



MENUS

and
Pricing Information



THE GARDEN ON MILLBROOK

Catering Company
On and Off-Premise Catering

2400 East Millbrook Road
Raleigh, NC 27604
919.790.8900

www.thegardenonmillbrook.com
www.facebook.com/thegardenonmillbrook

RECEPTION-STYLE BUFFET MENUS

THE GARDEN

Two Chilled Food Displays
One Baked Display
Two Hot Chafing Dishes (Selection A)
Two Butler Hors d'Oeuvre, House Selection

Offered at \$20.95 per person

THE TERRACE

Two Chilled Food Displays
One Baked Display
Two Hot Chafing Dishes (Selection A)
Three Butler Hors d'Oeuvre, House Selection
Selection of Garden Sliders

Offered at \$25.95 per person

THE COLUMNS

Two Chilled Food Displays
One Baked Display
Two Hot Chafing Dishes (Selection A or B)
Three Butler Hors d'Oeuvre, House or Executive Selection

Carving Station

Glazed Ham, Roasted Breast of Turkey, Petite Croissants, Silver Dollar Rolls
Whole-Grain Mustard and Fruit Chutney.

Offered at \$30.95 per person

THE WATERFALL

Two Chilled Food Displays
One Baked Display
Two Hot Chafing Dishes (Selection A or B)
Three Butler Hors d'Oeuvres, House or Executive Selection

Executive Carving Station

Prime Rib, Pork Tenderloin and Roasted Breast of Turkey
Petite Croissants, Silver Dollar Rolls.
Whole-Grain Mustard, Fruit Chutney and Whipped Horseradish.

Offered at \$34.95 per person



RECEPTION-STYLE BUFFET SELECTIONS

CHILLED FOOD DISPLAY

Fresh Vegetable Display

Hand-cut zucchini and yellow squash batons, broccoli flowers, carrot sticks, radish roses and fresh asparagus with choice of Saga, Roasted Red Pepper or Dill Dip

Fresh Fruit Display

Cool and refreshing, extra sweet Hawaiian pineapple, cantaloupe, honeydew, seedless grapes and fresh strawberries with mango papaya and seasonal fresh berries served with choice of Mocha Fudge or Raspberry Yogurt

Roasted Vegetable Assortment

Garden herb, Balsamic vinegar and olive oil-marinated fresh cut vegetables such as zucchini, yellow squash, eggplant and red bell pepper; fire-roasted, chilled and served atop fresh garden lettuces with toasted focaccia crisps and assorted bake breads

Assorted Cheese Platter

Semi-soft hard and smoke cheeses such as Havarti dill, Munester and Smoked Gouda served with a fresh fruit garni, focaccia crisps and gourmet crackers

BAKED DISPLAYS

Raspberry Brie

A creamy semi-soft French cheese, topped with local raspberry jam and wrapped in a latticework of puffed pastry, baked golden brown and served warm with focaccia crisps and gourmet crackers.

Caramel and Toasted Pecan Brie

Brie cheese smothered in toasted pecans and warm caramel sauce, served with focaccia crisps and gourmet assorted crackers.

Herb-Crusted Brie wrapped in a latticework of puffed pastry

***Other flavored bries such as mango,also available**





RECEPTION ENTREES

CHAFING DISHES - A

Chicken Entrees:

Blackened Chicken Served with Penne Pasta and Tomato Vodka Sauce

Blackened Chicken and Grits Garden Herb-Grilled or Pan-Seared Blackened Chicken with Smoked Gouda Cheese Grits served with Caramelized Onions and Sweet Red Peppers

Jerk Caribbean Chicken Seasoned chicken served with Pineapple, Apricots, Raisins and Toasted Pecans

Chicken and Cherries Grilled Chicken Breast with Bing Cherries in a Port Wine Sauce

Breast of Chicken Marsala Lightly Seasoned, Set in a Rich Marsala, Wild Mushrooms and Veal Demi-Glaze

