

*Weddings  
in the  
Millyard*

## *Dear Bride & Groom*

Congratulations on your Engagement and thank you for considering Fratello's for your Wedding Reception. Your choice of the Wedding Reception venue is one of the most important decisions you will make for this day and we are here to make it as memorable as possible.

Fratello's is located in Manchester's Historic Millyard. The McDonough Family has completely renovated the Mill and turned this historic mill building into a very elegant restaurant and wedding facility. You will be captivated with its charm of year's past from the moment you step foot into our elegant facility, which can accommodate celebrations of 25-200 guests. Although the restaurant specializes in Italian food, the banquet menu also offers many traditional favorites that you would find at the family's Homestead Restaurants. Our highly qualified and experienced Wedding Coordinator, Loretta DeMarco, will work with you, paying special attention to every detail of your day.

From the moment you begin to plan, straight through to the end of your Special Day, she will ensure that every detail is in place and all of your expectations are met, if not exceeded.

We are confident that you will find Fratello's will offer you

*The Highest of Standards  
with Uncompromising Value.*

After you have had an opportunity to review the enclosed information, please feel free to contact Loretta with any questions that you may have, or to arrange a convenient time to meet and tour our charming facility.

Thank you and congratulations once again on your engagement.  
We look forward to speaking with you soon!

*The McDonough Family*

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*Fratello's*

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# *The Traditional Wedding*

Our Traditional Wedding package offers a wide variety of choices and is limited to two Entrée selections. Each Entrée price includes a stationary International Cheese, Fresh Fruit and Vegetable Crudités Mirrored Display, Butler-Passed Hors D'oeuvres, Champagne Toast, Appetizer Course, Salad with Freshly Baked Rolls, Starch and Fresh Vegetable, Wedding Cake Embellishment and Freshly Brewed Coffee Service.

## *Butler Passed Hors D'oeuvres*

*(Please Select Three)*

Petite Crab Cakes	Chef's Assorted Mini Quiche
Fresh Maple Glazed Sea Scallops & Bacon	Phyllo Triangles with Spinach & Feta
Sweet Italian Sausage Stuffed Mushroom Caps	Boursin & Crabmeat Cherry Tomatoes
Tender Chicken or Beef Teriyaki	Traditional Deviled Eggs

## *Appetizer Course*

*(Please Select One)*

### **Chef's Soup Du Jour:**

*Italian Wedding, Vegetable Minestrone, Broccoli & Cheddar Bisque*

**Or Fresh Fruit Cup**

## *Salads*

*(Served with Freshly Baked Rolls ~ Please Select One)*

**Crisp Garden, Traditional Caesar or Mixed Mesclun Greens**

## *Entrée Selections*

*(See Next Page)*

## *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**

## *Wedding Cake Embellishment*

*Chocolate Covered Ice Cream Bon Bon*

## *Coffee Service*

*Freshly Brewed Regular & Decaffeinated Coffees, Select Teas.*

# The Traditional Wedding

(Cont.)

## Entrée Selections

### Chicken Parmesan

Lightly breaded, layered with  
Sweet Basil Marinara & Mozzarella,  
paired with Penne Pasta  
\$39

### Chicken Cordon Bleu

Enveloped in Golden Puff Pastry  
atop Supreme Sauce  
\$39

### Dijon Roasted Pork Loin

Garnished with Creamy Dijon Sauce  
\$39

### Tenderloin of Beef

7 oz. Roast Tenderloin,  
drizzled with Bordelaise or  
Béarnaise Sauce  
\$44

### Baked Stuffed Shrimp

4 Jumbo Shrimp baked in Lemon Butter  
& White Wine, Ritz Cracker and  
Crabmeat Stuffing  
\$43

### Baked Stuffed Haddock

En casserole with Seafood Stuffing,  
topped with Mornay Sauce  
\$41

### Seafood Sampler

Lobster, Shrimp, Scallops &  
Haddock baked in Lemon Butter,  
topped with Seasoned Crumbs  
\$44

### Autumn Chicken

Cinnamon Swirl Bread, Pecans,  
Raisins & Apples tucked in a Boneless Breast  
with Apple Cider Honey Glaze  
\$39

### Chicken Marsala

Pan Golden Tenderloins and Fresh Mushrooms,  
finished in a Marsala Wine Sauce  
\$39

### Slow Roasted Prime Rib Au Jus

Choice 12 oz. cut, served with Au Jus  
\$44

### Surf & Turf

Choose a 10 oz. cut of Choice Prime Rib  
or 6 oz. Roast Tenderloin of Beef paired with  
Baked Stuffed Shrimp or Broiled Scallops  
\$55

### Fresh Dill Atlantic Salmon

Baked with White Wine &  
Lemon Butter, topped with  
fresh Dill Hollandaise  
\$39

### Salmon Oscar

Broiled Fillet topped with Lobster Meat,  
Asparagus & Béarnaise  
\$44

Please see our

Reception Enhancements & Premier Wedding Enhancements  
for options and upgrades.

# The Elegant Wedding Buffet

Our Elegant Wedding Buffet offers a wide variety of choices and is limited to two Entrée selections. The Buffet price of \$45 includes a stationary International Cheese, Fresh Fruit and Vegetable Crudités Mirrored Display, Butler Passed Hors D'oeuvres, Champagne Toast, Salad with Freshly Baked Rolls, Starch and Fresh Vegetable, Wedding Cake Embellishment and Freshly Brewed Coffee Service.

