

Celebrate With Us...

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.Mill Creek Caterers.com



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



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)
With Coffee and Tea Service

PRICING*: Adults: \$41.95 | Kids ages 4-12: \$31.95 | 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
Friday: Creekside Room Guarantee: 50 Adults | Ballroom Guarantee: 90 Adults

Saturday: Creekside Room Guarantee: 65 Adults | Ballroom Guarantee: 100 Adults

2022 Pricing- Prices Subject to increase yearly

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



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

Meat Entrée: 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)
With Coffee and Tea Service

PRICING*: Adults: \$44.95 | Kids ages 4-12: \$34.95 | 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

Friday: Creekside Room Guarantee: 50 Adults | Ballroom Guarantee: 90 Adults

Saturday: Creekside Room Guarantee: 65 Adults | Ballroom Guarantee: 100 Adults | 2022 Pricing- Prices Subject to increase yearly

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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 | 8.95/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

<u>Enhanced Station:</u> Smoke Haus, Pub, Asian, Fajita, Antipasti, Mediterranean \$9.95-\$13.95 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:

Ice Cream Sundae Bar: Chocolate, Vanilla, Strawberry Whipped Cream, Cherries, Sprinkles, M&Ms, Reese's Pieces, Oreo, Chocolate Syrup \$4.95/person

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

Cotton Candy Machine Blue Raspberry and Cherry \$3.95/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)

4 Hour Open Bar Packages*

Beer & Wine: \$21.95 PP | Top Shelf Open Bar: \$28.95 PP

<u>Cash or Tabbed Bar</u>

\$75.00 Bartender Fee

Prices are Subject to Taxes and 18% Event Production Fee