



BEVERAGE PACKAGES

BEER & WINE \$20
DOMESTIC BEER & HOUSE WINE

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

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

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

All catering prices are subject to NYS sales tax & 25% gratuity.
4% service fee for credit cards. Non-refundable deposits & signed agreements
required for all parties.



BEREAVEMENT LUNCHEONS

During your family's time of loss, let Mill Creek be a source of comfort in your time of need. Let us help ease some of the burden by offering a comfortable space for your friends and family to gather. You will have the entire restaurant, including the bar area.

We'll work with you and/or your funeral home to select menu and beverage options that fit your needs and budget.

With our sympathy and sincerest condolences,
Rich - Mill Creek

AVAILABILITY

Monday-Sunday 11:30AM-4:00PM 50 adults min/120 max
Pricing is based on a three-hour event.



To inquire, please scan QR code.

To contact us:
Rich (cell) **516-443-7351**
rich@millcreekevent.com



BUFFET \$47pp
Non-alcoholic beverages included

INCLUDES:

- FRESH BAKED BREADS & BUTTER
- SAUTÉED SEASONAL VEGETABLES
- ROASTED POTATOES

SALAD

 (one selection)

- TAVERN MARKET SALAD
baby greens, garden vegetables, choice of dressing
- CAESAR SALAD
romaine, Caesar dressing, parmesan, croutons
- 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
- BOLOGNESE • FRESH PESTO
- SPINACH, FRESH MOZZARELLA, SUN-DRIED TOMATOES, BASIL, LEMON GARLIC OLIVE OIL
- GRILLED PORTOBELLO MUSHROOMS, SPINACH, GORGONZOLA, PORCINI MUSHROOM SAGE, CREAM SAUCE

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 (+5pp)
scampi, oreganata, francaise
- SEA SCALLOPS (+10pp)
scampi, oreganata, francaise
- MARINATED SKIRT STEAK (+10pp)
- SAUERBRATEN SHORT RIBS (+10pp)
- FILET MIGNON TIPS AU POIVRE (+10pp)
black pepper cognac cream

DESSERT

FOR THE TABLES (one selection)

- BROWNIES
- HOMEMADE CHOCOLATE CHIP COOKIES

ENHANCEMENTS:

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



SIT DOWN \$57pp
Individually Plated
Non-alcoholic beverages included

INCLUDES:

- FRESH BAKED BREADS & BUTTER
- CUSTOM EVENT MENU

SALAD

 (one selection)

- TAVERN MARKET SALAD
- CAESAR SALAD
- ICEBERG WEDGE Applewood smoked bacon, red onion, chopped tomatoes, bleu cheese dressing
- COUNTRY SALAD
- HARVEST SALAD

(Add BURRATA to any salad +7pp)

ENTRÉES

 (four selections)

SPECIALTIES

- 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)
- 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, MASHED POTATOES, MUSTARD HERB SPÄETZLE, ROASTED POTATOES

DESSERT

 (one selection)

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

ENHANCEMENTS:

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