

# *Millyard Signature Brunch \$28pp*

## Package Includes:

Freshly brewed regular & decaffeinated coffee,  
select teas, hot chocolate  
Assorted Chilled Juices complimentary at the bar  
Fresh Fruit Display  
Two Baked Items  
One Vegetable  
Egg Dish  
Two Breakfast Meats  
Homestyle Breakfast Potatoes  
One Hot Entrée

**Two Baked Items:** Mini Muffins, Croissants, Scones or Breakfast Pastries

**One Vegetable:** Garden Salad with Zinfandel Vinaigrette & Parmesan Peppercorn gf  
Classic Caesar Salad with Herb Croutons and Creamy Caesar Dressing\*  
Chilled Pasta Salad\*  
Chef Seasonal Hot Vegetable gf

**One Egg Dish:** Scrambled Eggs gf or Egg Frittata gf or Eggs Benedict (+\$.75pp)  
Frittata Flavors are: Western, Four-Cheese, Broccoli & Cheddar, Sausage & Mozzarella, Spinach & Feta, or Vegetable

**Two Meats gf:** Turkey Patties, Canadian Ham, Applewood Bacon, or Maple Sausage Links

## **Hot Entrée (select one):**

Stuffed Shells	Marinated Steak Tips gf
Vegetable Pasta Primavera*	Chicken Parmesan
Chicken Marsala gf	Baked Ham with Maple Glaze gf
Honey Garlic Steak Tips gf	Chicken Broccoli Alfredo*

## **Brunch Additions:**

Sweet Fruit Dip available for \$1.00 per person  
Extra Egg Dish, Salad or Meat \$1.50 per person

## **Build your Own Breakfast Burrito \$5pp**

wraps - scrambled eggs - salsa - sour cream - beans - peppers and onions - cheddar jack cheese

## **Belgian Malted Waffle or French Toast Station \$5pp**

A fresh variety of berries - chocolate chips - real maple syrup - housemade whipped cream

Gf-Gluten free as presented on menu  
\*-items may be made gluten free upon request

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# *Bountiful Breakfast \$25pp*

## *Package Includes:*

Freshly brewed regular & decaffeinated coffee,  
select teas, hot chocolate  
Assorted Chilled Juices complimentary at bar

Fresh Fruit Display

Two Baked Items

Fratellos Breakfast Pizza

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

One Egg Dish

Two Breakfast Meats

Homestyle Breakfast Potatoes

Choice of Breakfast Station

***Two Baked Items:*** Mini Muffins, Croissants, Scones or Breakfast Pastries

***One Egg Dish:*** Scrambled Eggs *gf* or Egg Frittata *gf* or Eggs Benedict (+\$.75pp)

Frittata Flavors are: Western, Four-Cheese, Broccoli & Cheddar, Sausage & Mozzarella, Spinach &  
Feta, or Vegetable

***Two Breakfast Meats****gf*: Turkey Patties, Canadian Ham, Applewood Bacon, or Maple  
Sausage Links

***Choose: Belgian Malted Waffle or French Toast Station***  
variety of berries -chocolate chips - real maple syrup - homemade whipped cream

## ***Breakfast Additions:***

Sweet Fruit Dip available for \$1.00 per person

Extra Egg Dish, Salad or Meat \$1.50 per person

***Build your Own Breakfast Burrito \$5pp***

wraps - scrambled eggs - salsa - sour cream - beans - peppers and onions - cheddar jack cheese

***Assorted Mini Quiches*** \$75 per 50 pieces

# Lunch Buffets

## Non-Alcoholic Beverage (select one)

Freshly brewed regular & decaffeinated coffee, select teas  
Unsweetened Iced Tea & Lemonade

## Deli Buffet \$25 per person

Served with pickles and potato chips, condiment tray, cookies, and brownies for dessert  
Gluten free bread options are available upon request.

