



## PRIVATE EVENTS

When you host your event at Mill Creek, we'll take care of every detail. Your guests will love our elegant, well-appointed rooms and beautifully prepared dishes. You will love the feeling of knowing we have taken care of everything. We will ensure that every guest has a memorable experience.

We believe every guest deserves to enjoy fresh, made-from-scratch food served in abundance. If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will be happy to accommodate your needs. Custom vegan, vegetarian & gluten free menus are available upon request.

### AVAILABILITY

**Monday-Sunday 11:30AM – 3:30PM • 50 adults min • 120 max**

**Monday-Sunday 3:30PM – 9:00PM • 40 adult min • 60 max**

\$15 per person surcharge for Friday & Saturday evenings

Pricing is based on a three-hour event.

All catering prices are subject to NYS sales tax & 20% gratuity.  
3% service fee for credit cards. Non-refundable deposits & signed agreements required for all parties.



## BUFFET

\$47pp includes:

### INCLUDED:

- FRESH BAKED BREADS & BUTTER
- SAUTÉED SEASONAL VEGETABLES
- ROASTED POTATOES
- COOKIES
- BROWNIES
- FRESH BERRIES & CREAM

### SALAD (one selection)

- TAVERN MARKET SALAD  
baby greens, garden vegetables, choice of dressing
- CAESAR SALAD  
romaine, Caesar dressing, parmesan, croutons
- ICEBERG WEDGE  
Applewood smoked bacon, red onion, chopped tomatoes, bleu cheese dressing
- COUNTRY SALAD  
baby field greens, dried cranberries, candied walnuts, Maytag bleu cheese, balsamic vinaigrette
- HARVEST SALAD  
baby arugula, candy striped beets, toasted almonds, goat cheese, maple stone

### PASTA (one selection)

- Ala vodka • Pomodoro • Fresh pesto • Bolognese
- Spinach, fresh mozzarella, sun-dried tomatoes, basil, lemon garlic olive oil
- Grilled portobello mushrooms, spinach, gorgonzola, porcini mushroom sage, cream sauce

Vanessa Koch  
Event Director  
516-628-2000  
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### ENTRÉES (two selections)

- CHICKEN SCHNITZEL  
mushroom gravy
- CHICKEN  
• Francaise • Parmesan • Marsala • Piccata
- SAUTÉED CHICKEN  
tomatoes, fresh mozzarella, basil, toasted pine nuts, lemon scampi olive oil
- EGGPLANT PARMIGIANA (*Vegetarian*)
- STONE MUSTARD GRILLED SALMON
- SOLE  
• Francaise • Piccata • Oreganata
- JUMBO SHRIMP  
• Scampi • Oreganata • Francaise (+5pp)
- SEA SCALLOPS  
• Scampi • Oreganata • Francaise (+10pp)
- MARINATED SKIRT STEAK (+10pp)
- SAUERBRATEN SHORT RIBS (+10pp)
- FILET MIGNON TIPS AU POIVRE (+10pp)  
black pepper cognac cream

### ENHANCEMENTS:

- FAMILY STYLE APPETIZER (+10pp)  
(Two selections)
- PASSED HORS D'OEUVRES (+15pp)  
(Four selections)

Custom Vegan, Vegetarian & Gluten free menus are available upon request.

All catering prices are subject to NYS sales tax & 20% gratuity.

3% service fee for credit cards. Non-refundable deposits & signed agreements required for all parties.



