

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

Waffle or French Toast Bar Fresh 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, Waffle Bar or Homemade Bread Pudding** (select one):*

Fresh variety of berries - maple syrup - whipped cream

**sweet or savory

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 - Baby Spinach 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 - Baby Spinach 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

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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, fresh baked rolls & butter, dessert and coffee/tea 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

Beef Tips gf

(Steakhouse marinade, teriyaki, or honey garlic)
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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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

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

Assorted Chilled Juices - \$2pp

Coffee & Tea Buffet - \$2pp

Seasonal Agua Fresca (water and fruit blend) - \$2pp

Lemonade and Iced Tea - \$2pp

Assorted Soda - \$2 each, based on consumption

Sparkling Waters and Honest Tea - \$3 each, based on consumption

Milk Bar - \$2.50pp (chocolate, strawberry, and whole milk)

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

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



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Cold & Hot Displays

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

Vegetable Crudités gf

Parmesan peppercorn or red pepper
hummus
Small: \$70 Large: \$135

Chilled Grilled Vegetables gf

Grilled Selection of fresh garden vegetables
marinated and chilled
Small: \$80 Large: \$145

Artisan Cheese

International and domestic hard and soft
cheeses - assorted crackers
Small: \$70 Large: \$135

Sliced Seasonal Fruit gf

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

Cheese and Fruit

International and domestic hard and soft
cheeses - assorted crackers - and a colorful
display of seasonal melons, pineapple and
berries
Small: \$80 Large: \$145

Cheese, Fruit and Vegetable Crudités

International and domestic hard and soft
cheeses - assorted crackers - and a colorful
display of seasonal melons, pineapple and
berries; and a variety of fresh garden
vegetables
Small: \$125 Large: \$200

Charcuterie Board

Dry Italian and black pepper salami,
capicola, and prosciutto, dried cranberry-
thyme crusted goat cheese, Manchego,
marinated ciliegine mozzarella, dried
apricots, whole grain mustard, fruit jam and
pickled vegetables with bread and crackers
Small Tray (serves 30) \$275
Large Tray (serves 50) \$425

Warm Spinach and Artichoke Dip

with toasted naan
\$85 serves 25 ppl

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

Build Your Own Caprese gf

Fresh mozzarella, heirloom tomatoes,
balsamic glaze, EVOO, chiffonade of fresh
basil, toasted garlic crostini
Small Tray (serves 30) \$125
Large Tray (serves 50) \$200

Shrimp Cocktail gf

Freshly poached shrimp served with
cocktail sauce and lemons
\$3 each

Assorted Baked Flatbreads

(per 50 pieces)
Combination of Margherita, Meatlovers,
and Vegetable
\$75

Mini Quesadillas

(per 50 pieces)
Combination of Beef, Chicken and
Vegetable
Salsa and Sour Cream
\$85

Cold Hors D'oeuvres

(Priced per 50 pieces)

Crabmeat and Boursin

Cucumber Round *gf*
\$75

Cranberry Apple
Chicken Salad Bites
\$85

Poached Pear Gorgonzola

Crostini
\$90

Chilled Golden Gazpacho

"Shots" *gf*
\$80

Antipasto Skewers *gf*
Fresh mozzarella,
marinated artichoke,
grape tomato, olive,
prosciutto, balsamic glaze
\$85

Caribbean Smoked Fish

Dip
Sweet Potato Crisp
\$85

Portobella Mushroom &

Parmesan Cheese
Bruschetta
\$70

Caprese Skewers *gf*
Fresh mozzarella, grape
tomato, basil, balsamic
glaze
\$85

Sake Seared Tuna
Fried Wonton - Wasabi
aioli
\$90

Tomato Mozzarella

Bruschetta
\$70

Mozzarella Fettuccine
Bruschetta Spoons
\$75

Goat Cheese and Pesto

Crostini
\$70

Beef Negimaki *gf*
Roast beef, scallion, rice,
teriyaki
\$90

Prosciutto Wrapped
Asparagus *gf*
\$95

Beef Tenderloin Crostini

Horseradish Chive Cream
\$100

Citrus Crab Salad
Cucumber Round *gf*
\$95

Buffalo Chicken Salad Bites
Phyllo cup - Bleu cheese
crumble
\$80

Smoked Chicken Mousse on

Cheddar Round *gf*
\$75

Salmon Canape *gf*
Fingerling Potato,
smoked salmon, crème
fraiche, capers
\$85

Deviled Eggs *gf*
Traditional or sriracha
style
\$80

Prosciutto Wrapped

Melon *gf*
\$85

Salami Boursin Cornettes
\$80

Pancetta Crisp
Pear, Goat Cheese &
Honey
\$100

Artichoke Cream Phyllo

Cups
\$70

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Hot Hors D'oeuvres

(Priced per 50 pieces)

