

Brunch Buffets

(Minimum of 30 guests ~ \$17 Per Person)

Classic Brunch Buffet

International Cheese and Fresh Fruit Display,
Freshly Baked Rolls, Croissants and Muffins,
Crisp Garden Salad, Fresh Vegetable,
Bacon & Sausage, Chilled Juices

Scrambled Eggs

(With your choice of Three Fillers)

Wild Mushrooms, Bermuda Onions, Sweet Holland Peppers,
Plum Tomatoes, Hickory Smoked Ham, Domestic and Imported Cheeses

Hot Pasta Entrées

(Please Select One)

Homemade Meat or Vegetable Lasagna,
Manicotti or Pasta Primavera.

Dessert and Coffee

Your Cake Cut and Served

Freshly Brewed Regular & Decaffeinated Coffees, Select Teas and Hot Chocolate

Italian Brunch Buffet

Antipasto Display, Caesar Salad, Bruschetta
Choice of Scrambled Eggs or Eggs Benedict
Bacon and Sausage, Fried Ravioli, Melon Wrapped in Prosciutto

Pasta Station

Penne Pasta is tossed fresh with your choice of Three Sauces

Bolognese
Traditional hearty
Italian meat sauce
Fra Diavolo
Very spicy marinara

Marinara
Meatless red sauce
Aglio Olio
Garlic and olive oil
Crème Rosa
Alfredo with marinara

Pesto
Basil, olive oil
and pine nuts
Alfredo
Cream, butter and parmesan

Dessert and Coffee

Your Cake Cut and Served

Freshly Brewed Regular & Decaffeinated Coffees, Select Teas and Hot Chocolate



Punch Bowls

(Serves 30 guests)

Raspberry
Champagne Punch
\$115

Mimosa Punch
\$90

Non-Alcoholic
Fruit Punch
\$60

Lunch Buffets

(Minimum of 25 guests)

Deli Buffet

(\$12 per person)

Salads

(Please Select Two)

Crisp Garden, Traditional Caesar, Mixed Mesclun Greens,
Red Bliss Potato or Homemade Pasta Salad

Platters, Dessert & Coffee

Sliced Honey Ham, Roast Turkey Breast and Rare Roast Beef
Assorted Cheeses and Relish Tray
Variety of Breads and Rolls
Potato Chips
Homemade Cookies and Fudge Brownies
Freshly Brewed Regular & Decaffeinated Coffees, Select Teas.

Luncheon Buffet

(\$15 per person)

Appetizers

(Please Select Two)

Vegetable Minestrone Soup, Cream of Broccoli Soup,
Crisp Garden Salad, Traditional Caesar Salad
or Mixed Mesclun Greens Salad
Served with Freshly Baked Rolls

Entrées

(Please Select Two)

Chicken Divan
Marinated Beef Tips
BBQ Beef Tips
Broiled Salmon

Salmon Florentine
Chicken Cacciatore
Sausage and Peppers
Chicken Parmesan

Homemade Lasagna
Chicken Marsala
Baked Stuffed Haddock
Manicotti

Starch Choice

(Please Select One)

Oven Roasted Red Bliss Potatoes,
Garlic Mashed Potatoes, Penne Pasta or Wild Rice

Fresh Vegetable Choice

(Please Select One)

Candied Butternut Squash, Fresh Green Beans,
Fresh Broccoli or Sautéed Squash Medley

Dessert and Coffee

Variety of Plated Desserts
Freshly Brewed Regular & Decaffeinated Coffees, Select Teas.

Luncheon Menu

(Minimum of 25 guests)

Luncheon Menus are limited to two Entrée selections and are served with Appetizer, Freshly Baked Rolls, Starch and Fresh Vegetables, Dessert & Coffee Service

Appetizers

(Please Select One)

Chef's Soup du Jour, Garden Salad, Caesar Salad,
Mixed Mesclun Greens Salad or Fresh Fruit Cup

Entrées

(Please Select Two)

Chicken Parmesan

Lightly breaded, layered
with Sweet Basil Marinara
& Mozzarella, paired with
Penne Pasta
\$15

Autumn Chicken

Cinnamon Swirl Bread, Pecans,
Raisins & Apples tucked in a Bone-
less Breast with Apple Cider Honey
Glaze
\$15

