



Dinner

PACKAGES

Birthdays, Graduations, Anniversaries & More

PACKAGES INCLUDES:

4 HOUR FUNCTION IN ONE OF OUR

BEAUTIFUL PRIVATE BANQUET ROOMS

SIGNATURE LINENS TABLE CLOTH & NAPKIN

NON- ALCOHOLIC BEVERAGES



MILL CREEK CATERERS, PRESENTED BY THE SMOKEHAUS FAMILY

17 ROUTE 376, HOPEWELL JUNCTION, NEW YORK, 12533

WWW.MILLCREEKCATERERS.COM | 845.226.8714



Dinner Sit Down Menu

Salad & Pasta Course

Salad Served with Pasta or Soup

Pasta Options: Penne Ala Vodka, Pasta Prima Vera, Tortellini Alfredo, Penne with Fresh Basil and Tomato, or Rigatoni Bolognese

Soup Options: Butternut Squash, Broccoli Cheddar, Chicken Barley

Entrée Selections

Please Choose Three Entrée Selections, One Vegetable & One Starch:

Meat Entrée: Sliced Eye Round of Beef, Sliced Roasted Pork Loin

Upgrade: Sliced Strip Steak or Prime Rib of Beef- MARKET PRICE

Chicken Entrée: Roasted Herb Chicken, Maui Chicken, Chicken Cordon Bleu, Chicken Francese, Chicken Marsala

Fish Entrée: Stuffed Shrimp, Honey Garlic Glazed Salmon, Stuffed Filet of Sole

Vegetarian Entrée: Eggplant Rollatini, Eggplant Parmesan, Spinach & Ricotta Lasagna Rollup

Vegetable: Green Bean Almandine, Vegetable Medley, Garlic & Oil Broccoli Spears
Glazed Baby Carrots

Starch: Roasted Rosemary Potatoes, Smashed Potatoes, Twice Baked Potato

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

Popular Dinner Enhancements

Additional Entrée \$3.95 Per Person

Plated Appetizer Upon Arrival \$2.95 Per Person

Cheese and Crackers Upon Arrival \$3.95 Per Person

Passed or Stationed Hors d' Oeuvres \$7.95 Per Person & MORE

PRICING*: Adults: \$39.95 | Kids ages 4-12: \$29.95 | Kids 3 & under N/C

50 ADULT GUARANTEE | *All Prices are Subject to Tax & 18% EPF**

**Event Production Fee (See Contract for Details)

Children's Menu, Gluten Free & Vegan Option Available Upon Request

Less than 50 Adults? Please inquire for options

PLEASE INQUIRE FOR MINIMUM SPENDS DURING PEAK SEASONS (MAY, JUNE, SEPTEMBER & OCTOBER)



Dinner Buffet Menu

Entrée Selections

Please Choose Three Entrée Selections, One Pasta, One Vegetable, & One Starch:

Meat Entrée: Sliced Eye Round of Beef, Sliced Roasted Pork Loin, BBQ Shredded Pork, Texas Beef Brisket

Upgrade Carved: Sliced Strip Steak or Prime Rib of Beef- MARKET PRICE

Chicken Entrée: Maui Chicken, Chicken Cordon Bleu, Chicken Francese, Chicken Marsala, Chicken Florentine, BBQ Chicken Pieces

Fish Entrée: Honey Garlic Glaze or Creamy Dill Salmon, Stuffed Filet of Sole

Vegetarian Entrée: Eggplant Rollatini, Eggplant Parmesan

Pasta: Penne Ala Vodka, Tortellini Alfredo, Baked Ziti, Pasta Prima Vera, Macaroni and Cheese

Vegetable: Green Bean Almandine, Vegetable Medley, Garlic & Oil Broccoli Spears, Southwest Corn Nibbles, Glazed Baby Carrots

Starch: Roasted Rosemary Potatoes, Smashed Potatoes, Rice Pilaf

Served with a Fresh Tossed Garden Salad and Fresh Baked Dinner Rolls

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

Popular Dinner Enhancements

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Plated Appetizer Upon Arrival \$2.95 Per Person