Basil Cream Chicken with Fresh Steamed Broccoli Flowers and a Basil Cream Sauce

Bayou Chicken Cajun Seasoned and Served with Fried Okra Topped with Tasso Ham Cream Sauce

Oven-Roasted Chicken with a Lemon Rosemary Sauce

Chicken Picatta Fresh Cutlets of Chicken Marinated in our House Garden-Herb Recipe, Lightly Grilled for a Slight Smoky Flavor and Tossed in a Smooth White Wine, Lemon Capers and Butter Sauce, Accompanied by Asparagus Tips

Pasta Entrees:

Penne Pasta with Marinara with Sundried Tomatoes and Julienne Vegetables

Pasta Alfredo with Sauteed Wild Mushrooms and Steamed Broccoli Flowers

Eggplant Parmesan Breaded Fried Eggplant Layered with Diced Tomatoes, Marinara and Topped with Grated Parmesan Cheese, Baked

Fried Eggplant Roulade with Garden Vegetable Medley, Herbed Ricotta, Concasse of Tomato in a Red Sauce

Stuffed Zucchini Hollows Herb-Bake Zucchini Stuffed with Fresh Seasonal Vegetables and a Creamy Primavera Sauce

Fried Eggplant Roulade with Garden Vegetable Medley, Herbed Ricotta, Concasse of Tomato in a Red Sauce

Stuffed Conchiglioni Shells Giant Pasta-Filled with a Three-Cheese and Garden-Herb Blend, Nestled in a Dicey and Smooth Italian-Style Tomato Sauce, topped with a Light and Crunchy Parmesan and Butter Crumb

Macaroni and Cheese Classic Elbow Macaroni with a Creamy Cheese Blend and a Parmesan Butter Crumb Topping

Beef Entrées:

Southern Meatballs in a Southern-Style Tangy Marinara, Simmered Just Long Enough to Soak in the Fresh Tomato Basil and Italian Red Pepper Sauce, Panned Up and Topped with an Imported Shaved Parmesan Cheese.

Swedish Meatballs Served with Mushrooms, Pearl Onion Beef Demiglaze and Sour Cream Sauce

Brisket of Beef Braised Brisket, Cooked in a Garden-Herb Savory Broth and Baked with a Brown Sugar and Maple Glaze, Served with Oven-Poached Potatoes, Carrots and Onions

Pork Entrées:

Grilled Sausage and Peppers Italian Links Tossed with Sauteed Fresh Three Pepper Blend and Onions Set in our House Marinara

Caribbean Sausage Grilled Andouille Sausage with Extra Sweet Pineapple, Mangoes, Sweet Pepper and Onions in a Caribbean-Style Sweet Sauce

Jambalaya Andouille Sausage, Cajun-Seasoned Chicken and Shrimp with Wild Rice Blend in a Seasoned Broth, Baked Together

Herb Roasted Pork Loin with our own Dry Rub Marinade, Roasted, Sliced and Served with Pan Juslie, Butter Bean Corn and Roasted Pepper Succotash with Crumbled Herbed Goat Cheese

Ginger Teriyaki Pork Loin Served with Broccoli and Sweet Pepper Medley



CHAFING DISHES - B

Beef Entrées:

Roast Beef au jus *Herb-Crusted Roast Beef Sliced Thinly and Served with Whipped Horseradish*

Beef Burgandy Tenderloin Tips *Tender Beef Seasoned and Grilled in a Sauce of Burgandy Beef Demi Glaze
Served with Pearl Rice Blend*

Grilled Beef Tips With Port Wine and Green Peppercorn Sauce Served with Farfalle Pasta

Seared Pepper Tenderloin with Broccoli Florets, Peppers and Ginger Teriyaki Sauce

Seafood Entrées:

Lump Crabmeat Fondue *served a rich blend of blue crab meat, cream cheese, and white wine reduced garlic and onion, a hint of old bay seasoning and served with seasoned and baked crispy Italian bread croustades*