### Soup (select one)

Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Classic Tomato - Chicken  
Vegetable with Rice

### Salads (Select two):

- Fresh Fruit Salad - Crisp Garden Salad - Classic Caesar - Red Bliss Potato Salad - Homemade Pasta  
Salad - Pesto Tortellini Salad - Cowboy Coleslaw

### 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

**Cold 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 Panini Press Platter (+\$1.50pp)** Chicken Pesto, Steak and Cheese, Vegetable Caprese, Italian  
with Provolone

## Hot Lunch Buffet \$28 per person

Comes with two entrees, three accompaniments, rolls and butter.

### Entrées (select two):

Stuffed Shells*	Beef Stroganoff	Vegetable or Meat Lasagna
Pasta Primavera*	Chicken Marsala*	Eggplant Parmesan
Steakhouse Steak Tips gf	Chicken Divan*	Chicken Sausage Crème
Honey Garlic Steak Tips gf	Chicken Broccoli Alfredo*	Rosa
NE Style Baked Haddock*	Chicken Parmesan	

### Select Three Accompaniments:

Soup: Vegetable Minestrone - Broccoli Cheddar Soup - Italian Sausage Soup - Classic Tomato - Chicken  
Vegetable with Rice

Salad: Fresh Fruit Salad - Crisp Garden Salad - Classic Caesar - Spinach Salad with Strawberries - Red  
Bliss Potato Salad - Homemade Pasta Salad

Hot Sides: Oven Roasted Red Bliss Potatoes, Roasted Garlic Yukon Mashed, Wild Rice Pilaf, Fresh  
Green Beans, Steamed Broccoli, Summer Squash Medley, Maple Glazed Carrots, Roasted Root  
Vegetables

# Plated Luncheon

*\$28 per person*

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 gf*

*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

*Pasta Primavera\**

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*

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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# Hosted Beverage Options

## *Punch Bowls (serves 30 guests)*

Mimosa Punch - \$90

Bellini Punch - \$100

Raspberry Champagne Punch - \$115

Sangria (White or Red) - \$115

Seasonal or Signature Punch \*

*\*Pricing depends on specific punch ingredients*

## *Non-Alcoholic Options*

*Standard Coffee & Tea Buffet - \$2pp*

*Lemonade and Unsweetened Iced Tea - \$2pp*

*Assorted Soda - \$2 each, based on consumption (at bar)*

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

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

*Premium Hot Coffee Bar - \$1.50 per person (see inclusions for iced coffee bar)*

*Iced Coffee Bar - \$3 per person (whipped cream, chocolate shavings, caramel and chocolate syrups, with two additional flavor selections and two milk selections)*

*Flavors: Hazelnut, Coconut, French Vanilla, Raspberry, White Chocolate*

*Milk Options: Half & Half, Milk, Oat Milk, Almond Milk*

*A bar is set up in your function room for all functions. A \$75 bar charge is added to all invoices.*

*This is independent of whether you add additional beverage options to your event.*

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# Dinner Buffet

Package includes two salads, selected entrees, and three sides. Freshly brewed regular & decaffeinated coffee, select teas are also included.

*\$32<sup>pp</sup> for 2-entrée; \$36<sup>pp</sup> for 3-entrée*

*Salads* (select two): Served with Rolls & Butter

Fresh Fruit Salad	Baby Spinach Salad with Strawberries and Feta	Pesto Tortellini Salad
Crisp Garden Salad	Italian Pasta Salad	Red Bliss Potato Salad
Classic Caesar		Citrus Israeli Cous Cous

*Entrées* (select two):

Chicken Divan*	Meat Lasagna	Maple Glazed Pork Loin*
Herb Roasted Chicken Breast with Pan Gravy	Vegetable Lasagna White or Red	Sausage, Peppers and Onions gf
Chicken Parmesan	Honey Garlic Steak Tips gf With peppers and onions	Baked Haddock* New England Style or Seafood Stuffed
Chicken Piccata*	Steakhouse Beef Tips gf	Baked Salmon with Citrus Herb Butter gf
Chicken Cacciatore gf	Beef Stroganoff	Salmon Florentine gf
Chicken Marsala*	Vegetable Pasta Primavera*	Shrimp Scampi with bowtie
Stuffed Shells	Chicken Fettucine Alfredo	
Eggplant Rollatini*	Broccoli Aglio Olio Penne	

