



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



Sit Down Dinner Menu



Salad & Pasta Course

Salad: Fresh Tossed Garden or Caesar Salad- Served with Pasta or Soup & Fresh Baked Rolls

- 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: Three Main Dishes & 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 (4hour Package) \$21.95 per person

DESSERT: STANDARD DECORATED CAKE PROVIDED BY KATIE ROSE BAKERY

Popular Dinner Enhancements

Plated Appetizer Upon Arrival \$2.95 Per Person (Fresh Fruit or Tomato Caprese)

Cheese and Crackers Upon Arrival \$3.95 Per Person

Passed or Stationed Hors d' Oeuvres \$8.95 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)

2022 Pricing- Prices Subject to increase yearly

PLEASE INQUIRE FOR SATURDAY MINIMUM SPENDS DURING PEAK SEASONS (APRIL - FEBURARY)



Dinner Buffet Menu



Entrée Selections

Please Choose: Three 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 Primavera, 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

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Bartender Fee: \$75 | Beer and Wine (4hour Package) \$21.95 per person

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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,
Nachos and Soft Baked Pretzels

ITALIAN STATION

Tortellini Alfredo, Penne Ala Vodka,
Chicken Francese,
Eggplant Rollatini,
Caesar Salad, Tomato Caprese,
Bread Sticks & Focaccia Bread

ASIAN STATION

Lo Mein, White Rice, Tai Shrimp,
Beef & Broccoli, Sesame
Chicken, Asian Coleslaw and
Fortune Cookies

SMOKE HAUS STATION

Sliced Smoked Texas Brisket,
Barbecue Pulled Pork or Chicken,
Baked Beans, Coleslaw, Corn
Bread, Slider Rolls, Sauces

MEDITERRANEAN STATION

Chicken Souvlaki, Spanakopita,
Mediterranean Olives, Feta Cheese,
Hummus, Red Onion, Tomato &
Cucumber Salad, Tzatziki Sauce and
Pita Bread

FAJITA STATION

Carved Marinated Skirt Steak,
Baby Shrimp, Marinated Chicken,
Spanish Rice, Salsa, Guacamole,
Tortilla Shells & Chips

ADD AN ADDITIONAL STATION \$9.95 PER PERSON

Stationed Dessert

CHOOSE 2 OPTIONS- WITH COFFEE AND TEA STATION

- | | | |
|-----------------------------|---------------------|-----------------------|
| • Soft Baked Cookies | • Mini Creme Brulee | • Brownies |
| • Mini Assorted Cheesecakes | • Mousse Cups | • Standard Sheet Cake |

PRICING*: Adults: \$49.95 | Kids ages 4-12: \$39.95 | Kids 3 & under N/C

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PLEASE INQUIRE FOR SATURDAY MINIMUM SPENDS DURING PEAK SEASONS
(APRIL- FEBURARY).

Popular Dessert Enhancements:

Chocolate Fountain- Strawberries, Apples, Bananas, Oreos, Pretzels, Graham Crackers, Marshmallows, Pound Cake

Ice Cream Sundae Bar- Chocolate, Vanilla, Strawberry, Whipped Cream, Cherries, Sprinkles, M&Ms, Reese's Pieces, Oreo, Chocolate Syrup

Slushie Machine- Pina Colada, Strawberry Daiquiri, Peach, Grape, Blue Raspberry, Cherry and More- Please inquire for available flavors

Cotton Candy Machine- Blue Raspberry & Cherry

Apple Cider & Farm Fresh Donuts

Assorted Soft Baked Cookies

Popcorn Machine

Candy Bar

All Priced Per Person Plus Tax and EFP- Please ask for pricing

Welcome Enhancements:

(Out for First 30 minutes of Event)

Cheese and Crackers- \$4.95/person
Domestic & Imported Cheese with Red and Green Grapes

Italian Meat & Cheese Display- \$5.95/person
Assorted Italian Meats and Cheeses served with Focaccia Bread

Fruit and Vegetable Crudités- \$4.95/person
Assorted Fruit, Garden Fresh Vegetables with Ranch and Hummus

S'mores by the Fire

(Available for Creekside Room Only)

Before the Night Ends hang out by the fire and enjoy everyone's favorite fireside treat!
\$3.95/person

Cocktail Hour: Adds an Additional Hour to your event

Passed & Stationed Hors d' Oeuvres- 8.95/Person

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, 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- \$9.95-\$13.95 Per Person

Smoke Haus, Pub, Asian, Fajita, Antipasti, Mediterranean

Peak Season Minimum Spend

Saturday: \$59.95/person

65 Person Guarantee Creekside Room

100 Person Guarantee Ballroom

Sunday Holiday: \$54.95/person

60 Person Guarantee Creekside Room

95 Person Guarantee Ballroom

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: \$27.95 PP

Cash or Tabbed Bar

\$75.00 Bartender Fee

ALL PRICES ARE SUBJECT TO TAXES AND 18% EVENT PRODUCTION FEE

