

# Mill Race Catering Menu



## Breakfast Options

### Rise & Shine \$4

Assorted breakfast pastries. Served with regular and decaf coffee.

### Continental Breakfast \$8.50

Fruit salad, breakfast pastries, mini bagels and cream cheese. Served with orange juice, regular and decaf coffee.

### Yogurt Parfait Station \$9

Build-your-own yogurt parfait. Vanilla yogurt with your choice of toppings, including fresh berries and granola. Served with assorted muffins, danish pastries and coffee.

### American Breakfast Buffet \$12.50

Scrambled eggs, bacon or sausage, breakfast potatoes, fresh fruit and breakfast pastries. Includes juice, water and regular and decaf coffee.

## Appetizer Trays

*Appetizers are served with appropriate plates and napkins.*

### Cheese Tray (25 servings) \$50

Cheddar, pepper jack and swiss cheese cubes, with assorted crackers.

### Fruit Tray (25 servings) \$57.25

Pineapple, grapes, strawberries, cantaloupe and melon.

### Vegetable Tray (25 servings) \$57.25

Broccoli, cauliflower, carrots, celery, peppers and cherry tomatoes.

### Finger Sandwiches (25 servings) \$57.25

Assorted sandwiches featuring turkey, ham and roast beef. Topped with cheddar and swiss cheese.

### Shrimp Cocktail Tray (2 lb) \$75

Shrimp served with lemons and cocktail sauce.

### Pin Wheels (25 servings) \$32

Bite-sized wraps featuring seasoned cream cheese, turkey, ham and cheese.

## Hot Appetizers

### Meatballs (25 servings) \$57.75

Meatballs served in your choice of sauce: sweet and sour, tangy BBQ or Swedish.

### Boneless Chicken Wings (25 servings) \$76.50

Select two sauces for dipping: buffalo, BBQ, teriyaki or parmesan garlic. Served with ranch dressing.

### Spinach Artichoke Dip (25 servings) \$58.50

Creamy spinach artichoke dip served with pita chips for dipping.

### Southwest Eggroll (25 servings) \$76.50

Spicy chicken, peppers, corn and beans. Served with sour cream.

### Vegetable Spring Roll (25 servings) \$64.50

Served with teriyaki dipping sauce.

### Baked Cheese Puff (25 servings) \$75

Sharp cheddar cheese baked into a fluffy puff pastry.

### Fried Mushrooms (25 servings) \$48.50

Battered and deep fried mushrooms. Served with horseradish cream sauce.

### Pigs in a Blanket (25 servings) \$48.50

Mini all-beef franks wrapped and baked in a golden brown puff pastry.

## Lunch Buffets & Bars

*All lunch buffets are served from 11 a.m.–2 p.m. Includes china and flatware service. Beverages include iced tea, lemonade and water. Soda can be added for an additional \$3.50 per guest for two hours.*

**Sides:** Potato salad, coleslaw, green beans, baked beans, macaroni salad, pasta salad, tossed salad and buttered corn. **Premium Sides:** (\$1 per person) fresh fruit salad, macaroni and cheese.

### Wrap Buffet \$13

Assorted wraps (roast beef, turkey and ham) served with house-made Saratoga chips, your choice of two sides and a cookie. Substitute soup for two sides.

### Deli Platter Buffet \$13

Roast beef, turkey and ham alongside an assortment of breads, cheese and toppings. Served with house-made Saratoga chips, your choice of two sides and a cookie. Substitute soup for two sides.

### The Great American Picnic Buffet \$15

Hamburgers, hot dogs and grilled chicken served with house-made Saratoga chips, your choice of two sides and a cookie. Includes condiments, buns and toppings.

### BBQ Picnic Buffet \$14.50 per person

Pulled pork and grilled chicken served with house-made Saratoga chips, your choice of two sides and a cookie. Includes condiments, buns and toppings.

### Soup & Salad Bar \$12.50

Your choice of potato soup or vegetable soup. Served with salad, assorted toppings and rolls.

### Baked Potato & Salad Bar \$12.75

Fresh baked potato with toppings. Served with salad and assorted toppings.

## Off-Site Lunch Options

### Boxed Lunch \$9.25 w/o bev, \$10.50 w/bev

Your choice of ham and swiss, turkey and cheddar or tuna salad with cheese piled on fresh bread. Served with your choice of cold side, chips and a cookie.

### Boxed Salad \$9.25 w/o bev, \$10.50 w/bev

Select between a chef salad including sliced chicken, cherry tomatoes, egg, shredded cheese and bacon. Or strawberry, crumbled feta, fresh berries and walnuts. Includes your choice of dressing.

# Build-Your-Own Dinner Buffet

Children 5-12 \$12, Non-Alcoholic \$29.95

Beer & Wine \$34.95, Full Bar \$39.95

*Includes assorted dinner rolls*

*Beer service available only on Sundays*



## Salad

*(Select one)*

### Caesar Salad

Tossed with croutons, shredded parmesan cheese and caesar dressing.

### Garden Salad

Cucumber, carrots, tomatoes, red onion, croutons and dressings.

### Spring Salad

Mixed greens, dried cranberries, feta cheese, croutons. Served with raspberry vinaigrette.

## Side One

*(Select one)*

### California Vegetable Blend

### Country Green Beans

### Steamed Broccoli

### Glazed Carrots

### Buttered Corn

## Side Two

*(Select one)*

### Redskin Garlic Mashed Potatoes

### Glazed Cubed Sweet Potatoes

### Roasted Red Skin Potato Wedges

### Baby Bakers Potatoes

### Macaroni and Cheese

## Entrée

*(Select two)*

### Classical Entrée Choices:

Carved Turkey Breast with Gravy

Carved Honey Baked Ham

Italian-Baked Chicken Breast with Ranch Cream Sauce

Classic Meat Lasagna

Vegetarian Lasagna

Sliced Roast Beef

Glazed Meatloaf

Florentine Ravioli with Alfredo Sauce

### Premier Entrée Choices:

*Additional \$3 per person*

Chef-Carved Prime Rib au jus with Horseradish Cream Sauce

Sliced Pork Loin with Apple Chutney

Smoked Brisket

## Late Night Stations

*These options are only available with the purchase of a dinner buffet. Served with disposable plates and silverware.*

### Pretzel Bite Station \$3 per person

Traditional soft pretzel bites served with nacho cheese and salted caramel-filled pretzel bites.

### Waffle Station \$3.75 per person

Belgian waffle corners served with strawberry & blueberry toppings, maple syrup and powdered sugar.

### Nacho Bar \$3.25 per person

Nacho chips, warm nacho cheese, chili, jalapeños and sour cream.

## We would love to cater your next event!

To get your event on our calendar, give us a call at 513-521-7275.