



# 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: \$41.95 | Kids ages 4-12: \$31.95 | 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 | 2022 Pricing- Prices Subject to increase yearly

PLEASE INQUIRE FOR SATURDAY MINIMUM SPENDS DURING PEAK SEASONS (MAY - FEBRUARY).



# 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: \$46.95 | Kids ages 4-12: \$32.95 | 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

\$4.95/person

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

\$6.95/person

**Fruit and Vegetable Crudités**– 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

\$4.95/person

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

\$5.95/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

## Cash or Tabbed Bar

\$75.00 Bartender Fee

Prices are Subject to Taxes and 18% Event Production Fee

