



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 Out Upon Arrival

Fresh Carved Fruit Platter at each Guest Table

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

Your Menu Selections will be printed and displayed at each place setting for your guest to select from

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

50 ADULT GUARANTEE | **Event Production Fee (See Contract for Details)

2023 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)

Fruit and Vegetable Crudités– Assorted Fruit, Garden Fresh Vegetables with Ranch and Hummus

\$3.95/person

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

Family Style Platters

(Served Upon Arrival at each Guest Table)

Charcuterie, Smoke Haus or Antipasti

Priced Per Table \$45 & up

Passed & Stationed Hors d' Oeuvres–
Choose 3

\$5.95 PER PERSON

Chicken and Waffles, Mini Quiche, Spanakopita, Deviled Eggs, Ham and Swiss Pinwheels, Goat Cheese and Honey Puff, Salami and Cream Cheese Bites, Strawberry Balsamic Crostini, Bruschetta, Franks in a Blanket, Smoked Salmon and Cream Cheese Cucumber Bites, Sweet Chili Meatballs, Beef Crostini, Antipasti Skewers, Tortellini and Pesto Skewers

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

