



Lunch

PACKAGES

Showers, Communion, Birthdays & More

PACKAGES INCLUDES:

3 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



Lunch Sit Down Menu

INCLUDES: 3 HOUR FUNCTION IN ONE OF OUR PRIVATE BANQUET ROOMS (ADDITIONAL HOUR \$250)
SIGNATURE LINENS, NON-ALCOHOLIC BEVERAGES, 50 ADULT GUARANTEE



Upon Arrival

Plated Fresh Carved Fruit

Second 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 Two Entrée Selections, One Vegetable & One Starch:

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

Sliced Strip Steak– add \$5pp, Prime Rib of Beef– add \$8pp

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, Rice Pilaf

Add an Additional Entrée \$3.95 Per Person | Ask About our Bar Options

Add Cheese and Crackers Upon Arrival \$3.95 Per Person

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$29.95 | Kids ages 4-12: \$19.95 | Kids 3 & under N/C

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

Gluten Free & Vegan Option Available Upon Request

**Event Production Fee (See Contract for Details)

Less than 50 Adults? Please inquire for options



Lunch Buffet Menu

INCLUDES: 3 HOUR FUNCTION IN ONE OF OUR PRIVATE BANQUET ROOMS (ADDITIONAL HOUR \$250)
SIGNATURE LINENS, NON-ALCOHOLIC BEVERAGES, 50 ADULT GUARANTEE



Upon Arrival
Plated Fresh Carved Fruit

Entrée Selections

Please Choose Two 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

Carved: Sliced Strip Steak– add \$5pp, Prime Rib of Beef– add \$8pp

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 Rolls

*Add an Additional Entrée \$3.95 Per Person | Ask About our Bar Options
Cheese and Crackers Upon Arrival \$3.95 Per Person*

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$29.95 | Kids ages 4-12: \$19.95 | Kids 3 & under N/C

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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– Assorted Fruit, Garden Fresh Vegetables with Ranch and Hummus

\$4.95/person

Family Style Platters

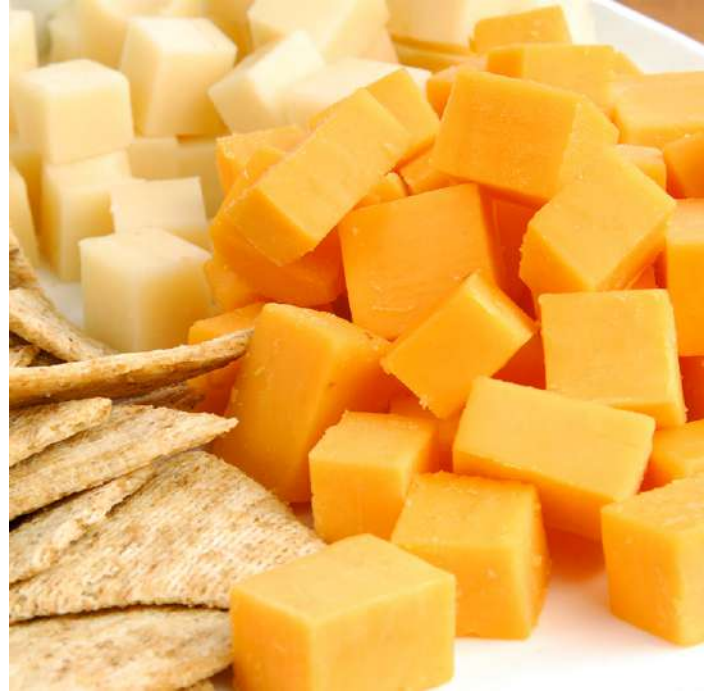
(Served Upon Arrival at each Guest Table)

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 Enhancements

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

\$4.95 PER PERSON

Donut Ladder– Seasonal (Served with Apple Cider or Assorted Bakery Fresh.

\$4.95 PER PERSON

Party Extended Additional Hour

\$250 (Please Inquire for 4 Hour Bar Packages)

3 Hour Open Bar Packages*

Unlimited Sangria: \$9.95 PP

Beer & Wine: \$14.95 PP

Top Shelf Open Bar: \$20.95 PP

Cash or Tabbed Bar

\$75.00 Bartender Fee

Prices are Subject to Taxes and 18% Event Production Fee