Shrimp and Gouda Cheese Grits *Fried or Sauteed*

Shrimp Scampi *In a Garlic White Wine and Butter Sauce served with Saffron-Style Rice*

Cajun Shrimp and Pasta *Penne Pasta with Petite Cajun Shrimp, Fried or Scampi, and Tasso Ham Cream Sauce*

Curried Shrimp with Caribbean Salsa *with Sweet Peppers, Pineapple and Mango Salsa and Toasted Coconut, served with Coconut Milk Jasmine Rice*

Seafood Newburg *Poached Whitefish, Shrimp and Scallops in a Sherried Cream Sauce Served with Saffron Style Rice*

Seafood Cacciatori *Fresh Garden Vegetables with Petite Shrimp and Seafood in a Dicey Tomato and Herb Broth, Served with Farfalle Pasta*

Other Entrée Offerings:

Chicken Saltimbocca *Sage Rubbed Chicken, Grilled with Sauteed Prosciutto, Spinach and Regiano Parmesan in a Light Demiglaze*

Three Cheese Lasagna *Classic Lasagna with Ricotta, Mozzarella and Parmesan*

Spinach Ravioli *Cheese-Filled Spinach Ravioli in a Gorgonzola Cream Cheese Sauce*



BUTLER HORS D'OEUVRES

House Selection

Blackened Chicken – shaved blacked chicken on toasted crouton with a sweet ginger and apricot chutney

Thai Chicken and Cashew Spring Rolls with maple hoisin glaze

Smoked Turkey and Asparagus Roulades – topped with a cranberry and citrus relish

Chicken Satays chicken skewers with Asian glaze rolled in toasted sesame seeds

Chicken, Pear and Cheese Purses

Chicken and Chambord Cherries

Phyllo Purses Gingered Apple and Chicken

Shrimp Purses stuffed with shrimp, gongered orange and thai Chili Sauce

Beef Satays beef skewers with Asian glaze rolled in toasted sesame seeds

Mini Reubens – sliced corned beef, sauerkraut and Swiss cheese on toasted rye triangles with a dollop of traditional dressing

Palmiers with Prosciutto and Dijon Mustard – puffed pastry, prosciutto ham, Dijon mustard and shaved parmesan rolled, sliced and baked

Redneck Martinis – pulled Eastern NC barbeque on a bed of traditional slaw garnished with an onion hush puppy 'olive' served in a martini glass

Smoked Salmon Mousse -cream cheese, smoked salmon and dill in a cucumber tart

Bruschetta – roasted pepper and portabella mushrooms with a boursin cheese spread on bruschetta

Open Faced Finger Sandwiches – cucumber dill and cream cheese spread , three-cheese roasted pepper spread, and herbed cream cheese and olive spread on whole wheat

Camembert Cheese Tarts – with spiced pecans

Garden Vegetable Tartlette with herbed pesto and boursin cheese in a flakey tart shell

Goat Cheese and Roasted Pepper Crostini - with caramelized onions

Spanicopita – spinach and feta cheese wrapped in phyllo dough triangles

Shrimp Cocktail Shooters – jumbo shrimp served with cocktail sauce in a shot glass

Mac and Cheese Martinis – creamy three cheese supreme sauce and elbow macaroni baked with a buttery crumb topping served in a martini glass

Soup Shots gazpacho, creamy cucumber dill, creamy warm roasted winter squash and pumpkin, warm beef consume with julienned crepe strips

Pimento Cheese Hush puppies warm, golden hush puppies stuffed with Southern Pimento Cheese

Crustade Spread Selection – fresh toasted French bread croustades with a selection of spreads: Capered tomato and garden herb tapenade; Greek olive, roasted red pepper and feta cheese crumble; herb infused sundried tomato, fresh basil and mozzarella; and chickpea and tahini hummus