Chicken and Shrimp Caesar Salad

Our Traditional Caesar Salad,
garnished with Grilled Chicken
and Jumbo Shrimp
\$15

Chicken Marsala

Pan Golden Tenderloins and
Fresh Mushrooms, finished in
a Marsala Wine Sauce
\$15

Marinated Beef Tips

Tenderloin Tips marinated in Sweet
Rosemary, Garlic and Olive Oil or
Homemade BBQ Sauce
\$16

Lasagna

Sweet Marinara & Traditional Meat
Sauce or Vegetarian Style
\$15

Fresh Salmon

Broiled with Citrus Butter, topped
with Seasoned Crumbs
\$15

Broiled Haddock

Freshest Catch lightly
topped with Seasoned
Crumbs, White Wine
& Lemon Butter
\$15

Haddock Neopolitan

Haddock Fillet baked
with Garlic Butter,
Diced Tomatoes &
Sweet Basil, topped
with Mozzarella
\$16

Pasta Primavera

Al dente Penne, tossed
with Alfredo Sauce and
Fresh Garden Vegetables
\$15

Starch Choice

(Please Select One)

Baked Potatoes, Oven Roasted Red Bliss Potatoes,
Garlic Mashed Potatoes, Penne Pasta or Wild Rice

Fresh Vegetable Choice

(Please Select One)

Candied Butternut Squash, Fresh Green Beans,
Fresh Broccoli or Sautéed Squash Medley

Desserts

(Please Select One)

Triple Chocolate Truffle Cake, Sweet Cheese Filled Cannoli,
Lemon Velvet Cake, Tiramisu Torte,
Cheesecake with Strawberries, Carrot Cake

Coffee

Freshly Brewed Regular & Decaffeinated Coffees, Select Teas

Hors D'oeuvres & Displays

Displays are prepared for the number of guests in your party.

Events
in the
Millyard

International Cheese and Fresh Fruit Display

Accompanied with Assorted Crackers
\$4

Crisp Vegetable Crudités

The seasons' freshest assortment with
Creamy Parmesan Peppercorn Dressing
\$3

Baked Brie en Croute

Served with a Medley of Assorted Fresh Fruit & Crackers

Half Wheel (serves 25) ~ \$60

Full Wheel (serves 50) ~ \$85

Antipasto

Sweet Breaded Eggplant, Marinated Artichoke Hearts, Juicy Roasted Red Peppers,
Thinly Sliced Prosciutto, Mild Salami, Chicken Pesto and Fresh Plum Tomatoes with
Buffalo Mozzarella arranged on a bed of Mixed Greens
\$6

Hot Hors D'oeuvres

(Priced per 50 pieces)

Mushroom Caps

Baked with Sweet Italian
Sausage Stuffing
\$70

Tender Beef or Chicken Teriyaki

\$70

Seafood Stuffed Mushroom Caps

\$85

Baby Beef Wellington

\$110

Fresh Maple Glazed Sea Scallops

Wrapped in Smoked
Applewood Bacon
\$90

Chicken Tenders

With Honey Mustard
or BBQ Sauce
\$65

Chef's Assorted Mini Quiche

\$70

Meatballs

Italian or Swedish Style
\$60

Spicy Buffalo Tenders

Accompanied with
Fratello's Signature Bleu Cheese
Dressing, Fresh Carrots and
Crisp Celery Sticks
\$75

Phyllo Triangles

With Spinach and
Tangy Feta Cheese
\$75

Fresh Vegetable Spring Rolls

\$85

Whole Grain Dijon Encrusted Lamb Chops

\$115

Petite Crab Cakes

\$110

Breaded

Cheese Ravioli
With our homemade
Sweet Basil Marinara
\$65

Cold Hors D'oeuvres

(Priced per 50 pieces)

Deviled Eggs

Traditional Family Recipe
\$50

Cherry Tomatoes

Filled with Boursin Cheese
& Sweet Crabmeat
\$65

Antipasto Skewers

\$85

Jumbo Shrimp Cocktail

Steeped in our exceptional
blend of savory seasonings
\$110

Fratello's

The Highest of Standards
with Uncompromising Value

Prices are listed per person unless otherwise specified.

\$20 per person food minimum is required.

All prices are subject to 9% NH Meals Tax and 18% Service Charge.

À la Carte Stations

Stations are attended for one hour and are prepared for your guaranteed number of guests.

