

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

Prices are listed per person unless otherwise specified.

All prices are subject to NH Meals Tax, 20% Service Charge and 2% Facility Fee

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 on whether you add additional beverage options to your event.

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