Offered at \$2.75 each





Executive Selection

Southern Country Ham and Brown Sugar Rolls with Brown Sugar and Buttered Rolls

Beef Burgundy Mini-Bites – beef tossed in a burgundy sauce with mushrooms and onions in a petite baked phyllo shell

BLTs with Basil Mayonnaise – soft flour tortillas with shredded lettuce, sliced tomato and crumbled bacon finished with a dollop of our basil pesto mayonnaise

Chicken Florentine – fresh spinach, bacon and feta cheese rolled in a boneless chicken breast. Baked and sliced and served on an herb crusted toast point

Roasted Corn and Black Bean Phyllo Cup – hand shucked and grilled roasted sweet corn blended with a simmered black bean and three cheese supreme sauce served in a crispy phyllo cup

Coconut Chicken Fingers with Dipping Sauce – chicken tenders hand tossed in batter, rolled in fresh coconut, fried and served with orange and sweet Tai chili dipping sauce

Chicken Brochettes – strips of chicken skewered and grilled, served with our ginger hoisin or Southwestern sauce

Curry Chicken Lollipops – curry marinated diced chicken grilled and skewered served with a creamy coconut lime and ginger dipping sauce

Warm Duck Confit salad – warm dark meat salad with apple and white grape slaw served on individual Chinese soup spoons

Grilled Korean Beef Tenderloin Skewers – served with a soy and plum sauce glaze, rolled in toasted sesame seeds

Peppered Pork Loins on toast points – with classic brandied mustard and cream sauce

Bay Scallop Tart – sautéed scallops in sweet pepper, roasted shallots sauce served in a sundried tomato or garden spinach tart shells

Fried Calamari served with cocktail sauce

Smoked Salmon Bruschetta with capers, red onions and dill sauce served on a butter and garlic toasted crouton

Seafood Wellingtons baked in a puffed pastry purse

Offered at \$3.50 each



Premium Selection

Beef Tenderloin – medium rare beef with a creamy horseradish sauce on an herbed baked croustade

Beef Wellington with Béarnaise – grilled filet with a country liver pate and mushroom duxelle baked inside of a puffed pastry shell, sliced and served with béarnaise sauce in a Chinese

Backfin Crab Cakes – served with creamy caper and Old Bay remoulade

Philly Cheese Steak - grilled tenderloin in puffed pastry pocket

Grilled Duck Skewers with maple glaze and spicy pecans

Mini Salmon Croquets – baked salmon and béchamel rolled in panko breadcrumbs served with sweet red onion and dill sour cream sauce

Wild Mushroom Tarts – Wild mushrooms sautéed in garlic and thyme finished with a splash of sherry wine in a flakey spinach tart shell

Warm Tia Crabmeat Salad in sundried tomato tart

Bacon Wrapped Scallop baked crispy and topped with a creamy tarragon béarnaise sauce

Offered at \$3.95 each



A LA CARTE

Chilled Displays:

Fresh Vegetable Display— hand cut zucchini and yellow squash batons, broccoli flowers, carrot sticks, radish roses, and fresh asparagus served with a sour cream and dill dip. Offered at \$3.25

Fresh Fruit Display - cool and refreshing, extra sweet Hawaiian pineapple, cantaloupe and honeydew, seedless grapes and fresh strawberries with mango papaya and seasonally fresh berries served with our famous mocha chocolate or raspberry yogurt dipping sauces. Offered at \$3.25

European Cheese Display - served with assorted gourmet crackers, focaccia crisps and fresh fruit garnishes. Port wine, sage derby, five county layered cheddars, Havarti dill, muenster and smoked gouda cheeses. Offered at \$9.56

Cheese Platter - semi-soft, hard and smoked cheeses like Havarti dill, muenster and smoked gouda served with a fresh fruit garni, focaccia crisps and gourmet crackers .Offered at \$8.50

