# 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 \$12.50 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

## 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

## 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 carmel-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.

## 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

