



# 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



**BEST PARTY VENUE**



**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



*Fresh Fruit Appetizer Out Upon Arrival*

## *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: \$33.95 | Kids ages 4-12: \$23.95 | 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)

2024 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: \$33.95 | Kids ages 4-12: \$23.95 | 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)

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## Welcome Enhancements

(Out for the First 30 minutes of your event)

Vegetable Crudit -Garden Fresh Vegetables with Ranch with Bruschetta and Toasted Crostini

\$4.95/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)

Smoke Haus or Antipasti

Priced Per Table \$45 & up

Passed & Stationed Hors d' Oeuvres-  
Choose 5

\$6.95 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\*

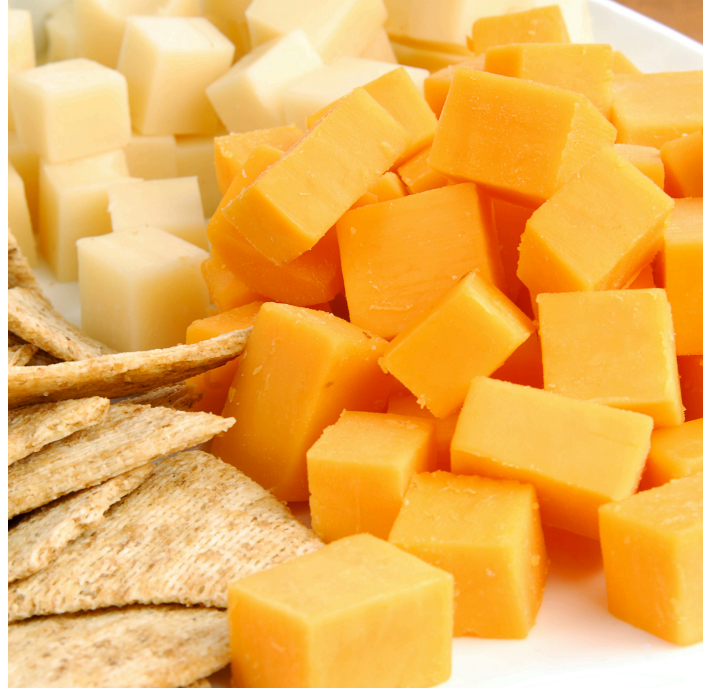
Unlimited Sangria: \$12.95 PP

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