



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



Appetizer

Plated Fresh Carved Fruit

Second Course

Served with Family Style Fresh Tossed Garden Salad and Warm Dinner Rolls & Choice of Pasta or Soup

- Penne Ala Vodka
- Pasta Prima Vera
- Tortellini Alfredo
- Penne with Fresh Basil & Tomato
- Rigatoni Bolognese
- Butternut Squash
- Broccoli Cheddar
- Chicken Barley
- Fire Roasted Tomato Bisque
- Minestrone Soup

Entrée Selections

Please Choose: Two Main Dishes and One Starch includes Chef's Choice of in Season Fresh Vegetable

- Sliced London Broil with Burgundy Sauce
- Sliced Roasted Pork Loin with Hunter Gravy
- Roasted Herb Chicken
- Maui Chicken
- Chicken Cordon Bleu*
- Chicken Francese
- Chicken Marsala
- Stuffed Jumbo Shrimp*
- Honey Garlic Glazed Salmon
- Filet of Sole with Lemon Butter Sauce
- Eggplant Rollatini*
- Eggplant Parmesan*
- Vegan Stuffed Pepper on a Bed of Rice

*NOT GLUTEN FREE

Starch Options: Rosemary Roasted Potatoes, Garlic Smashed Potatoes or Rice Pilaf

Upgrades: Sliced New York Strip Steak with Garlic Herb Butter or Slow Roasted Prime Rib- Market Price

ADD AN ADDITIONAL PROTEIN OR VEGETARIAN OPTION \$3.95 EXTRA PER PERSON

Bartender Fee: \$75 | Beer and Wine (3hour Package) \$14.95 per person

Add Cheese and Crackers Upon Arrival \$3.95 Per Person

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$31.95 | Kids ages 4-12: \$21.95 | Kids 3 & under N/C

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

**Event Production Fee (See Contract for Details)

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



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 Main Option, One Pasta and One Starch
Includes Chef's Choice of in Season Fresh Vegetable

- Sliced London Broil with Burgundy Sauce
- Sliced Roasted Pork Loin with Hunter Gravy
- Texas Beef Brisket
- BBQ Shredded Pork
- Maui Grilled Chicken Pieces
- Chicken Francese
- Chicken Marsala
- Chicken Florentine
- Chicken Parmesan*
- Honey Garlic Glazed Salmon
- Filet of Sole with Lemon Butter Sauce
- Eggplant Rollatini*
- Eggplant Parmesan*
- Ratatouille Served with White Rice

*NOT GLUTEN FREE

Pasta Options: Penne Ala Vodka, Tortellini Alfredo, Baked Ziti, Pasta Prima Vera,
Macaroni and Cheese or Pesto Bowties

Starch Options: Rosemary Roasted Potatoes, Garlic Smashed Potatoes, or Rice Pilaf

Includes: Fresh Tossed Garden Salad with Baked Breads

Upgrades: Sliced New York Strip Steak with Garlic Herb Butter or Slow Roasted Prime Rib- Market Price

Add an Additional Protein or Vegetarian Option \$3.95 extra per person

Add a Soup Option \$2.95 extra per person

Add Additional Pasta Option \$1.95 extra per person

Bartender Fee: \$75 | Beer and Wine (3hour Package) \$14.95 per person

Add Cheese and Crackers Upon Arrival \$3.95 Per Person

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$31.95 | Kids ages 4-12: \$21.95 | Kids 3 & under N/C

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

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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

\$5.95/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)

Charcuterie/Food Boards– Smoke Haus or Italian

Priced Per Table- \$70

Antipasto Platter– Grilled Vegetables, Assorted Cheeses and Italian Meats, and all the fixings

Priced Per Table \$50



Popular Dessert Enhancements

Ice Cream Sundae Bar–

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

\$4.95 PER PERSON

Donut Display–

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: \$12.95 PP

Beer & Wine: \$14.95 PP

Top Shelf Open Bar: \$21.95 PP

Cash or Tabbed Bar

\$75.00 Bartender Fee



Prices are Subject to Taxes and 18% Event Production Fee