Chef Attended Pasta Station

(Minimum 25 Guests ~ \$8 per person)

Penne Pasta is tossed fresh with your choice of Three Sauces.

Bolognese Traditional Hearty Italian Meat Sauce	Fra Diavolo Very Spicy Marinara	Aglia Olio Extra Virgin Olive Oil and Fresh Garlic
Pesto Olive Oil, Pine Nuts & Sweet Basil	Alfredo Sweet Cream, Butter & Parmesan	Crème Rosa A Perfect Blend of our Marinara and Alfredo
	Marinara Meatless Red Sauce	

Pasta Station Upgrades

Grilled Chicken \$2	Maine Gulf Shrimp \$3	Garden Fresh Vegetables \$1.50	Cheese Filled Tortellini \$1
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Chef Attended Carving Stations

(Minimum 25 Guests)

Items are presented whole, carved in the Dining Room for your guests
and served with the appropriate condiments and sauces

Oven Roasted Turkey Breast \$5	Tenderloin of Beef \$8
Slow Roasted Prime Rib Au Jus \$8	Roast Pork Loin \$5
	Honey Baked Ham \$5

À la Carte Salad

(Served with Freshly Baked Rolls ~ Please Select One)

Crisp Garden, Traditional Caesar or Mixed Mesclun Greens
\$4

Desserts & Coffee

Chef's Variety of Plated Desserts \$4	Assorted Mini Pastries \$4	Chocolate Fountain Dipping Items \$3
	Coffee Station Freshly Brewed Regular & Decaffeinated Coffees, Select Teas and Hot Chocolate \$2	

Dinner Buffet

(Minimum of 50 guests ~ \$25 per person)

Salads

(Served with Freshly Baked Rolls ~ Please Select Two)

Crisp Garden, Traditional Caesar or Mixed Mesclun Greens

Entrée Selections

(Please Select Two)

Chicken Capri
Chicken Parmesan
Chicken Divan
Chicken Piccata
Chicken Cacciatore

Chicken Marsala
Sausage & Peppers
Baked Lasagna
Manicotti
Vegetable Ravioli
Marinated Beef Tips

Black Forest Beef Tips
Baked Stuffed Haddock
Broiled Haddock
Seafood Newburg
Salmon Florentine

Starch Choice

(Please Select One)

Oven Roasted Red Bliss Potatoes,
Garlic Mashed Potatoes, Penne Pasta or Wild Rice

Fresh Vegetable Choice

(Please Select One)

Candied Butternut Squash, Fresh Green Beans,
Fresh Broccoli or Sautéed Squash Medley

Desserts and Coffee

Assortment of Plated Desserts

Freshly Brewed Regular & Decaffeinated Coffees, Select Teas



Chef Attended Stations

Add one or more Chef Attended Stations to your Dinner Buffet.

Stations are attended for one hour and are prepared

for your guaranteed number of guests.

Full details on following page.

Chef Attended Stations

Add one or more of the following stations to your Dinner Buffet.
Stations are attended for one hour and are prepared
for your guaranteed number of guests.

Carving Stations

(Minimum 25 guest)

All items are presented whole, carved in the Dining Room
for your guests, and are served with appropriate sauces and condiments.

Oven Roasted Turkey Breast \$5	Tenderloin of Beef \$8
Slow Roasted Prime Rib Au Jus \$8	Roast Pork Loin \$5
	Honey Baked Ham \$5

Pasta Station

(Minimum 25 guests ~ \$5 per person)

Penne Pasta is tossed fresh with your choice of Three Sauces.

Bolognese Traditional Hearty Italian Meat Sauce	Pesto Olive Oil, Pine Nuts & Sweet Basil
Fra Diavolo Very Spicy Marinara	Marinara Meatless Red Sauce
Alfredo Sweet Cream, Butter & Parmesan	Aglio Olio Extra Virgin Olive Oil and Fresh Garlic
Crème Rosa A Perfect Blend of Our Marinara and Alfredo	

Pasta Station Upgrades

Grilled Chicken \$2	Maine Gulf Shrimp \$3	Garden Fresh Vegetables \$1.50	Cheese Filled Tortellini \$1
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Plated Dinner

Plated Dinners are limited to two Entrée selections and are served with Appetizer, Salad with Freshly Baked Rolls, Starch and Fresh Vegetables, Dessert & Coffee Service