Antipasto platter – Italian styled marinated and grilled vegetables including asparagus, zucchini and yellow squash, eggplant and fire roasted peppers, balsamic infused mushrooms and assorted olives with prosciutto ham and feta cheese served with fresh Italian and French bread. Offered at \$5.25

Roasted Vegetable Assortment – Garden herb, Balsamic vinegar and olive oil marinated fresh cut vegetables like grilled asparagus, portabella mushrooms, zucchini, yellow squash, eggplant and red bell pepper; fire roasted, chilled and served atop fresh garden lettuces with toasted focaccia crisps and assorted baked breads Offered at \$2.95

Raspberry Baked Brie - A creamy semi-soft French cheese, topped with local raspberry jam and wrapped in a latticework of puffed pastry baked golden brown and served warm with focaccia crisps and gourmet crackers Offered at \$3.25

Warm Caramel and Toasted Pecan Brie – Brie cheese smothered in toasted pecans and warm caramel sauce served with focaccia crisps and gourmet assorted crackers. Offered at \$3.25

Herb-Crusted Brie wrapped in a latticework of puffed pastry. Offered at 3,25

Cold Smoked Whole Salmon – lightly poached and stovetop smoked salmon served cold with a capes, red onion and diced tomato remoulade and fresh dill sour cream Offered at \$3.50

Patee and Wild Mushroom En Croute - goose, pork and veal liver patee topped with sautéed wild mushroom and sherry wine duxelle wrapped in puffed pastry shell baked, cooled and sliced served with cranberry apple chutney and assorted gourmet crackers. Offered at \$4.50



STATIONS

Smoked Gouda Grits Martini Bar

Belly up to a regional favorite (we love our grits). Let our grit chef warm up some caramelized onion and peppers or sautéed mushrooms and chives or any of the fresh, cooked or numerous yummy things we think go great with your grits.

Mashed Potato Bar

Grab a pre-baked, golden brown potato shell and help yourself to the best stuffings around. Try a roasted garlic and golden Yukon mashed or local grown sweet potato and molasses blend, russets and idahos country style and creamy. Then dress them up with all the fixin's – bacon bits, scallions, blue cheese.

Pasta Bar

Customize your plate of ziti, tortellini or farfalle pasta by telling the chef behind the hot sauté pan just what you'd like in your favorite red, white or pink vodka sauce. Choose from fresh, local steamed veggies, extra garlic or no garlic at all. Fresh herb pesto and tapenades as well as prosciutto, pancetta ham, Italian sausages and a variety of cheeses, and toppings. Or pull a plate full from his pre-warmed selection and build your own with all the sauces and amenities in front.

Taco Station

For the tex-mex lover in all, warm shells of crispy corn or soft flour tortillas. Help yourself to all the sides that make it just right. Spread some seasoned ground beef or turkey and pick and choose from the salsas, guacomoles, and sour creams. Top it off with some shaved lettuce, diced tomatoes, olives just to name a few.

Fried Oyster Bar

Outside and weather permitting, another NC favorite. Chef present and frying fresh local oysters. Served with assorted cocktail, tarter and remoulade sauces.

Fondues

Crabmeat Fondue

a rich blend of blue crab meat, cream cheese, and white wine reduced garlic and onion, a hint of old bay seasoning and served with seasoned and baked crispy Italian bread croustades. Offered at \$4.95 per person

Artichoke and Spinach Fondue

with hearts of artichoke and fresh chopped spinach garden herbs, shallots and pernod reduction blended with cream cheese and sour cream served with crispy focaccia, bread crostini and other fresh house baked breads. Offered at \$4.95 per person

Three Cheese Fondue

with sherry reduced garlic and onion and the house blend of semi soft, smoked and cream cheeses, served with fresh toasted croustades and slices. Offered at \$3.95 per person



Carving Stations

Choose from our exceptionally roasted meats: house roasted Ham, turkey and roast beef, NC grown pork loin. Served with baked breads and appropriate side sauces, chutneys and relishes.

