

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

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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.

Dinner Buffet

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

\$32^{pp} for 2-entrée; \$36^{pp} 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^{pp}

Additional Salad, Starch and Vegetable \$2^{pp}

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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, chef vegetable 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

3rd 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.