Cheese and Crackers Upon Arrival \$3.95 Per Person

Passed or Stationed Hors d' Oeuvres \$7.95 Per Person & MORE

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Themed Dinner Buffet Menu

Upon Arrival

Domestic and Imported Cheese and Crackers with Red & Green Grapes
Bruschetta and 2 Themed Appetizers

Themed Dinner Buffet Station

PLEASE CHOOSE ONE STATION

Pub Station: Beef Sliders, Mini Hot Dogs, Macaroni and Cheese, French Fries, Onion Rings, Nacho Station, Soft Pretzels, Condiments

Italian Station: Tortellini Alfredo, Penne Ala Vodka, Chicken Francese or Chicken Marsala, Eggplant Rollatini or Eggplant Parmesan, Caesar Salad, Tomato Caprese, Bread Sticks & Focaccia Bread

Asian Station: Lo Mein, Fried Rice, Tai Shrimp, Beef & Broccoli, Sesame Chicken, Asian Coleslaw

Smoke Haus Station: Sliced Smoked Texas Brisket, Pulled Pork, Chicken Barbecue, Baked Beans, Coleslaw, Corn Bread, Slider Rolls, Sauces

Fajita Station: Carved Marinated Skirt Steak, Baby Shrimp, Marinated Chicken, Spanish Rice, Salsa, Guacamole, Assorted Toppings, Soft and Hard Tortilla Shells, Tortilla Chips

Mediterranean Station: Chicken Souvlaki, Spanakopita, Grape Leaves, Mediterranean Olives, Feta Cheese, Hummus, Red Onion, Tomato and Cucumber Salad, Tzatziki Sauce, Pita Bread

Add an Additional Station \$9.95 Per Person | Ask About our Bar Options

Stationed Dessert

Choose 2 Options: Soft Baked Cookies, Mini Cheesecakes, Crème Brûlée, Ice Cream Sundae Bar, or Sheet Cake- With Coffee & Tea Station

PRICING*: Adults: \$45.95 | Kids ages 4-12: \$35.95 | Kids 3 & under N/C

*All Prices are Subject to Tax & 18% EPF** | Event must end by 4pm

**Event Production Fee (See Contract for Details)

PLEASE ADVISE FOR ANY FOOD ALLERGIES

Less than 50 Adults? Please inquire for options

PLEASE INQUIRE FOR MINIMUM SPENDS DURING PEAK SEASONS (MAY, JUNE, SEPTEMBER & OCTOBER)

Welcome Enhancements

(Out for the First 30 minutes of your event)

Cheese and Crackers– Domestic and Imported Cheese with Red and Green Grapes

\$3.95/person

Italian Meat & Cheese Display– Assorted Italian Meats, Parmesan, Mozzarella, Provolone

\$5.95/person

Fruit and Vegetable Crudité's– Assorted Fruit, Garden Fresh Vegetables with Ranch and Hummus

\$4.95/person

Family Style Platters

(Served Upon Arrival at each Guest Table)

Themed Charcuterie/Food Boards– Smoke Haus, Sweet & Salty, Italian, Greek, Breakfast/Brunch, Build Your Own Sandwich, Chips and Dips

Priced Per Table- \$65+

Antipasto Platter– Grilled Vegetables, Assorted Cheeses and Italian Meats, and all the fixings

Priced Per Table \$45

Popular Dessert & Farewell Enhancements

Ice Cream Sundae Bar–

Vanilla, Chocolate, Strawberry Ice Cream with all your favorite toppings.

\$4.95/person

Thanks for Popping In– Fresh Popped Popcorn and Soft Baked Pretzels Served with Canned Soda & Bottled Water

\$3.95/person

DONUT Leave without a Sweet Treat– Assorted Donut Ladder served with Cold Water Bottles and Fresh Brewed TO GO coffee

\$4.95/person

Party Extended Additional Hour

\$500 (Please Inquire for 5 Hour Bar Packages)

4 Hour Open Bar Packages*

Beer & Wine: \$19.95 PP

Top Shelf Open Bar: \$26.95 PP

Cash or Tabbed Bar

\$75.00 Bartender Fee

Prices are Subject to Taxes and 18% Event Production Fee

