

**FUNCTIONS UP TO
80 PEOPLE**

**ANNIVERSARIES BAPTISMS
BEREAVEMENTS BIRTHDAY
PARTIES FIRST
COMMUNIONS
FUNDRAISERS
GRADUATIONS PIZZA
PARTIES SCHOOL
REUNIONS WEDDING
RECEPTIONS WEDDING
REHEARSALS**

**ADDITIONAL
PACKAGES UPON
REQUEST**

**Event Center Hall
50 to 80 people
First Floor**

**PROJECTOR SCREEN 120"
SOUND SYSTEM
STAGE
FULL BAR
PRIVATE REST ROOMS
HANDICAP RAMP
PRIVATE ENTRANCE**

**Wine Bar up to
25 people
Second Floor**

**Dining Room
up to 30 people
Second Floor**



**241 UNION SQ,
MILFORD, NH 03055
(603) 672-2270**

Function Menu



Consumer Advisory: Raw or undercooked
meat, poultry, fish or eggs may increase risk
of foodborne illness



**HOT BUFFET PACKAGE \$26.99
PER PERSON YOUR CHOICE
OF 1 HOUSE HORS
D'OEUVRES CHOICE OF 2
ENTREES.**

Chicken Ziti Broccoli

Chicken sauteed in garlic butter with broccoli,
flamed with white wine tossed with ziti and
Romano cheese

Baked Haddock

Fresh haddock with seasoned crumbs

Chicken Picatta

Boneless breast of chicken sauteed with capers in a
garlic, lemon, white wine and butter sauce

Chicken Marsala

Sauteed breast of chicken breaded, topped with our
homemade sauce and baked with mozzarella
cheese

Chicken Florentine

Fresh chicken breast stuffed with spinach,
mushrooms and Romano cheese, topped with a
light garlic cream sauce

Tender Beef Tips + 3.00 pp

Angus tips with peppers, onions and mushrooms,
finished with a port wine demi glaze

**PLATED PACKAGE
PER PERSON
YOUR CHOICE OF
2 STATIONED
HORS D'OEUVRES
1 HOUSE AND 1 PREMIUM**

LASAGNA \$28.99

Fresh pasta layered with beef, sausage and a blend
of cheeses, topped with meat sauce

EGGPLANT PARMESAN \$26.99

Golden battered eggplant layered with our
homemade marinara sauce

BAKED HADDOCK \$28.99

Fresh haddock with seasoned crumbs

CHICKEN PICATTA \$29.99

Boneless breast of chicken sauteed with capers in a
garlic, lemon white wine, and butter sauce

CHICKEN MARSALA \$28.99

Sauteed breast of chicken in a Marsala wine sauce,
topped with mushrooms

CHICKEN FLORENTINE \$29.99

Fresh chicken breast stuffed with spinach,
mushrooms and Romano cheese, topped with a
light garlic cream sauce

BRICKHOUSE PRIME RIB \$33.99

Slow roasted prime rib of beef, served with au jus
(Med Rare/Med)

**HORS D'OEUVRES
ADDITIONAL ITEMS MAY BE
PURCHASED**

HOUSE

Fried Ravioli
Meatball Marsala
BrickHouse Cheese Platter
Phyllo Spinach Wraps
Fresh Vegetable Display
Chicken Wings

PREMIUM

Coconut Shrimp
Shrimp Cocktail
Bacon Wrapped Scallops
Stuffed Seafood Mushrooms

choose one of the following to
complement your meal

Ziti
Rice Pilaf
Garlic Mashed Potatoes
Roasted New Potatoes

All entrees include
chefs choice of seasonal vegetable
and a Mixed Green Salad
(\$2.00 pp Upgrade Caesar Salad)

For Parties up to 40ppl