

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.

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 Punch Bowls (serves 30 guests)

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)

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 on whether you add additional beverage options to your event.