## SIT DOWN

\$57pp Individually Plated

### INCLUDES:

- FRESH BAKED BREADS & BUTTER
- COFFEE, TEA, ICED TEA & SODA
- CUSTOM EVENT MENU

### SALAD (one selection)

- **TAVERN MARKET SALAD**  
baby greens, garden vegetables, choice of dressing
- **CAESAR SALAD**  
romaine, Caesar dressing, parmesan, croutons
- **ICEBERG WEDGE** Applewood smoked bacon, red onion, chopped tomatoes, bleu cheese dressing
- **COUNTRY SALAD**  
baby field greens, dried cranberries, candied walnuts, Maytag bleu cheese, balsamic vinaigrette
- **HARVEST SALAD**  
baby arugula, candy striped beets, toasted almonds, goat cheese, crispy onions, maple stone

### PASTA (one selection)

- Ala vodka • Pomodoro • Fresh pesto • Bolognese
- Spinach, fresh mozzarella, sun-dried tomatoes, basil, lemon garlic olive oil
- Grilled portobello mushrooms, spinach, gorgonzola, porcini mushroom sage, cream sauce

### DESSERT (one selection)

- **OREO® MOUSSE PIE**  
dark chocolate mousse, Oreo crumbs, fresh whipped cream
- **RASPBERRY SORBET**  
Häagen-Dazs® raspberry sorbet
- **NEW YORK CHEESECAKE**  
fresh whipped cream, raspberry coulis
- **FRESH BERRIES & CREAM**
- **CUSTOM SHEET CAKE** P/A

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## ENTRÉES (four selections)

### SPECIALTIES

- **CHICKEN SCHNITZEL** mushroom gravy
- **CHICKEN** francaise, parmesan, marsala or piccata
- **SAUTÉED CHICKEN** tomatoes, fresh mozzarella, basil, toasted pine nuts, lemon scampi olive oil
- **EGGPLANT PARMIGIANA** (Vegetarian)
- **RICOTTA CHEESE RAVIOLI** vodka sauce (Vegetarian)
- **RIGATONI ALA VODKA** pomodoro, fresh cream, vodka, parmesan, crushed red pepper
- **RIGATONI & BLACKENED SKIRT STEAK**  
gorgonzola, spinach, porcini mushroom-sage cream
- **ENGLISH PEA RAVIOLI** mushrooms, spinach, tomatoes, shallots, white wine, olive oil, fresh herbs (Vegan)

### SEAFOOD

- **STONE MUSTARD GRILLED SALMON**
- **SOLE** francaise, piccata or oreganata
- **JUMBO SHRIMP** scampi, oreganata or francaise
- **SEA SCALLOPS**  
scampi, oreganata or francaise (+10pp)

### STEAK

- **MARINATED SKIRT STEAK** (+5pp)
- **DOUBLE-CUT PORK CHOP**
- **SAUERBRATEN SHORT RIBS** (+5pp)
- **FILET MIGNON TIPS AU POIVRE** (+5pp)  
black pepper cognac cream
- **10oz FILET MIGNON** (+10pp)
- **16oz NEW YORK STRIP** (+10pp)

### SIDES (two selections)

SAUTÉED MIXED VEGETABLES • RISOTTO  
CREAMED SPINACH • SAUTÉED SPINACH  
SAUTÉED BROCCOLI • MUSTARD HERB SPÄETZLE  
MASHED POTATOES • ROASTED POTATOES

### ENHANCEMENTS:

- **PASTA COURSE** (+10pp) (one selection)
- **FAMILY STYLE APPETIZER** (+10pp) (two selections)
- **PASSED HORS D'OEUVRES** (+15pp) (four selections)



## BRUNCH BUFFET

Adults \$42pp

Children 4-10 yrs \$19pp, Children 1-3 yrs. \$5pp

### INCLUDES:

- COFFEE, TEA, ICED TEA & SODA
- BRIOCHE FRENCH TOAST maple syrup
- THREE CHEESE QUICHE
- HOME FRIES
- APPLEWOOD SMOKED BACON
- ASSORTED MINI MUFFINS
- MINI BAGELS cream cheese, jams, butter
- FRESH BERRIES & CREAM
- HOUSE BAKED COOKIES