The Pulled Pork

For a taste of Carolina comfort food add warm Carolina pulled pork with our special vinegar blend barbeque sauce, served with hush puppies of course.

The Carver

Ham, turkey, beef brisket or pork shoulder or country ham

The Prime

Prime Rib, Top Steamboat Round, Roast Beef, Pork Tenderloin, Beef Tenderloin

Enhance Your Carving Station with One of Our Side Entrees:

Whipped Sweet Potatoes

Garlic Mashed Potatoes

Millbrook Fries

Offered at \$1.95



BUFFET DINNER MENU

All Buffet Dinners are accompanied by a garden mixed salad and three dressings. appropriate starch and harvest fresh vegetables along with baked bread and butter.

Two beverages are preset for dinner: either iced water and fresh iced tea or iced water and preset wine glasses for dinner.

One Entrée Buffet	(Chicken, Pork or Vegetarian)	\$21.95
Two Entrée Buffet	(Chicken, Pork, Beef or Pasta)	\$25.95
Three Entrée Buffet	(Chicken, Beef, Pork or Seafood)	\$29.95

SELECTIONS

CHICKEN SELECTIONS:

Breast of Chicken Marsala *Lightly Seasoned, Set in a Rich Marsala, Wild Mushrooms and Veal Demi-Glaze*

Basil Cream Chicken *with Fresh Steamed Broccoli Flowers and a Basil Cream Sauce*

Bayou Chicken *Cajun Seasoned and Served with Fried Okra Topped with Tasso Ham Cream Sauce*

Oven-Roasted Chicken *with a Lemon Rosemary Sauce*

Chicken and Grits *Fresh Cutlets of Chicken Marinated in our House Garden-Herb Recipe, Lightly Grilled for a Slight Smoky Flavor and Tossed in a Smooth White Wine, Lemon Capers and Butter Sauce, Accompanied by Asparagus Tips*

Chicken Florentine *stuffed with spinach and veloute sauce*

Boneless Breast of Chicken *with Picatta sauce*

Grilled Chicken Oscar

Chicken Saltimbocca *Sage Rubbed Chicken, Grilled with Sauteed Prosciutto, Spinach and Regiano Parmesan in a Light Demiglaze*

BEEF SELECTIONS:

Roast Beef au jus with horseradish

Beef Burgandy Tenderloin Tips with Pearl Rice

Beef Tips with Port Wine and Green Peppercorn Sauce

Home-Style Meatloaf with Carmelized Onions

Beef Tenderloin (please add \$4.00)

PORK SELECTIONS:

Cajun Andouille Sausage and Chicken Jambalaya

Seasoned Pork Loin

SEAFOOD SELECTIONS:

Cajun Shrimp Pasta with Tasso Ham Cream Sauce

Chicken and Shrimp Jambalaya

Pecan Crusted Salmon/Grouper

Seafood Newburg with Saffron Styled Rice

PASTA SELECTIONS:

Smoked Chicken Ravioli with a Mushroom Madeira Cream

Three Cheese Ravioli with sundried tomato sauce

Eggplant Parmesan Breaded Fried Eggplant Layered with Diced Tomatoe Marinara and Topped with Grated Parmesan Cheese, Then Baked

Spinach Ravioli Cheese-Filled Spinach Ravioli in a Gorganzola Cheese Sauce

Roasted Pork Loin Served over Blackeye Peas with Crumbled Goat Cheese

Portobello Mushroom

BUFFET SELECTIONS can also be made from the other menu lists.

For Served or Preset Salads, add \$2.00



SEATED DINNER MENU

*All **Full Service Seated Dinners** are accompanied by your selection of Garden Salad and appropriate Potato or Rice and Vegetable. Baked Rolls and Butter are served at the table.*

Two beverages are preset for dinner: either iced water and fresh iced tea or iced water and preset wine glasses for dinner.