Formaggio Fritto
Choice of Brie, Mozzarella or
Feta
\$85

Coconut Chicken Tenders
Sweet Chili Sauce
\$85

Petite Arancini
Diablo Sauce
\$85

Spanakopita
Balsamic drizzle
\$75

Roasted Lamb Pops gf
Mint Pesto
\$110

*Mini Apple Chutney and
Cheddar Tartlets*
\$85

Sausage en Croute
Spicy Honey Mustard
\$75

Chipotle Chicken Crepes
\$80

Firecracker Shrimp gf
\$125

*Chicken Skewers**
Teriyaki or Sweet & Sour
\$75

Cheddar Hush Puppies
Chipotle Crema
\$85

Bacon Wrapped Scallops
Maple Glaze gf
\$125

Vegetable Spring Rolls
Gingered Plum Sauce
\$85

*Spinach and Feta Stuffed
Mushrooms gf*
\$75

Black Bean Cakes
Cilantro Cream gf
\$80

Fried Tortellini
Homemade Marinara
\$75

Vegetable Pot Stickers
Tamarind Soy Glaze
\$85

Petite Crab Cakes
Red Pepper Remoulade
\$110

*Loaded Duchess Potato on
Parmesan Tuille gf*
Gorgonzola, Pancetta, sour
cream, chives
\$90

*Sweet Italian Sausage
Stuffed Mushroom Caps*
\$85

*Beef Skewers**
Teriyaki or Szechuan
\$85

Seared Sea Scallop
Zucchini Cake gf
Blueberry jam
\$125

Chicken Wellington
\$100

Coconut Shrimp
Sweet Chili Sauce
\$125

Chicken Tenders
Honey Mustard
\$85

Beef Wellington
\$110

Meatballs
Italian or Swedish
\$80

*Seafood Stuffed Mushroom
Caps*
\$85

Mini Chicken & Waffles
Spicy Maple Reduction
\$90

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Dinner Buffet

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

\$27 per person

Salads (select two):

Fresh Fruit Salad - Crisp Garden Salad - Classic Caesar - Baby Spinach Salad
Homemade Pasta Salad - Red Bliss Potato Salad - Citrus Israeli Cous Cous
Served with Freshly Baked Rolls & Butter

Entrées (select two):

Chicken Divan*	Eggplant Rollatini*	Maple Glazed Pork Loin*
Chicken Capri*	Lasagna Vegetable or Meat	Sausage, Peppers and Onions gf
Chicken Parmesan	Beef Tips gf	Baked Haddock*
Chicken Piccata*	Steakhouse - teriyaki - honey garlic	New England Style or Seafood Stuffed
Chicken Cacciatore gf	Beef Stroganoff	Shallow Poached Salmon gf
Chicken Marsala*	Vegetable Pasta Primavera*	Salmon Florentine gf
Stuffed Shells		Seafood Casserole Additional price may apply

Sides (choose three):

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

Included Beverages

Freshly brewed regular & decaffeinated coffee, select teas

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 \$4pp

Additional Salad, Starch and Vegetable \$2pp

Add Soup Du Jour \$3pp

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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

Meaty Crème Rosa

A perfect blend of our bolognese and alfredo

Marinara

Meatless red sauce

Fra Diavolo

Marinara with hot cherry peppers

Bolognese

Traditional hearty Italian meat sauce

Aglio Olio

Extra virgin olive oil and fresh garlic

Crème Rosa

A perfect blend of our marinara and alfredo

Nut Free Pesto

Olive oil, parmesan, garlic and sweet basil

Pasta Station Add-Ins (choose one): Chicken, Meatballs, Sausage or Seasonal Vegetables