*Sides* (choose three):

Roasted Red Bliss Potatoes	Herb Roasted Fingerlings	Summer Squash Medley
Roasted Garlic Mashed	Fresh Green Beans	Maple Glazed Carrots
Wild Rice	Candied Butternut Squash	Brussel Sprouts & Bacon
Penne Pasta	Fresh Broccoli	Roasted Root Vegetables

We are happy to cut and serve your celebratory dessert from a licensed bakery at no additional charge.  
See page 11 for in-house dessert options.

Additional Entrées \$4<sup>pp</sup>

Additional Salad, Starch and Vegetable \$2<sup>pp</sup>

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# Plated Dinner

Plated dinners are served with one choice of salad and dessert that all guests enjoy, chef choice rolls and butter, a choice of three entrée selections, a choice of one side and coffee/tea service.

## *Salad* (select one):

Garden Salad with Zinfandel Vinaigrette  
Caesar Salad with Creamy Caesar Dressing  
Caprese Salad with Balsamic Glaze

## *Entrées* (select three):

### *Chicken Marsala\**

Fresh mushrooms, marsala wine sauce  
\$32

### *Pan Seared Airline Chicken gf*

Herb pan sauce  
\$32

### *Harvest Apple Stuffed Chicken*

Stuffed with smoked gouda, apples, dried  
cranberries and herbs  
\$32

### *Mediterranean Stuffed Chicken\**

Stuffed with sundried tomatoes, spinach and goat  
cheese, creamy roasted red pepper sauce  
\$32

### *Braised Short Rib*

Burgundy demi, red onion chutney  
\$36

### *Baked Salmon with Citrus-Herb Butter gf*

\$32

### *Tenderloin of Beef\**

8 oz tenderloin medium-rare, sliced and fanned,  
and finished with bordelaise sauce  
\$38

### *Slow Roasted Prime Rib au Jus gf*

10 oz choice cut, served medium- medium rare,  
with savory au jus  
\$38

### *NE Style Baked Haddock\**

Cracker crumbs, butter, lemon and white wine  
\$32

### *Seafood Stuffed Haddock*

Newburg sauce  
\$34

### *Blackened Salmon gf*

Pan-seared salmon, cajun-seasoned,  
\$30

### *Roasted Vegetable Tower*

Portobello mushroom caps, eggplant slices,  
zucchini/summer squash planks, bell pepper,  
topped with marinara and mozzarella  
\$30

### *Wild Mushroom Ravioli*

\$30

### *Butternut Squash Ravioli*

\$30

### *Pasta Primavera\**

Asparagus, spinach, sundried tomatoes, slow  
roasted heirloom tomatoes, aglio olio  
\$30

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# Plated Dinner continued

## *Starch* (select one):

Roasted Garlic Yukon Mashed  
Wild Rice Pilaf  
Seasonal Risotto

Mashed Sweet Potato  
Herb Roasted Fingerlings

## *Dessert* (select one):

Triple Chocolate Truffle Cake  
Sweet Ricotta Cannoli  
Limoncello Cake

Tiramisu  
Cheesecake with Strawberries  
Carrot Cake with Walnuts

## *Children's Entrées* (select one):

\$17 per guest ages 4-11 years  
Comes with salad and dessert

Chicken Tenders  
with Fruit

Grilled Chicken with  
Broccoli

Penne  
Marinara or Buttered  
Or Mac Style

## *Plated Meal Enhancements*

3<sup>rd</sup> protein entrée - \$4pp

Appetizer course (soup or tazza di fruta) - \$2.50pp

Chocolate Covered Strawberry or Ice Cream Bon Bon with Dessert - \$2pp

## *Wine Pairings*

We are happy to arrange wine service at the tables for the dinner portion of the event. Ask your event coordinator about wine selections.

## *Dietary Restrictions / Allergen Concerns*

Be sure to mention to your coordinator any dietary restrictions or needs when providing your menu selections. Please be sure to ask your guests when requesting menu selections from them.