### SALAD (one selection)

- TAVERN MARKET SALAD  
baby greens, garden vegetables, choice of dressing
- CAESAR SALAD  
romaine, Caesar dressing, parmesan, croutons
- ICEBERG WEDGE Applewood smoked bacon,  
red onion, chopped tomatoes, bleu cheese dressing
- COUNTRY SALAD  
baby field greens, dried cranberries, candied  
walnuts, Maytag bleu cheese, balsamic vinaigrette
- HARVEST SALAD  
baby arugula, candy striped beets, toasted almonds,  
goat cheese, crispy onions, maple stone

### PASTA (one selection)

- Ala vodka • Pomodoro • Fresh pesto • Bolognese
- Spinach, fresh mozzarella, sun-dried tomatoes,  
basil, lemon garlic olive oil
- Grilled portobello mushrooms, spinach, gorgonzola,  
porcini mushroom sage, cream sauce

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### ENTRÉES (one selection)

- CHICKEN SCHNITZEL  
mushroom gravy
- CHICKEN  
• Francaise • Parmesan • Marsala • Piccata
- SAUTÉED CHICKEN  
tomatoes, fresh mozzarella, basil, toasted pine nuts,  
lemon scampi olive oil
- EGGPLANT PARMIGIANA *(Vegetarian)*
- STONE MUSTARD GRILLED SALMON
- SOLE  
• Francaise • Piccata • Oreganata
- JUMBO SHRIMP  
• Scampi • Oreganata • Francaise (+5pp)
- SEA SCALLOPS  
• Scampi • Oreganata • Francaise (+10pp)
- MARINATED SKIRT STEAK (+10pp)
- SAUERBRATEN SHORT RIBS (+10pp)
- FILET MIGNON TIPS AU POIVRE (+10pp)  
black pepper cognac cream

### ENHANCEMENTS:

- OMELET STATION (+10pp)  
Eggs, Egg whites, mushrooms, onions, cheddar,  
Swiss, bacon, peppers, broccoli
- UNLIMITED BLOODY MARYS, MIMOSAS,  
PEACH BELLINIS, CHAMPAGNE (+15pp)
- CUSTOM SHEET CAKE P/A



## SIT DOWN BRUNCH

Three Course Prix-Fixe

Adults \$57pp

Children 10yrs & under \$16.95

### INCLUDES:

- UNLIMITED BLOODY MARYS, MIMOSAS, PEACH BELLINIS, CHAMPAGNE, SUNSET SANGRIAS, BEER, WINE
- COFFEE, TEA, ICED TEA & SODA
- CUSTOM EVENT MENU

### STARTERS (three selections)

- **BURRATA MOZZARELLA**  
creamy mozzarella, balsamic, basil olive oil, grape tomatoes
- **SPICY AHI TUNA MARTINI**  
Ahi tuna, mango salsa, spicy mayo, crispy wonton
- **ICEBERG WEDGE**  
Applewood smoked bacon, red onion, chopped tomatoes, bleu cheese dressing
- **HARVEST SALAD**  
baby arugula, candy striped beets, toasted almonds, goat cheese, crispy onions, maple stone
- **CAESAR SALAD**  
romaine, Caesar dressing, parmesan, croutons
- **CRISPY CHILI POP SHRIMP**  
baby shrimp, sweet Thai chili sauce
- **IRON SKILLET MEATBALL PARMESAN**  
homemade meatballs, melted mozzarella, pomodoro
- **SHRIMP COCKTAIL**  
Bloody Mary cocktail sauce (+5pp)
- **KUNG PAO CAULIFLOWER**  
crispy cauliflower, Kung Pao sauce, crushed peanuts, scallions

### KIDS

(includes drinks & ice cream sundae)

- **FRENCH TOAST STICKS** maple syrup
- **CHEESEBURGER SLIDERS** fries
- **CHICKEN FINGERS** fries

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### MAINS (four selections)