Additional Add-ins or Upgrade to Cheese Tortellini \$1pp; Baby Shrimp \$1.50pp

*Chef Carving Stations**

Prime Rib of Beef

Au Jus and Horseradish Crème

\$12pp

Roasted Tenderloin of Beef

Béarnaise or Bordelaise Sauce

\$14pp

Honey Glazed Ham

Warm Brown Sugar Mustard

\$10pp

Maple Glazed Pork Loin

Apple Bourbon Demiglace

\$10pp

Roasted Boneless Turkey Breast

Sage Pan Gravy & Cranberry Sauce

\$10pp

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

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A La Carte Stations

Mac & Cheese Bar \$10pp

Homestyle mac and cheese and two additional combinations:

Select Two: Buffalo Chicken - Cheeseburger - Taco - Scampi - 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 - Sliced Mushrooms - Pepper Variety - Feta - Mozzarella - Croutons - Parmesan Peppercorn - Zinfandel Vinaigrette - Oil & Vinegar - Served with freshly baked rolls & butter

Mashed Potato Bar \$10pp

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

Dessert & Hot Beverage Stations

Housemade Cookies & Brownies \$2pp

Chocolate Covered Strawberries \$3 each

Assorted Mini Pastries \$4pp

Assorted Plated Desserts \$5pp

Create Your Own Shortcake Bar \$6pp

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

Build Your Own Pizzelle Bar \$5pp

Cannoli filling - sauce trio - chocolate chips - berries

Tavola Dolce \$5pp

Biscotti - mini cannolis - zeppoles - pirouettes - pizzelles with sweet ricotta spread and raspberry preserves - fresh berries - assorted chocolate truffles

Coffee & Tea Station \$2pp

Tea Party \$1.50pp

(Assorted teas, honey, lemon, sugar, spices)

Hot Chocolate Bar \$3pp

(Assorted flavored hot chocolate, marshmallows, whipped cream)

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Plated Dinner

All dinner packages include ivory or white tablecloths as well as accompanying napkin, china, flatware, and water glass for table. Plated dinners are served with salad, two entrée selections, a vegetarian entrée, choice of starch, chef vegetable, choice of dessert and coffee/tea service.

Salad (select one):

Garden Salad with Zinfandel Vinaigrette

Caesar Salad with Creamy Caesar Dressing

Baby Spinach Salad with Feta, Toasted Almonds, Strawberries and Poppysseed Vinaigrette

Served with Warm Rolls & Butter

Entrées

Cordon Bleu Chicken

Sherry cream sauce
\$28

*Chicken Marsala**

Fresh mushrooms, marsala wine sauce
\$27

Pan Seared Airline Chicken gf

Herb pan sauce
\$27

*Mediterranean Stuffed Chicken**

Breaded chicken breast stuffed with sundried tomatoes, spinach and goat cheese, creamy roasted red pepper sauce
\$29

Braised Short Rib

Paired with root vegetables
\$34

*Tenderloin of Beef**

8 oz seared medallion finished with bordelaise sauce, served medium rare
\$36

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
\$27

Seafood Stuffed Haddock

Newburg sauce
\$29

Seared Salmon with Citrus-Mango Salsa gf

\$27

Salmon Florentine gf

Topped with spinach and mornay sauce
\$27

Seafood Cioppino

White fish, shrimp, scallops, clams, mussels and fennel simmered in a white wine-tomato broth
\$32

Vegetarian Entrées (select one):

Roasted Vegetable Tower

Portobello mushroom caps, eggplant slices, zucchini/summer squash planks, bell pepper, topped with marinara and mozzarella
\$25

Wild Mushroom or Butternut Squash Ravioli

\$25

*Pasta Primavera**

Asparagus, spinach, sundried tomatoes, slow roasted heirloom tomatoes, aglio olio
\$25

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Plated Dinner continued

Children's Entrées (select one):

\$17 per guest ages 4-11

Comes with salad and dessert

Chicken Tenders
French fries or Fruit

Penne
Marinara or Buttered

Mac-N-Cheese
Grilled or Fried Chicken

Starch (select one):

Roasted Garlic Yukon Mashed
Wild Rice Pilaf

Penne Pasta with Alfredo or Marinara
Herb Roasted Fingerlings

Dessert (select one):

Triple Chocolate Truffle Cake
Sweet Ricotta Cannoli
Limoncello Cake

Tiramisu
Cheesecake with Strawberries
Carrot Cake with Walnuts

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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