## *Meal Counts*

As a reminder, 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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# Stationary Boards and Displays

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

## *Garden Vegetable Crudités* gf

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

## *Artisan Cheese Display*

Chef variety of hard and soft cheeses -  
assorted crackers  
Small: \$90 Large: \$140

## *Sliced Seasonal Fruit* gf

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

## *Cheese and Fruit Display (or Vegetable Tray)*

Small: \$90 Large: \$150

## *Cheese, Fruit and Vegetable Crudités*

Small: \$140 Large: \$200

## *Warm Spinach and Artichoke Dip*

with toasted naan  
\$85 (serves 25 ppl)

## *Warm Cauliflower and Crab Dip*

with toasted naan  
\$100 (serves 25 ppl)

## *Chef Choice Hummus and Gluten*

### *Free Crackers*

\$30 (small display)

### *Dip Trio*

Three cold spreadable dips with assorted  
crackers and naan  
\$3pp

Dip options (3): roasted garlic hummus,  
black olive tapenade, onion dip, garlic and  
herb cheese spread, sundried tomato cheese  
spread, tabbouleh

## *Burger Sliders (50 pieces)*

Burger- roasted garlic aioli- pickle chip  
\$95

## *Assorted Baked Flatbreads (50 pieces)*

Combination of Margherita, Meat lovers, and  
Vegetable  
\$75

## *Mini Quesadillas*

Combination of Beef, Chicken and Vegetable  
Salsa and Sour Cream  
\$85

## *Charcuterie Board*

Dry Italian and black pepper salami,  
capicola, and prosciutto, dried cranberry-  
thyme crusted goat cheese, smoked gouda,  
marinated ciliegine mozzarella, dried  
apricots, grapes, whole grain mustard with  
toasted naan and assorted 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

## *Grazing Board*

Large combination of two of the boards  
above (charcuterie, mediterranean,  
antipasto)  
\$600

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## Cold Hors D'oeuvres

(Priced per 50 pieces)

<i>Boursin Cucumber Round</i> gf \$90	<i>Fried Eggplant Rounds with Ricotta and Sundried Tomatoes</i> \$90
<i>Tomato Bruschetta Crostini</i> \$75	<i>Cranberry Apple Chicken Salad Bites</i> \$85
<i>Portabella Mushroom Bruschetta Crostini</i> \$80	<i>Balsamic Strawberry Ricotta Crostini</i> \$85
<i>Goat Cheese and Pesto Crostini</i> \$75	<i>Salami Boursin Cornettes</i> gf \$80
<i>Antipasto Skewers</i> gf \$115	<i>Poached Pear Gorgonzola Crostini</i> \$90
<i>Caprese Skewers</i> gf \$85	<i>Salmon Canape</i> gf Fingerling Potato, smoked salmon, crème fraiche, capers \$85
<i>Beef Tenderloin Crostini</i> Horseradish Cream - Chives \$100	<i>Prosciutto Wrapped Asparagus</i> gf Balsamic glaze \$120
<i>Buffalo Chicken Salad Bites</i> \$85	<i>Fig and Goat Cheese Tartlets</i> Honey drizzle \$80
<i>Jumbo Shrimp Cocktail</i> gf served with cocktail sauce and lemons \$4 each	

### *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*

## Hot Hors D'oeuvres

(Priced per 50 pieces)