SELECTION OF SALADS

Roma Tomatoes

with Fresh Mozzarella, Basil and Balsamic Vinaigrette

Wedge Salad

Iceberg Lettuce with Bacon, Cherry Tomatoes, Bleu Cheese Crumbles and Bleu Cheese Dressing

Classic Caesar Salad

With Seasoned Garlic Croutons and Traditional Dressing

Bibb Lettuce with Hearts of Palm

Shaved Aged Parmesan with Roasted Red Pepper Vinaigrette

Western Salad

Mixed Greens, Spicy Pecans and Creamy Southwestern Dressing

Traditional Spinach Salad

Chopped Egg, Red Onion and Sliced Mushrooms with Raspberry Bacon Dressing

Tomato Crown

With Baby Greens, Asparagus and Assorted Mushrooms, Served With a Lemon Mustard Vinaigrette

Greek Salad

Toasted Orzo, Lemon-Infused Olive Oil with Feta, Fire-Roasted Red Peppers, Artichoke and Olives



SELECTION OF DINNER ENTREES:

Chicken Florentine

Breast of Chicken, stuffed with seasonal sautéed spinach, laced with Veloute sauce

Offered at \$24.95

Chicken Saltimbocca *Sage Rubbed Chicken, Grilled with Sauteed Proscuitto, Spinach and Regiano Parmesan in a Light Demiglaze*

Offered at \$26.95

Grilled Israeli Chicken

Served over herbed cous cous, diced fresh vegetables and drizzled with a white balsamic syrup

Offered at \$24.95

Atlantic Salmon en Croute

Filet of salmon with a Caper Piccata or Mustard Dill sauce

Offered at 24.95

Pecan Crusted Salmon en Croute

Filet of salmon with a Caper Piccata or Mustard Dill sauce

Offered at \$24.95

Three Cheese Ravioli

with sundried tomato sauce

Offered at \$24.95

Classic Lasagna Bolognese

with sundried tomato sauce

Offered at \$24.95

Seafood Navarin

Shrimp, lobster and grilled scallops with julienne vegetables in a rich lobster sauce, served in pastry

Offered at \$35.95

Pork Tenderloin

Slow Roasted and seasoned with Chef's Chutney Glaze

Offered at \$24.95

Grilled Five Spice Tenderloin

Six ounces of beef tenderloin with hoisin chile sauce served on Asian lettuce with shitakes, snow peas and toasted sesame

Offered at \$28.95

Roast Beef *au jus* with horseradish**Flank Steak** *with Proscuitto***Prime Rib** *au jus*

A Healthy 12 ounce cut of prime rib, cooked medium to medium rare. Served with au jus on the side

Offered at \$31.95

Surf & Turf

A five ounce filet of beef with your choice of grilled salmon, grouper or shrimp scampi

Offered at \$29.95

Sir Walter

Six ounces of beef tenderloin stuffed with two ounces of lump crabmeat, wrapped bacon and grilled, laced with sauce béarnaise or mushroom bordelaise

Offered at \$35.95



Desserts:

Cakes	5.95
Pies	5.95
Cheesecakes	5.95
Mousses	2.95
Warm or Chilled Cobblers	3.95
Mousses	3.95
Trifles	

Petites 2.25 each or 6.00 per person for sampler

Some of Our Petite Dessert Offerings:

Cheesecake lollipops
Key lime tartlets
Mousse cups
Chocolate cups
Pecan tassies
Napoleons
Pineapple upside down cake kind of thing
Fruit cups
Cookies
Brownies
Eclairs
Powdered Lemon Squares
Chocolate Squares



BEVERAGE MENU

House Highballs	\$6.00 each
Premium Highballs	\$7.00 each
Domestic Beer	\$3.00 each
Premium/Imported Beer	\$4.00 each
Sparkling Champagne	\$21.95 per bottle
House Wines	\$21.95 per bottle
Non-alcoholic Punch	\$2.00 per person
Soft Drinks, unlimited	\$2.00 per person with alcohol
	\$3.00 per person without
Iced Tea and Lemonade	\$2.00 per person
Juices	\$2.00 per person

