



Daytime PACKAGES

Showers, Communions, Birthdays, Corporate & More

HOST A 3-HOUR FUNCTION IN ONE OF OUR
BEAUTIFUL PRIVATE BANQUET ROOMS

INCLUDES: SIGNATURE LINENS- TABLECLOTHS & NAPKINS,
COMPLIMENTARY NON-ALCOHOLIC BEVERAGES, ATTENTIVE SERVICE
FROM OUR EXPERIENCED STAFF

Voted Best Party Venue

LET OUR FAMILY TAKE CARE OF YOURS AND
DISCOVER WHY WE'RE THE HUDSON
VALLEY'S TOP-RATED PARTY VENUE!



MILL CREEK CATERERS, PRESENTED BY THE SMOKEHAUS FAMILY
17 ROUTE 376, HOPEWELL JUNCTION, NEW YORK, 12533
WWW.MILLCREEKCATERERS.COM | 845.226.8714



Brunch Buffet Menu



Upon Arrival

Coffee, Tea & Juice Service

Continental Display of Fresh Carved Fruit and Assorted Fresh Baked Scones
(Raspberry White Chocolate Chunk. Blueberry and Apple Cinnamon)

Hot Breakfast Station

Scrambled Eggs

French Toast with Powdered Sugar & Warm Maple Syrup

Includes: Bacon, Sausage & Home Fried Potatoes

*Popular Add-On Option: Omelet Action Station \$4.95 Per Person

A brunch favorite! Our Omelet Action Station features made-to-order omelets prepared fresh by our chef- customized to each guest's taste and guaranteed to impress.

Hot Lunch Buffet

PLEASE CHOOSE: ONE MAIN OPTION, ONE PASTA, INCLUDES CHEF'S CHOICE OF IN SEASON FRESH VEGETABLE AND FRESH TOSSED GARDEN SALAD WITH BAKED DINNER ROLLS

- Maui Grilled Chicken Pieces
- Chicken Francese
- Chicken Marsala
- Chicken Florentine
- Chicken Parmesan
- Honey Garlic Glazed Salmon
- Stuffed Filet of Sole
- Eggplant Rollatini
- Eggplant Parmesan
- Ratatouille Served with White Rice

Pasta Options: Penne Ala Vodka, Tortellini Alfredo, Pasta Primavera, Macaroni & Cheese, Baked Ziti, Pesto Bowties

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

ADD AN ADDITIONAL PROTEIN OR VEGETARIAN OPTION \$4.95++ EXTRA PER PERSON

ADD A SOUP OPTION \$2.95++ EXTRA PER PERSON | ADD ADDITIONAL PASTA OR STARCH- \$2.95++ EXTRA PER PERSON

BARTENDER FEE- \$100 (CASH OR TABBED BAR) | UNLIMITED MIMOSAS- \$14.95 EXTRA PP

PRICING*: Adults: \$35.95 | Kids ages 4-12: \$25.95 | 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)

2026 Pricing- Prices Subject to increase yearly



Seasonal Brunch Buffet Menu

Upon Arrival

Coffee, Tea & Juice Service

Continental Display of Fresh Carved Fruit and Assorted Fresh Baked Scones
(Raspberry White Chocolate Chunk. Blueberry and Apple Cinnamon)

Hot Breakfast Station

Loaded Scrambled Eggs (Choose One): Spinach & Feta, Cheddar and Broccoli,
Lorraine, Vegetable and Western

French Toast Bake (Choose One): Cinnamon Crunch, Berry, Pumpkin, Apple Pie & Egg Nog (*s)
Includes: Bacon, Sausage and Home Fried Potatoes

Lunch Station

Assorted Wraps and Sandwiches (Choose 4 Options)

- Eggplant & Mozzarella Ciabatta
- Chicken Cutlet & Mozzarella Ciabatta
- Tomato, Mozzarella & Pesto Ciabatta
- Smoked Turkey Club Wrap
- Roast Beef & Provolone Wrap
- Grilled Chicken Caesar Wrap
- Black Russian Wrap
- Roasted Grilled Vegetable Wrap
- Chicken Salad Croissant
- Turkey Cranberry Croissant
- Smoked Ham and Swiss on a Hawaiian Bun
- All American Slider (Turkey, Roast Beef, Ham)

Pasta, Pasta Salad or Soup (Choose 2 Options)

- Penne Ala Vodka
- Pasta Prima Vera
- Tortellini Alfredo
- Macaroni and Cheese
- Pesto & Bowties
- Spinach and Feta Shells
- Spinach Avocado Penne
- Lemony Orzo
- Italian Cheese Tortellini
- Autumn Crunch
- Butternut Squash Soup
- Broccoli Cheddar Soup
- Chicken Barley Soup
- Cream of Potato Soup
- Fire Roasted Tomato Bisque

Includes: Fresh Garden Salad with Dressings

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

ADD YOGURT PARFAIT BAR- FRESH BERRY TOPPINGS, MINI CHOCOLATE CHIPS & GRANOLA- \$1.95 EXTRA PP
ADD OMELET ACTION STATION \$4.95 EXTRA PP | ADD BAKERY FRESH DONUTS UPON ARRIVAL- \$2.95 EXTRA PP
BARTENDER FEE- \$100 (CASH OR TABBED BAR) | UNLIMITED MIMOSAS- \$14.95 EXTRA PP