### *Spinach and Feta Stuffed Mushrooms*

gf  
\$80

### *Sausage en Croute*

Spicy Honey Mustard  
\$80

### *Teriyaki Chicken Skewers\**

\$125

### *Sweet and Sour Chicken Skewers\**

\$125

### *Vegetable Spring Rolls*

Sweet Chili Sauce  
\$85

### *Chicken Tenders*

Honey Mustard  
\$95

### *Swedish Meatballs*

\$95

### *Coconut Chicken Tenders*

Sweet Chili Sauce  
\$95

### *Roasted Lamb Pops gf*

Mint Pesto  
\$350

### *Pigs in a Blanket*

\$80

### *Vegetable Dumplings*

\$90

### *Sweet Italian Sausage Mushroom*

#### *Caps*

\$100

### *Beef Wellington*

\$225

### *Seafood Stuffed Mushroom Caps*

\$120

### *Petite Arancini*

Diablo Sauce  
\$100

### *Coconut Shrimp*

Sweet Chili Sauce  
\$125

### *Italian Meatballs*

\$95

### *Steak and Cheese Spring Rolls*

\$95

### *Bacon Wrapped Scallops gf*

\$225

### *Petite Crab Cakes*

Lemon Aioli  
\$200

### *Mushroom Vol-Au-Vant*

\$100

### *Teriyaki Beef Skewers\**

\$150

### *Mini Apple Chutney and Cheddar*

#### *Tartlets*

\$85

### *Chicken Cordon Bleu Bites*

\$110

### *Firecracker Shrimp\**

\$125

### *Bacon and Smoked Gouda Potato*

#### *Cakes*

Pickled Jalapeno-Chipotle Sour Cream  
\$100

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## Action Stations

### *Pasta Station \$12pp \**

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

#### *Bolognese*

Traditional hearty Italian meat sauce

#### *Crème Rosa*

A perfect blend of our marinara and alfredo

#### *Fra Diavolo*

Marinara with hot cherry peppers

#### *Aglia Olio*

Extra virgin olive oil and fresh garlic

#### *Nut Free Pesto*

Olive oil, parmesan, garlic and sweet basil

#### *Creamy Pesto*

A perfect blend of our alfredo and nut free pesto

*Pasta Station Add-Ins (choose one): Chicken, Meatballs, Sausage or Seasonal Vegetables*  
*Premium Add-ins Cheese Tortellini \$1pp; or Baby Shrimp \$1.50pp*

## *Chef Carving Stations\**

#### *Prime Rib of Beef*

Au Jus and Horseradish Crème  
\$14pp

#### *Honey Glazed Ham*

Warm Brown Sugar Mustard  
\$12pp

#### *Roasted Tenderloin of Beef*

Béarnaise or Bordelaise Sauce  
\$16pp

#### *Maple Glazed Pork Loin*

Apple Bourbon Demiglace  
\$12pp

#### *Roasted Boneless Turkey Breast*

Sage Pan Gravy & Cranberry Sauce  
\$12pp

\*Please know a \$25 chef fee is added for action stations

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## *A La Carte Stations*

### *Mac & Cheese Bar \$8pp*

Homestyle mac and cheese and two additional combinations:

*Select Two:* Buffalo Chicken - Cheeseburger - Taco - Cheddar Bacon - Cordon Bleu- Steak Bomb- Pulled Pork - Scampi (with shrimp +\$2pp) - Lobster Mac (market\$)

### *Salad Bar \$5pp*

Mixed Garden Greens - Carrots - Red Onion - Grape Tomatoes - Cucumbers - Black Olives- Pepper Variety - Feta - Mozzarella - Croutons - Parmesan Peppercorn - Zinfandel Vinaigrette - Oil & Vinegar- Served with freshly baked rolls & butter

### *Mashed Potato Bar \$8pp*

Yukon Gold Mash - Sweet Potato Mash - Bacon - Scallions - Cheddar Cheese - BBQ Sauce - Maple Syrup - Cinnamon & Sugar - Sour Cream

### *Dessert Stations*

Housemade Cookies & Brownies \$2pp  
Chocolate Covered Strawberries \$4 each

#### *Assorted Mini Pastries \$5pp*

(mini cheesecakes, macarons, petit fours, assorted chocolate truffles)

#### *Assorted Plated Desserts \$6pp*

(chef assortment of 3-4 varieties of plated cakes)

#### *Create Your Own Shortcake Bar \$4pp*

Biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream

#### *Assorted Mini Cannolis \$4pp*

Traditional Cannoli Shell with chocolate chip filling - Chocolate Cannoli Shell with traditional vanilla filling - Chocolate Cannoli Shell with chocolate chip filling

*Hot Beverage Stations available upon request.*