

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 receptions of 180 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

The Traditional Wedding

Our Traditional Wedding package offers a wide variety of choices and is limited to two Entrée selections as well as vegetarian and children's options if needed.

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)

Chicken or Beef Sate with Thai Peanut Sauce gf	Baked Phyllo Wrapped Artichoke Cream
Bacon Wrapped Scallops, Maple Glaze gf	Vegetable Pot Stickers, Sweet Chili Sauce
Golden Gazpacho Shots	Black Bean Cake, Cilantro Cream gf
Mini Gorgonzola Apple Chutney Tarts	Twice Baked Fingerling Potato, Gorgonzola, Pancetta Crackle gf
Smoked Chicken on Cheddar gf	Sausage en Croute, Spicy Honey Mustard

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

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 Dipped Strawberry

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffees, Select Teas.

Your menu also includes your choice of white, ivory or black floor length table cloths and an assortment of colored linen napkins, lemon iced water at each place setting, and complementary use of our centerpieces and table numbers. Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Charge. Gluten Free Meals available upon request @ \$4pp

The Traditional Wedding

(Cont.)

Entrée Selections

Chicken Parmesan
Lightly breaded, layered with sweet basil marinara and mozzarella
Paired with penne pasta and marinara
\$48

Cordon Bleu Chicken
Sherry cream sauce
\$48

Maple Glazed Pork Loin *gf*
Apple bourbon demi glaze
\$48

Chicken Fratello *gf*
Boneless breast stuffed with sundried tomato and goat cheese, creamy roasted red pepper sauce
\$48

Pan Seared Chicken *gf*
Sliced artichoke, sautéed woodland mushrooms, white wine sauce, golden beets with whole butter, snipped spinach, pancetta crackle
\$49

Tenderloin of Beef *gf*
7 oz. roast tenderloin drizzled with bordelaise or béarnaise
\$53

Seafood Sampler
Lobster, scallops, shrimp and haddock baked en casserole in lemon butter, topped with seasoned crumbs
\$59

Slow Roast Prime Rib Au Jus *gf*
12 oz. choice cut served with au jus and horseradish cream
\$53

Surf and Turf *gf*
Choice of 10 oz. cut choice prime rib or 6 oz. roast tenderloin of beef, paired with poached salmon or sea scallops
\$60

Sea Scallops *gf*
Tamarind glaze, gingered grilled scallops with dried plantain chips, coconut basmati rice, sesame pea tendrils, braised baby bok choy
\$53

Shallow Poached Salmon Filet *gf*
Blood orange wine sauce
\$48

Baked Stuffed Haddock
Lobster, shrimp and scallop stuffing, topped with Mornay sauce
\$52

Salmon Oscar *gf*
Broiled filet topped with lobster meat, asparagus and béarnaise
\$57

Vegetarian Entrées

Eggplant Rollatini
Ricotta, mozzarella and parmesan filling, topped with marinara
\$48

Orecchiette Pasta
Asparagus, spinach, sundried tomatoes, slow roasted varietal tomatoes
\$48

Vegetable Lasagna
Baked cheese lasagna with sweet marinara and seasonal vegetables
\$48



Please see our Reception Enhancements & Premier Wedding Enhancements children's options and upgrades.

Your menu also includes your choice of white, ivory or black floor length table cloths and an assortment of colored linen napkins, lemon iced water at each place setting, and complementary use of our centerpieces and table numbers. Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Charge. Gluten Free Meals available upon request @ \$4pp

The Elegant Wedding Buffet

Our Elegant Wedding Buffet offers a wide variety of choices and includes two Entrée selections. The Buffet price of \$59 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)

Chicken or Beef Sate with Thai Peanut Sauce <i>gf</i>	Baked Phyllo Wrapped Artichoke Cream
Bacon Wrapped Scallops, Maple Glaze <i>gf</i>	Vegetable Pot Stickers, Sweet Chili Sauce
Golden Gazpacho Shots	Black Bean Cake, Cilantro Cream <i>gf</i>
Mini Gorgonzola Apple Chutney Tarts	Twice Baked Fingerling Potato, Gorgonzola, Pancetta Crackle <i>gf</i>
Smoked Chicken on Cheddar <i>gf</i>	Sausage en Croute, Spicy Honey Mustard

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 sauces)

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

Starch Choice

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 Dipped Strawberry

Coffee Service

Freshly Brewed Regular & Decaffeinated Coffees, Select Teas.

Your menu also includes your choice of white, ivory or black floor length table cloths and an assortment of colored linen napkins, lemon iced water at each place setting, and complementary use of our centerpieces and table numbers. Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Charge. Gluten Free Meals available upon request @ \$4pp

The Elegant Wedding Buffet

Entrée Selections

(Please Select Two)

Chicken Parmesan

Lightly breaded, layered with sweet basil marinara and mozzarella

Chicken Fratello *gf*

Boneless breast stuffed with sundried tomato and goat cheese, creamy roasted red pepper sauce

Cordon Bleu Chicken

Sherry cream sauce

Pan Seared Chicken *gf*

Sliced artichoke, sautéed woodland mushrooms, white wine sauce, golden beets with whole butter, snipped spinach, pancetta crackle

Maple Glazed Pork Loin *gf*

Apple bourbon demi glaze

Marinated Beef Tips *gf*

Bourbon Glaze and Italian seasoning

Seafood Newburg

Scallops, shrimp, lobster and crabmeat in a rich Newburg sauce, accompanied with puff pastry shells

Baked Stuffed Haddock

Lobster, shrimp and scallop stuffing, topped with Mornay sauce

Shallow Poached Salmon *gf*

Blood orange wine sauce

New England Style Haddock

Cracker crumbs, butter, lemon and white wine

Eggplant Rollatini

Ricotta, mozzarella and parmesan filling, topped with marinara

Baked Lasagna

Traditional meat or vegetable

Your menu also includes your choice of white, ivory or black floor length table cloths and an assortment of colored linen napkins, lemon iced water at each place setting, and complementary use of our centerpieces and table numbers. Prices are listed per person. All prices are subject to 9% NH Meals Tax and 20% Service Charge. Gluten Free Meals available upon request @ \$4pp

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

\$1

Wedding Cake Embellishment

Chocolate covered Ice Cream Bon Bon

\$1.50

Candy Buffet

Attended Candy Buffet with a variety of 9-12 candy selections

\$5

(Custom Candy Buffet package and pricing available upon request)

Late Night Viennese Sweets Table and Coffee Station

Treat your guests to an assortment of our Chef's finest Cakes, Pies, Tortes and Mini Pastries to satisfy any late night appetite.

Enjoy with Freshly Brewed Regular & Decaffeinated Coffee and Select Teas.

\$6

Reception Options

Children's Entrée's

(For guests 11 and under only ~ please select one)

\$20pp

Chicken Tenderloins

Served with french fried potatoes

Linguini

With marinara and meatball

Mac-N-Cheese

With grilled chicken

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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 \$12 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

Beef Tenderloin Crostini

Horseradish chive cream

Jumbo Shrimp Cocktail

Cocktail sauce, fresh lemon

Petite Crab Cakes

Remoulade

Smoked Salmon on Taro

Vegetable Citrus Garni

Seared Scallops on Toasted Polenta

Aged cheddar, pepita Croquant

Prosciutto Wrapped Asparagus

Chicken Wellington

Sake Cured Tuna on Fried Wonton

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

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