## Butler Passed Hors D'oeuvres

(Please Select Three)

Petite Crab Cakes  
Fresh Maple Glazed Sea Scallops & Bacon  
Sweet Italian Sausage Stuffed Mushroom Caps  
Tender Chicken or Beef Teriyaki  
Chef's Assorted Mini Quiche  
Phyllo Triangles with Spinach & Feta  
Boursin & Crabmeat Cherry Tomatoes  
Traditional Deviled Eggs

## Salads

(Served with Freshly Baked Rolls ~ Please Select One)

Crisp Garden, Traditional Caesar or Mixed Mesclun Greens

## Entrée Selections

(See Next Page)

## Penne Pasta

(Served with your choice of one of the following)

Marinara, Alfredo, Bolognese, Aglio Olio, Pesto, Crème Rosa

## 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

## Wedding Cake Embellishment

Chocolate Covered Ice Cream Bon Bon

## Coffee Service

Freshly Brewed Regular & Decaffeinated Coffees, Select Teas.

# The Elegant Wedding Buffet

## Entrée Selections

(Please Select Two)

### Chicken Parmesan

Lightly breaded, layered with Sweet Basil Marinara & Mozzarella

### Chicken Divan

Boneless Breast rolled with fresh Broccoli & Swiss Cheese, topped with Béchamel

### Chicken Capri

Sautéed with Roma Tomatoes, Sliced Onions, Artichoke Hearts, Fresh Garlic, White Wine and Parmesan Cheese

### Chicken Piccata

Sautéed Tenderloins, finished with Lemon, Capers and White Wine

### Chicken Marsala

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

### Black Forest Beef Tips

Tenderloin Tips pan seared with Portabella Mushrooms in a sweet & savory Jack Daniels Demi-Glace

### Manicotti

Filled with Sweet Ricotta, topped with our Homemade Marinara and Fresh Mozzarella

### Lasagna

Homemade with Creamy Ricotta, Sweet Marinara & Mozzarella Traditional Meat Sauce or Vegetarian Style

### Salmon Florentine

Wild Atlantic Salmon on a bed of Fresh Spinach, topped with Béarnaise

### Seafood Newburg

Bay Scallops, Gulf Shrimp, Lobster and Crab Meat in a rich Newburg Sauce, accompanied with Puff Pastry Shells

### Broiled Haddock

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

### Baked Stuffed Haddock

With Seafood Stuffing, topped with Mornay Sauce

## Carving Stations

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 ~ Add \$5

Tenderloin of Beef ~ Add \$8

Roast Pork Loin ~ Add \$5

Honey Baked Ham ~ Add \$5

Slow Roasted Prime Rib Au Jus ~ Add \$8

Please see our

Reception Enhancements & Premier Wedding Enhancements

for options and upgrades.

## Reception Enhancements

Enhance your Reception by adding one or more of the following upgrades to your Wedding Package.

### Hosted Cocktail Hour

Open the bar to your guests for the first hour of your reception.

\$15

### Butler-Passed Wine

Offer a complimentary glass of House Red or White Wine to your guests while they await your arrival

\$5

### Champagne Toast Embellishment

Fresh Strawberry Garnish on Each Glass  
.75

### Wedding Cake Embellishment

Hand Dipped Chocolate Covered Strawberry  
\$1

### Chocolate Fountain Dipping Items

(Select Three to complement your Chocolate Fountain)  
Marshmallows, Pretzel Rods, Graham Crackers, Shortbread Cookies

Fresh Strawberries, Pineapple or Bananas  
\$3

### Late Night Viennese Sweets Table and Coffee Station

Treat your guests to an assortment of our Chef's finest Cakes, Pies, Tortes and Mimi Pastries to satisfy any late night appetite.  
Enjoy with Freshly Brewed Regular & Decaffeinated Coffee and Select Teas.

\$6

## Reception Options

### Vegetarian Entrées

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

Vegetable Lasagna, Ravioli  
or Pasta Primavera

\$39

### Children's Meal

(Twelve and under only - Please Select One)

Breaded Chicken Tenderloins  
served with French Fried Potatoes

or

Spaghetti with Marinara and Meatball

\$17

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# *Premier Wedding Enhancements*

You have waited a lifetime for your Special Day.

Adding unexpected touches can make it exceptional. We are pleased to offer you our Premier Wedding Enhancements for only \$10 per person, making your day one that you and your guests will delight in for years to come.

## *Hors D'oeuvres Upgrades Selections*

Select one of our Premier Hors D'oeuvres Upgrades Selection to combine with our Traditional offerings and provide your guests with a total of four Butler Passed Hors D'oeuvres

**Baby Beef Wellington**  
**Jumbo Shrimp Cocktail**  
**Petite Crab Cakes**  
**Encrusted Rack of Lamb**  
**Seafood Stuffed Mushroom Caps**

## *Champagne Toast Garnish*

Add a touch of decadence to your Champagne Toast with a Fresh Strawberry Garnish on every Glass

## *Additional Entrée Selection*

Select a Third Entrée Selection to satisfy the varied tastes of all your Guests

## *Wine Service with Dinner*

Your guests will enjoy a glass of their choice of our full-flavored House Red or White Wine with their meal

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Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Charge.