# 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

## 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 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.