PRICING*: Adults: \$38.95 | Kids ages 4-12: \$28.95 | 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)

2026 Pricing- Prices Subject to increase yearly

Brunch Enhancements

Omelet Action Station–

Chef Prepared Fresh Omelets to Order

\$4.95 PER PERSON

Cheese and Crackers–

Domestic and Imported Cheese with Red and Green Grapes

\$4.95 PER PERSON

Bagels & Cream Cheeses–

Assorted NY Bagels, with 3 Assorted Cream Cheeses

\$4.95 PER PERSON

ADD Smoked Salmon, Cucumber, Tomato & Red Onion Slices

MARKET PRICE

Passed Hors d' Oeuvres– Choose 4

\$6.95 PER PERSON

Chicken and Waffles, Spanakopita, Deviled Eggs, Spinach Artichoke Puff, Ham and Swiss Pinwheels, BBQ Bacon Wrapped Scallops, Maple Bacon Pancake Bites, Strawberry Balsamic Crostini, Bruschetta, Franks in a Blanket, Smoked Salmon and Cream Cheese Cucumber Bites, BlackBerry Cucumber Caprese, Beef Crostini, Tortellini and Pesto Skewers, Honey Ricotta Peach and Pancetta Crostini

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

\$275 (Please Inquire for 4 Hour Bar Packages)

3 Hour Open Bar Packages*

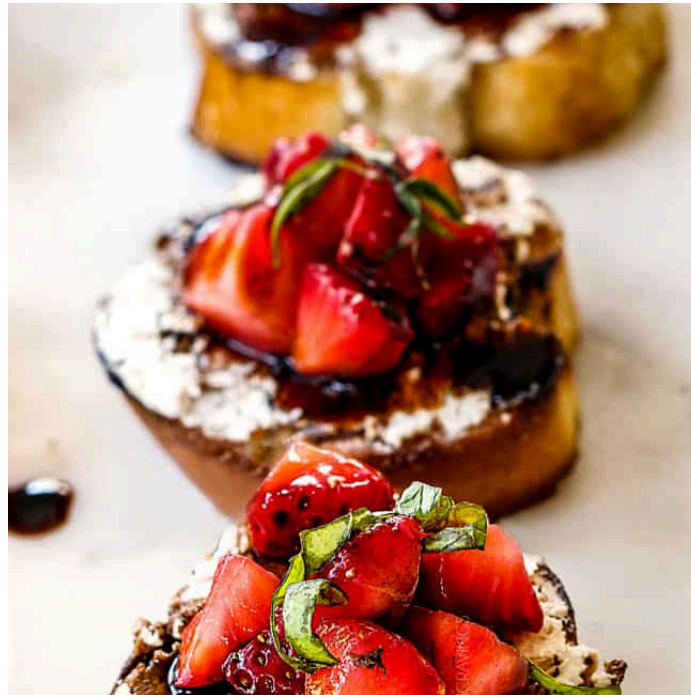
Unlimited Mimosa's: \$14.95 PP

Mimosa's Bloody Mary's & Wine: \$19.95 PP

Cash or Tabbed Bar

\$100 Bartender Fee

Prices are Subject to Taxes and 18% Event Production Fee





Lunch Buffet Menu

.....
Fresh Fruit Platters Out Upon Arrival

Add Fresh Bruschetta with Toasted Crostini \$2.95pp

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
- Stuffed Filet of Sole
- Eggplant Rollatini
- Eggplant Parmesan
- Ratatouille Served with White Rice

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 \$4.95 extra per person

Add a Soup Option \$2.95 extra per person

Add Additional Pasta Option \$2.95 extra per person

Bartender Fee: \$100 | Beer and Wine (3hour Package) \$17.95 per person

Add Cheese and Crackers Upon Arrival \$4.95 Per Person

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$35.95 | Kids ages 4-12: \$25.95 | 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)

2026Pricing- Prices Subject to increase yearly



Lunch Sit Down Menu

Fresh Fruit Platters Out Upon Arrival

Add Fresh Bruschetta with Toasted Crostini \$2.95pp

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

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 \$4.95 EXTRA PER PERSON

Bartender Fee: \$100 | Beer and Wine (3hour Package) \$17.95 per person

Add Cheese and Crackers Upon Arrival \$4.95 Per Person

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$35.95 | Kids ages 4-12: \$25.95 | 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)

2026 Pricing- Prices Subject to increase yearly

Welcome Enhancements

(Out for the First 30 minutes of your event)

Vegetable Crudité—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 \$50 | \$75

Passed Hors d' Oeuvres—
Choose 4

\$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

\$275 (Please Inquire for 4 Hour Bar Packages)

3 Hour Open Bar Packages*

Unlimited Sangria: \$14.95 PP

Beer & Wine: \$17.95 PP

Top Shelf Open Bar: \$23.95 PP

Cash or Tabbed Bar

\$100 Bartender Fee

Prices are Subject to Taxes and 18% Event Production Fee