Entrée Selections

(Please Select Two)

Chicken Cordon Bleu

Enveloped in Golden Puff Pastry
atop Supreme Sauce
\$22

Chicken Capri

Sautéed with Roma Tomatoes, Sliced Onions,
Artichoke Hearts, Fresh Garlic, White Wine and
Parmesan Cheese, tossed with Bowtie Pasta
\$22

Chicken Parmesan

Lightly breaded, layered with
Sweet Basil Marinara & Mozzarella,
paired with Penne Pasta
\$22

Tenderloin of Beef

7 oz. Roast Tenderloin ~ drizzled
with Bordelaise or Béarnaise Sauce
\$27

New Zealand Roast Rack of Lamb

French cut and oven roasted, elegantly
presented with Mint Bordelaise
\$30

Dijon Roasted Pork Loin

Topped with fresh breadcrumbs and
garnished with Creamy Dijon Sauce
\$22

Broiled Haddock

Freshest Catch lightly topped with Seasoned Crumbs,
White Wine & Lemon Butter
\$22

Fresh Salmon

Broiled with Citrus Butter,
topped with Seasoned Crumbs
\$21

Baked Stuffed Shrimp

4 Jumbo Shrimp baked in Lemon Butter &
White Wine, Ritz Cracker & Crabmeat Stuffing
\$26

Sea Scallops

Baked in Lemon Butter,
topped with Seasoned Crumbs
\$25

Chicken Marsala

Pan Golden Tenderloins and Fresh Mushrooms,
finished in a Marsala Wine Sauce
\$22

Chicken & Shrimp Fratello

Chicken Tenderloins & 2 Colossal Shrimp
sautéed with Artichoke Hearts, White Wine
& Garlic Butter, topped with Mozzarella
\$25

Autumn Chicken

Cinnamon Swirl Bread, Pecans,
Raisins & Apples tucked in a Boneless Breast
with Apple Cider Honey Glaze
\$22

Lasagna

Sweet Marinara, Traditional
Meat Sauce or Vegetarian Style
\$20

Slow Roasted Prime Rib Au Jus

Slow Roasted 12 oz. choice cut, served
medium-medium rare with savory Au Jus
\$27

Baked Stuffed Haddock

En casserole with Seafood Stuffing,
topped with Mornay Sauce
\$24

Haddock Neopolitan

Haddock Fillet baked with Garlic Butter, Diced Tomatoes & Sweet Basil, topped with Mozzarella
\$23

Seafood Sampler

Lobster, Shrimp, Scallops & Haddock baked in Lemon Butter, topped with Seasoned Crumbs
\$27

Plated Dinner (Cont.)

Appetizer

(Please Select One)

Chef's Soup du Jour or Fresh Fruit Cup

Appetizer Upgrades

New England Seafood Chowder ~ Add \$3

Jumbo Shrimp Cocktail ~ Add \$4

Encrusted Lamb Chops ~ Add \$6

Salads

(Served with Freshly Baked Rolls ~ Please Select One)

Crisp Garden, Traditional Caesar or Mixed Mesclun Greens

Starch Choice

(Please Select One)

Baked Potatoes, Oven Roasted Red Bliss Potatoes,
Garlic Mashed Potatoes, Penne Pasta or Wild Rice

Fresh Vegetable Choice

(Please Select One)

Candied Butternut Squash, Fresh Green Beans,
Fresh Broccoli or Sautéed Squash Medley

Desserts

(Please Select One)

Lemon Velvet Cake	Sweet Cheese Filled Cannoli
Triple Chocolate Truffle Cake	Cheesecake with Strawberries
Tiramisu Torte	Carrot Cake

Coffee

Freshly Brewed Regular & Decaffeinated Coffees, Select Teas

Plated Dinner Options

Viennese Dessert Station

An array of our Chef's Finest Cakes, Tortes and Pastries

Add \$5

Children's Entrée's

(For guests 12 and under only ~ Please Select One)

Chicken Tenderloins

Served with French Fried Potatoes

Spaghetti

With Marinara and Meatball

\$13

Vegetarian Entrées

(For a Vegetarian option in addition to your Entrée Selections ~ Please Select One)

Vegetable Lasagna, Ravioli or Pasta Primavera

\$20