MILL CREEK CATERERS





Bar & Bat Mitzvah Quinceañera Sweet Sixteen Sassy Seventeen Elegant Eighteen Twenty First Birthday Graduations & More



Mill Creek Caterers is a beautiful venue to celebrate your child's special event. With our attention to detail, we pride ourselves on our highest quality in food and service. Relax and let us take care of everything.

We promise a celebration your family and guests will always remember.

845.226.8714 www.MillCreekCaterers.com



Teen Style Buffet Package

Includes: Non Alcoholic Beverages, Shirley Temple Station, Coffee and Tea Signature Napkin and Table Color Choice, FOUR HOUR FUNCTION

Buffet Selections:

Please Choose 2 Pasta Options Below Cheese Tortellini w/Alfredo, Macaroni & Cheese, Spanish Rice Penne ala Vodka, Pasta Prima Vera, Baked Ziti, Lomein

Please Choose 2 Options Below

Beef Sliders, Mini Hot Dogs, Taco Bar, Boneless Buffalo Wings Mozzarella Sticks, Sweet and Sour Chicken, Beef and Broccoli, Chicken Tenders w/ Fries

Please Choose 2 Options Below

Chicken Francese, Chicken Parmesan, Chicken Marsala, Maui Chicken Sliced Eye Round with Peppercorn Gravy, Sliced Pork Loin with Hunter Sauce Sausage and Peppers, Steak and Peppers, Barbecue Shredded Pork Eggplant Rollatini, Meatball Marinara

Includes: Chef's Choice Vegetable & Fresh Garden Salad and Assorted Fresh Baked Dinner Rolls



Customized Sheet Cake (from Katie Rose Bakery) Ice Cream Sundae Bar with all the toppings

PRICING*: Adults: \$39.95 | Kids ages 4-12: \$29.95 | Kids 3 & under N/C *All Prices are Subject to Tax & 18% Event Production Fee (See Contract for Details) Gluten Free & Vegan Option Available Upon Request Less than 50 Adults? Please inquire for options <u>Friday: Creekside Room Guarantee: 50 Adults | Ballroom Guarantee: 90 Adults</u> <u>Saturday: Creekside Room Guarantee: 65 Adults | Ballroom Guarantee: 100 Adults</u>

PLEASE INQUIRE FOR SATURDAY, HOLIDAY, AND PEAK SEASON MINIMUM SPENDS



Hot Buffet Dinner Package

Includes: Non Alcoholic Beverages, Shirley Temple Station, Coffee and Tea Signature Napkin and Table Color Choice, FOUR HOUR FUNCTION

Buffet Selections:

Please choose: 3 Entrée Selections, 1 Pasta, 1 Vegetable, 1 Starch

<u>Meat Entrée:</u> Sliced Eye Round with Peppercorn Gravy, Sliced Pork Loin with Hunter Sauce, Steak and Peppers, Sausage and Peppers, Texas Beef Brisket, BBQ Pork,

Chicken Entrée: Marsala. Francese, Maui, Chicken Parmesan, Barbecue Chicken Pieces

Seafood Entrée: Stuffed Sole, Broiled Salmon, Seafood Scampi

Vegetarian Entrée: Eggplant Rollatini, Eggplant Parmesan, Vegetable Marsala with Rice

Pasta: Penne ala Vodka, Pasta Prima Vera, Tortellini Alfredo, Macaroni & Cheese, Baked Ziti

Vegetables: Green Bean Almandine, Vegetable Medley, Garlic and Oil Broccoli Spears

Starches: Smashed Potatoes, Rosemary Roasted Potato, Rice Pilaf

Includes: Fresh Garden Salad and Assorted Fresh Baked Dinner Rolls

Add Chicken Tenders and French Fries \$3.95 Additional Per Person

Dessert

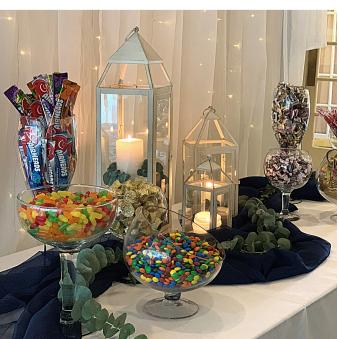
Customized Sheet Cake (from Katie Rose Bakery) Ice Cream Sundae Bar with all the toppings

PRICING*: Adults: \$43.95 | Kids ages 4-12: \$33.95 | Kids 3 & under N/C *All Prices are Subject to Tax & 18% Event Production Fee (See Contract for Details) Gluten Free & Vegan Option Available Upon Request Less than 50 Adults? Please inquire for options <u>Friday: Creekside Room Guarantee: 50 Adults | Ballroom Guarantee: 90 Adults</u> <u>Saturday: Creekside Room Guarantee: 65 Adults | Ballroom Guarantee: 100 Adults</u>

PLEASE INQUIRE FOR SATURDAY, HOLIDAY, AND PEAK SEASON MINIMUM SPENDS







Cocktail Hour Enhancements: (Adds an Additional Hour to your Event) Passed & Stationed Hors d' Oeuvres:

50-74p Choose 6 Options 75+p Choose 8 Options 7.95/Person Passed: Bacon Wrapped Scallops, Stuffed Mushroom Caps, Beef Satay, Chicken Satay, Beef Crostini, Mini Quiche, Southwest Roll, Vegetable Spring Roll, Pork Pot Stickers, Brie and Brown Sugar Bites, Crab Rangoons, Goat Cheese and Cranberry Sweet Potato Rounds, Cranberry and Brie Puff Pastry, Pulled Pork Sliders, Shrimp Tempura

Stationed: Swedish Meatballs, Meatball Marinara, Fried Calamari, Spanakopita, Battered Mozzarella Sticks, Franks in a Blanket, Vegetable Spring Roll, Pork Pot Stickers, Sesame Chicken, Potato Pancakes, Jalapeno Poppers, Chicken and Cheese Empanadas, Boneless Buffalo Wings, Bourbon Chicken

Enhanced Station:Smoke Haus, Pub, Asian, Fajita, Antipasti,Mediterranean\$9.95-\$12.95 Per Person

Welcome Enhancements:

(Out for First 30 minutes of 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 \$4.95/person Fruit and Vegetable Crudités– Assorted Fruit, Garden Fresh Vegetables with Ranch and Hummus \$4.95/person

Dessert Enhancements:

Chocolate Fountain– Strawberries, Apples, Bananas, Oreos, Pretzels, Graham Crackers, Jumbo Marshmallows, Pound Cake \$6.95/person

Cotton Candy Machine Blue Raspberry and Cherry \$2.95/person Slushie Machine Grape, Blue Raspberry, Cherry \$5.95/person

Churros \$2.95/person

Popcorn Machine \$3.95/ person Apple Cider & Donuts \$3.95/person Assorted Soft Baked Cookies \$4.95/person Candy Bar \$4.95/person

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

<u>4 Hour Open Bar Packages*</u> Beer & Wine: \$19.95 PP

Beer & Wine: \$19.95 PP Top Shelf Open Bar: \$26.95 PP

<u>Cash or Tabbed Bar</u> \$75.00 Bartender Fee

Prices are Subject to Taxes and 18% Event Production Fee