Our Famous Coffee Bar

\$2.00 per person

Cash Bars, by law, available *on-premise* only. Requires a \$100 set-up fee and a minimum total purchase of \$300.00



***All-Inclusive Beverage Service by the Hour is Based on a Two Hour Minimum**

Domestic Wine and Beer Bar

First Hour	\$7.00
Second Hour	\$6.00
Third Hour	\$5.00
Fourth and Fifth Hour	\$4.00

Open House-Label Bar

To include house liquor, wines and domestic and Premium Beers

First Hour	\$8.00
Second Hour	\$7.00
Third Hour	\$6.00
Fourth and Fifth Hour	\$5.00

Open Premium-Label Bar

To include premium liquor, wines and domestic and Premium Beers

First Hour	\$9.00
Second Hour	\$8.00
Third Hour	\$7.00
Fourth and Fifth Hour	\$6.00

Selection of Liqueurs available at \$8.00 per glass

***CONSUMPTION BEVERAGE SERVICE**

Alcohol billed, per drink, based on consumption. An allowance is built into the contract based on estimated consumption. If allowance is exceeded, client is post-billed for the difference. If allowed amount is *not* met, client is refunded the difference.

*We are fully licensed and insured to serve beer, wine and liquor on and off-premise.

NC law requires client to purchase an event license when liquor is served off-premise.



FACILITY FEES

The Garden on Millbrook

Friday after 5:00pm

Food and Beverage Minimum: \$3,000.00

Facility Rental: \$800.00 first two hours. Additional hours \$500 each

Saturday – before 5:00pm

Food and Beverage Minimum: \$4,000

Facility Rental: \$1,200.00 first two hours. Additional hours \$500 each

Saturday – after 6:00pm

Food and Beverage Minimum: \$6,000

Facility Rental: \$3,000 for up to 5 hours

Sundays

Food and Beverage Minimum: \$3,000

Facility Rental: \$800.00 first two hours. Additional hours \$500 each

Monday-Friday before 5:00pm

Food and Beverage Minimum: \$1,000

Facility Rental: \$500 first two hours. Additional hours \$300.00





WEDDING CEREMONIES:

*The Garden on Millbrook has a Wedding Patio that can seat up to 250 guests for wedding ceremonies. Our Garden provides a beautiful setting with potted plants, a romantic gazebo and a pond with a trickling waterfall to serve as a backdrop for your exchanging of vows. Our ballroom is also available for ceremonies whether by choice...
...or by weather!*

Ceremony Fee includes:

An arranged time for up to 1.5 hours for the rehearsal the day before
Up to two hours of preparation time before the ceremony
The actual ceremony time

Offered at \$600.00

Our ceremony chairs rent for \$3.50 each and includes all set-up and break-down.



Pole wraps and twinkle lights: \$250.00

Beverage Servers and Carvers: \$40.00 for first hour. \$20.00 for each additional hour, A 20% service charge and applicable NC sales taxes will be added.

Up to Six Gel Lights: \$150.00

The Garden on Millbrook's flatware, china and glassware can be rented for off-site events For \$4.00 per person.



OFF-SITE CATERING:

The Garden on Millbrook has a full-service off-premise division. We can prepare everything from drop-off and pick-up orders to fully catered parties and receptions in your home, by the lake or at the catering venue of your choice.

We are **fully-licensed and insured** to provide and serve beer, wine and liquor.

We can also provide linens, china, flatware and glassware as well as tables and chairs for your event.

The Garden on Millbrook's flatware, china and glassware can be rented for off-site events For \$4.00 per person.



Included Services at No Charge:

A Party Coordinator will be at all events.

Tables and Chairs

House Linens

Mirrors and Candles on dining tables

Cake Cutting

Bridal Basket for bride and groom with Reception Menu

Complimentary Bottle of Sparkling Champagne for the bride and groom's toast.