- **LOBSTER RAVIOLI**  
baby shrimp, asparagus, pink cream sauce
- **BLUEBERRY-CREAM CHEESE STUFFED FRENCH TOAST** maple syrup, whipped cream
- **WILD MUSHROOM FRITTATA**  
baby spinach, caramelized onions, gruyère, home fries
- **STEAK & EGGS**  
skirt steak, home fries, sunny side over eggs, crostini
- **SMOKED SALMON BENEDICT**  
English muffin, poached eggs, sautéed spinach, hollandaise, home fries
- **CALIFORNIA EGGS BENEDICT**  
English muffin, poached eggs, avocado, roasted tomatoes, hollandaise, home fries
- **MCT EGGS BENEDICT** English muffin, poached eggs, bacon, hollandaise, home fries
- **HUEVOS RANCHEROS** corn tortilla, black beans, avocado, sunny egg, queso fresco
- **SPRING ENGLISH PEA RAVIOLI** asparagus, mushrooms, shallot, white wine, olive oil, fresh herbs
- **SAUTÉED CHICKEN**  
tomatoes, fresh mozzarella, basil, toasted pine nuts, lemon scampi olive oil, parmesan roasted potatoes.
- **LEMON SOLE FRANÇAISE**  
string beans, almondine, roasted potatoes

### DESSERT (two selections)

- **OREO® MOUSSE PIE**  
dark chocolate mousse, Oreo crumbs, fresh whipped cream
- **RASPBERRY SORBET**  
Häagen-Dazs® raspberry sorbet
- **NEW YORK CHEESECAKE**  
fresh whipped cream, raspberry coulis
- **FRESH BERRIES & CREAM**



## MENU ITEMS

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### APPETIZERS SIT DOWN & FAMILY STYLE

- **KUNG PAO CAULIFLOWER**  
crispy cauliflower, Kung Pao sauce, scallions
- **BURRATA MOZZARELLA** creamy mozzarella, balsamic reduction, basil olive oil, grape tomatoes
- **PRETZEL BAKED BRIE** brown sugar
- **THREE CHEESE SPINACH FONDUE** tri-color tortilla chips
- **PRIME ANGUS BURGER SLIDERS** bacon, cheddar, potato buns
- **IRON SKILLET MEATBALL PARMESAN**  
homemade meatballs, melted mozzarella, pomodoro
- **BUFFALO CHICKEN SPRING ROLLS**  
Vermont cheddar, bleu cheese, scallions, hot sauce
- **TUSCAN CALAMARI**  
fried calamari, marinara, lemon, horseradish aioli
- **CRISPY CHILI POP SHRIMP** baby shrimp, sweet Thai chili sauce
- **BAKED LITTLENECK CLAMS OREGANATA**  
roasted garlic, white wine, olive oil, parmesan bread crumbs
- **POTATO & CHEESE PIEROGIES**  
bacon brown butter, chive sour cream

### PASSED HORS D'OEUVRES

- **FILET MIGNON CROSTINI** horseradish cream, chives
- **PRIME ANGUS BURGER SLIDERS** bacon, cheddar, potato buns
- **MEATBALL PARMESAN SLIDERS** mozzarella, pomodoro
- **BUFFALO CHICKEN SPRING ROLLS**  
Vermont cheddar, bleu cheese, scallions, hot sauce
- **BURRATA MOZZARELLA CROSTINI**  
yellow & red grape tomatoes, basil, EVO *(Vegetarian)*
- **POTATO & CHEESE PIEROGIES**  
bacon brown butter, chive sour cream
- **PRETZEL BAKED BRIE** brown sugar
- **MINI "REGGIANO" ARANCINI** basil pomodoro
- **PIGS IN A BLANKET** ketchup & mustard
- **VEGETABLE DUMPLINGS** soy ginger
- **KUNG PAO CAULIFLOWER**  
crispy cauliflower, Kung Pao sauce, scallions
- **MAC & CHEESE BOXES** Cheez-It® crumbles
- **CRISPY CHILI POP SHRIMP** baby shrimp, sweet Thai chili sauce
- **BAKED LITTLENECK CLAMS OREGANATA**  
roasted garlic, white wine, olive oil, parmesan bread crumbs
- **SPICY AHI TUNA** avocado, crispy sushi rice, sesame seeds
- **SICILIAN EGGPLANT CAPONATA**  
toasted pine nuts, parsley, grilled semolina

