



Evening

PACKAGES

Birthdays, Graduations, Anniversaries & More

HOST A 4-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



Buffet Dinner Menu

Entrée Selections

Please Choose: Three Main Options, 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 Primavera, Macaroni and Cheese, or Pesto Bowties

Starch Options: Rosemary Roasted Potatoes, Garlic Mashed 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 AN ADDITIONAL STARCH OR PASTA \$2.95 EXTRA PER PERSON

BARTENDER FEE: \$100- CASH OR TABBED BAR

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 Display Upon Arrival \$4.95 Per Person

Passed and Stationed Hors d' Oeuvres \$9.95 Per Person & MORE

PRICING*: Adults: \$46.95 | Kids ages 4-12: \$31.95 | Kids 3 & under N/C

50 ADULT GUARANTEE CREEKSIDE ROOM | 90 Adult GUARANTEE BALLROOM

PLEASE SEE DETAILS ON LAST PAGE FOR SATURDAY & HOLIDAY MINIMUM ADULT

GAURANTEES AND MINIMUM SPENDS DURING OUR PEAK SEASON

All Prices are Subject to Tax & 18% Event Production Fee*

2026 Pricing- Please note that all pricing is subject to change and cannot be guaranteed until a signed contract is in place.



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

Starch Options: Rosemary Roasted Potatoes, Garlic Mashed 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 \$4.95 EXTRA PER PERSON

ADD AN ADDITIONAL STARCH OR PASTA \$2.95 EXTRA PER PERSON

BARTENDER FEE: \$100- CASH OR TABBED BAR

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Celebration Buffet Dinner

PERFECT FOR QUINCEAÑERAS AND SWEET SIXTEENS!

Buffet Selections:

PLEASE CHOOSE 2 PASTA OPTIONS BELOW

- Penne ala Vodka
- Tortellini Alfredo
- Pasta Primavera
- Macaroni & Cheese
- Vegetable Lomein
- Rice (Spanish or White)

PLEASE CHOOSE 2 TEEN STYLE DINNER OPTIONS BELOW

- Beef Sliders
- Mini Hot Dogs
- Chicken Tenders w/ Fries
- Beef Taco Bar
- Chicken Enchiladas
- Mozzarella Sticks
- Meatball Marinara
- Sweet & Sour Chicken
- Beef and Broccoli

PLEASE CHOOSE TWO DINNER OPTIONS BELOW

- Chicken Francese
- Chicken Marsala
- Chicken Parmesan
- Maui Grilled Chicken Pieces
- Sliced London Broil w/ Burgundy Sauce
- Steak and Peppers
- Texas Beef Brisket
- Barbecue Shredded Pork
- Baked Salmon with Honey Garlic Glaze
- Sausage and Peppers
- Eggplant Rollatini
- Eggplant Parmesan
- Ratatouille

INCLUDES CHEF'S CHOICE IN SEASON FRESH VEGETABLE
& FRESH GARDEN SALAD WITH WARM DINNER ROLLS

Add an Additional Entree \$4.95 extra per person

Add a Starch \$2.95 extra per person

(Loaded Smashed Potatoes, Garlic Mashed Potatoes, Roasted Rosemary Potatoes)

Cheese and Crackers Upon Arrival \$4.95 extra per person | Bartender Fee \$100 (Cash or Tabbed Bar)

Dessert

Customized Sheet Cake (from Katie Rose Bakery)

With Coffee and Tea Service

Add an Ice Cream Sundae Bar with all the favorite toppings! \$4.95 extra per person

PRICING*: Adults: \$49.95 | Kids ages 4-12: \$34.95 | Kids 3 & under N/C

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GAURANTEES AND MINIMUM SPENDS DURING OUR PEAK SEASON

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Popular Dessert Enhancements:

Chocolate Fountain- Strawberries, Bananas, Oreos, Pretzels, Graham Crackers, Marshmallows, Rice Krispy Treats and 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

Vegetable Crudité- \$4.95/person
Garden Fresh Vegetables with Ranch with Bruschetta and Toasted Crostini

Italian Meat & Cheese Display- \$6.95/person
Assorted Italian Meats and Cheeses served with Red and Green Grapes and Crackers

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 HOT Hors d' Oeuvres-

\$9.95/Person

(50-74ppl Choice of 6 | 75+ Choice of 8)

Passed & Stationed Hors d' Oeuvres-

\$11.95/Person

Includes: Assorted Domestic and Imported Cheeses with Red and Green Grapes & Crackers, Bruschetta with Toasted Crostini and Fresh Garden Vegetable Crudité

Choice of 5 Passed HOT Hors d' Oeuvres

Enhanced Station- \$9.95-\$14.95 Per Person

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

Hors d' Oeuvres Selections: Bacon Wrapped Scallops, Swedish Meatballs, Meatball Marinara, Fried Calamari, Spanakopita, Battered Mozzarella Sticks, Franks in a Blanket, Vegetable Spring Roll, Pork Pot Stickers, French Dip Bltes, Mini Shepard Pie, Bourbon Chicken, Sesame Chicken, Potato Pancakes, Hot Ham & Swiss Sliders, Lobster Rolls* (S), Crab Dip Crostini* (S), Chicken Cordon Bleu Bites, Brie and Brown Sugar Bites, Crab Rangoon, Cranberry and Brie Puff Pastry, Pulled Pork Sliders, Shrimp Tempura, Chicken and Waffles, Smoke Haus brown Sugar Smokies, Garlic Shrimp & Avocado Crostini, Spinach Artichoke Bites, Coconut Crunch Chicken, Coconut Crunch Shrimp, Fried Pickles, Shrimp Po'Boy Sliders, Stuffed Mushroom Caps, Beef Satay, Chicken Satay, Beef Crostini, Southwest Roll, Vegetable Spring Roll, Jalapenos Poppers, Reuben Crostini, Boneless Buffalo Wings, Jalapeno Cheddar Dogs in a Blanket, Chicken and Cheese Empanada Puffs, Pulled Pork Puff Pastry, Strawberry Balsamic Crostini, Crab Cake Sliders

Peak Season Minimum Spend

Mid- April through June and September through December
Saturday Evening: \$56.95/person

65 Adult Guarantee Creekside | 100 Adult Guarantee Ballroom

Sunday Holiday: \$54.95/person

50 Adult Guarantee Creekside Room | 100 Adult Guarantee Ballroom

ALL PRICES ARE SUBJECT TO TAXES AND

18% EVENT PRODUCTION FEE

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: \$28.95 PP

Cash or Tabbed Bar \$100 Bartender Fee

