> Mint Pesto \$350	<i>Meatballs</i> Italian or Swedish \$95	<i>Assorted Baked Flatbreads</i> Combination of Margherita, Meat lovers, and Vegetable \$75
<i>Chipotle Chicken Crepes</i> \$90	<i>Mini Chicken &amp; Waffles</i> Spicy Maple Reduction \$94	<i>Mini Quesadillas</i> Combination of Beef, Chicken and Vegetable Salsa and Sour Cream \$85
<i>Spinach and Feta Stuffed</i> <i>Mushrooms <i>gf</i></i> \$80	<i>Bacon Wrapped Scallops</i> Maple Glaze <i>gf</i> \$225	

*Industry Standard: 4-6 pieces per person with full meal, 7-10 pieces per person with no meal  
Displays should be counted as 1.5 pieces per person.*

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