### SIDES

- SAUTÉED MIXED VEGETABLES
- SAUTÉED SPINACH
- MUSTARD HERB SPÄETZLE
- ROASTED POTATOES
- CREAMED SPINACH
- SAUTÉED BROCCOLI
- MASHED POTATOES
- RISOTTO

### SALAD

- **TAVERN MARKET SALAD**  
baby greens, garden vegetables, choice of dressing
- **CAESAR SALAD**  
romaine, Caesar dressing, parmesan, croutons
- **ICEBERG WEDGE**  
Applewood smoked bacon, red onion, chopped tomatoes, bleu cheese dressing
- **COUNTRY SALAD**  
baby field greens, dried cranberries, candied walnuts, Maytag bleu cheese, balsamic vinaigrette
- **HARVEST SALAD**  
baby arugula, candy striped beets, toasted almonds, goat cheese, crispy onions, maple stone mustard vinaigrette

### MAINS

#### STEAK

- **MARINATED SKIRT STEAK** (+10pp)
- **DOUBLE-CUT PORK CHOP**
- **SAUERBRATEN SHORT RIBS** (+10pp)
- **FILET MIGNON TIPS AU POIVRE** (+10pp)  
black pepper cognac cream

#### SEAFOOD

- **STONE MUSTARD GRILLED SALMON**
- **SOLE** francaise, piccata or oreganata
- **JUMBO SHRIMP** scampi, oreganata or francaise
- **SEA SCALLOPS** scampi, oreganata or francaise (+10pp)

#### SPECIALTIES

- **CHICKEN SCHNITZEL** mushroom gravy
- **CHICKEN** francaise, parmesan, marsala or piccata
- **SAUTÉED CHICKEN** tomatoes, fresh mozzarella, basil, toasted pine nuts, lemon scampi olive oil
- **EGGPLANT PARMIGIANA** *(Vegetarian)*
- **RICOTTA CHEESE RAVIOLI** vodka sauce *(Vegetarian)*
- **RIGATONI ALA VODKA** pomodoro, fresh cream, vodka, parmesan, crushed red pepper
- **RIGATONI & BLACKENED SKIRT STEAK**  
gorgonzola, spinach, porcini mushroom-sage cream
- **ENGLISH PEA RAVIOLI** mushrooms, spinach, tomatoes, shallots, white wine, olive oil, fresh herbs *(Vegan)*

#### PASTA (one selection)

- Ala vodka • Pomodoro • Fresh pesto • Bolognese
- Spinach, fresh mozzarella, sun-dried tomatoes, basil, lemon garlic olive oil
- Grilled portobello mushrooms, spinach, gorgonzola, porcini mushroom sage, cream sauce



## BEVERAGE PACKAGES

**BEER & WINE \$20**  
DOMESTIC BEER & HOUSE WINE

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**ULTRA BEER & WINE \$25**  
IMPORTED BEER, CRAFT BEER, PREMIUM WINE

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**PREMIUM PACKAGE \$34**  
IMPORTED & DOMESTIC BEER, HOUSE WINE  
PREMIUM LIQUOR: DEWAR'S, BACARDI, BEEFEATER, ABSOLUT

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**ULTRA PREMIUM PACKAGE \$42**  
IMPORTED BEER, CRAFT BEER, PREMIUM WINE  
PREMIUM LIQUOR: GREY GOOSE, PATRON, CORDIALS, MARTINIS

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**COCKTAIL PARTY \$55**  
PREMIUM BAR PACKAGE  
CHOICE OF FIVE PASSED HORS D'OEUVRES

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