



Brunch

PACKAGES

Showers, Communions, Birthdays, Corporate & 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



Brunch Sit Down Menu



Upon Arrival

Coffee, Tea & Juice Service

Plated Fresh Carved Fruit and Assorted Fresh Baked Scones
Raspberry White Chocolate Chunk. Blueberry and Apple Cinnamon

Second Course

Salad Served with a Frittata or Soup

Frittata Options: Spinach & Feta, Lorraine, Broccoli & Cheddar

Soup Options: Butternut Squash, Broccoli Cheddar, Chicken Barley

Hot Entrée Selections

Please Choose Three Options:

French Toast or Strata Entrée: Pumpkin French Toast, Cinnamon Sugar French Toast, Strawberries and Cream French Toast
Roasted Vegetable and Cheddar Strata, Spinach & Mushroom Strata, Mediterranean Strata (Olives, Sun-dried Tomatoes and Feta)

Served with Home Fried Potatoes and Bacon

Eggs Benedict Entrée: Regular Eggs Benedict, Florentine Eggs Benedict, or Roma Eggs Benedict

Served with Home Fried Potatoes and Bacon

Lunch Entrée: Chicken Francese, Chicken Picatta, Chicken Marsala, Baked Salmon with Honey Garlic Glaze, Stuffed Fillet of Sole, Eggplant Rollatini

Served with Vegetable Medley & Roasted Potatoes

Pasta Entrée: Penne ala Vodka, Pasta Prima Vera, Tortellini Alfredo

Served with Garlic Bread

(Pasta Upgrade: Add Eggplant Rollatini or Grilled Chicken \$1.95extra)

Add an Additional Entrée \$3.95 Per Person | Bartender Fee: \$75.00 Bar Packages Available

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$31.95 | Kids ages 4-12: \$19.95 | Kids 3 & under N/C

*All Prices are Subject to Tax & 18% EPF** | Event must end by 5pm

Gluten Free & Vegan Option Available Upon Request

**Event Production Fee (See Contract for Details)

Less than 50 Adults? Please inquire for options | 2022 Pricing- Prices Subject to increase yearly



Brunch Buffet Menu

Upon Arrival

Coffee, Tea & Juice Service

Plated Fresh Carved Fruit and Assorted Fresh Baked Scones
Raspberry White Chocolate Chunk. Blueberry and Apple Cinnamon

Hot Breakfast Station

Please Choose One Option:

Option One:

Scrambled Eggs*

Plain or Western

French Toast with Powdered Sugar
& Warm Maple Syrup

Option Two:

(Add \$1.95 per person)

Egg Frittata: Spinach & Feta, Lorraine,
Broccoli & Cheddar

French Toast Bake: Cinnamon Toast
Pumpkin, or Strawberries & Cream

Includes: Bacon, Sausage & Home fried Potatoes

*Substitute Omelet Action Station \$3.95 Per Person

Hot Lunch Station

Please Choose: One Entree, One Pasta, One Vegetable

Entrée: Chicken Francese, Chicken Picatta, Chicken Marsala,
Baked Salmon with Honey Garlic Glaze, Stuffed Fillet of Sole, Eggplant Rollatini

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

Vegetable: Green Bean Almondine, Vegetable Medley, Broccoli with Garlic & Oil

Includes: Fresh Tossed Garden Salad with Baked Breads

Add an Additional Entree \$3.95 Per Person | Ask About our Bar Packages

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$31.95 | Kids ages 4-12: \$19.95 | Kids 3 & under N/C

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Seasonal Brunch Buffet Menu

Continental Station- Upon Arrival

Coffee, Tea & Juice Service
Fresh Carved Fruit and Assorted Fresh Baked Scones
Raspberry White Chocolate Chunk. Blueberry and Apple Cinnamon
Yogurt Parfait Bar: Vanilla Yogurt, Fresh Berries, Granola & Toppings

Hot Breakfast Station

Frittata (Choose One): Spinach & Feta, Cheddar and Broccoli, Lorraine, Vegetable
French Toast Bake (Choose One): Cinnamon & Sugar, Berry, Pumpkin, Apple Pie
Includes: Bacon, Sausage and Home Fried Potatoes

Lunch Station

Assorted Wraps and Sandwiches (Choose 4 Options)

Ciabatta: Eggplant with Mozzarella, Chicken Cutlet with Mozzarella, Grilled Vegetable
Wraps: Smoked Turkey Club, Roast Beef with Roasted Red Peppers & Provolone,
Grilled Chicken Caesar, Black Russian
Other: Chicken Salad Croissant, Turkey Cranberry Croissant
Smoked Ham and Swiss with Honey Mustard on a Hawaiian Bun, All American Slider

Pasta Salad or Soup (Choose 2 Options)

Pasta: Spinach and Feta Shells, Fresh Summer Vegetable Bow Ties,
Spinach Avocado Penne, Lemony Orzo, Italian Cheese Tortellini,
Autumn Crunch, Roasted Broccoli & Bacon Penne
Soup: Butternut Squash, Chicken Barley, Cream of Potato, Broccoli Cheddar
Includes: Fresh Garden Salad with Fresh Baked Breads

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$34.95 | Kids ages 4-12: \$19.95 | Kids 3 & under N/C

*All Prices are Subject to Tax & 18% EPF** | Event must end by 5pm

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Brunch Enhancements

Omelet Action Station–

Chef Prepared Fresh Omelets to Order

\$3.95 PER PERSON

Cheese and Crackers–

Domestic and Imported Cheese with Red and Green Grapes

\$4.95 PER PERSON

Bagels & Cream Cheeses–

Assorted NY Bagels, with 3 Assorted Cream Cheeses

\$4.95 PER PERSON

ADD Smoked Salmon, Cucumber, Tomato & Red Onion Slices

MARKET PRICE

Passed & Stationed Hors d' Oeuvres– Choose 3

\$5.95 PER PERSON

Chicken and Waffles, Mini Quiche, Spanakopita, Deviled Eggs, Ham and Swiss Pinwheels, BBQ Bacon Wrapped Scallops, Maple Bacon Pancake Bites, Strawberry Balsamic Crostini, Bruschetta, Franks in a Blanket, Smoked Salmon and Cream Cheese Cucumber Bites, BlackBerry Cucumber Caprese, Beef Crostini, Antipasti Skewers, Tortellini and Pesto Skewers

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 Mimosa's: \$12.95 PP

Build Your Own Bloody Mary Bar: \$14.95 PP

Mimosa's Bloody Mary's & Wine: \$15.95 PP

Cash or Tabbed Bar

\$75.00 Bartender Fee

Prices are Subject to Taxes and 18% Event Production Fee

