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# EVENTS PACKAGE

*Millcroft Catering 2021*



# Passed Hors D'oeuvres

## Hot

Vegetable springroll  
Chicken satay with peanut sauce  
Hoisin glazed beef satay  
Mushroom arancini  
Coconut crusted shrimp  
Mini grilled cheese  
Mini French fry cups  
Beef sliders with bacon and cheese  
Pulled pork sliders  
Turkey and brie sliders  
Maple glazed bacon scallops  
Beef Wellington  
Samosa with mango chutney  
Sausage rolls with grain mustard  
Tempura California roll with daikon

## Cold

Bruschetta  
Beef tartar  
Smoked salmon with dill cream cheese  
Smoked duck with cherry compote  
Pate with peach jelly  
Assorted sushi  
Shrimp cocktail  
Mango chicken with tropical salsa  
Pear, blue cheese and candied walnut cup  
Tomato and bocconcini bite  
Strawberry and goat cheese bruschetta  
Maple cured trout gravlax



## Platters and Dips

Vegetable Crudit  and Dip

Fresh Fruit and Berries

Charcuterie Board

A variety of Local and Imported Cheeses artfully presented with Grapes, Berries and Crackers

Hummus, Baba Ganoush, Spinach Dip

Pickle Tray

Shrimp served with Cocktail Sauce and Lemon

Smoked Salmon, with Red Onion, Capers and Lemon

Assorted Sushi

# Breakfast Packages

(includes coffee & tea service)

## Plated A

Scrambled eggs, with bacon, hash browns, toast and fruit garnish

## Plated B

Eggs Benedict, 2 pieces topped with our house made hollandaise sauce and served with hash browns and fruit garnish

## Plated C

Avocado toast with poached eggs served with hash browns and fruit garnish

## Buffet A

Continental

## Buffet B

Assorted breakfast pastries and breads, fruit salad, scrambled eggs, bacon and sausage and hash browns

## Buffet C

Assorted breakfast pastries and breads, fruit salad, omelette bar, pancakes and hash browns

# Brunch

(includes coffee & tea service)

## Buffet A

Assorted bakery items  
Roasted yam and lentil salad with feta  
Charcuterie board  
Fruit salad  
Hash browns  
Scrambled eggs  
Bacon and sausage

## Buffet B

Assorted bakery items  
Mixed seasonal greens with assorted dressings  
Grilled vegetable salad  
Charcuterie board  
Fruit salad  
Hash browns  
Eggs Benedict  
Bacon and sausage  
Chicken marsala

## Optional Additions

French toast, pancakes, waffles, omelet station, smoked salmon and bagels, yogurt, oatmeal, scones with fruit preserves

# Lunch Packages

(includes artisan breadbasket, coffee & tea service)

## Plated A

Caesar salad

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Cheese tortellini with mushroom cream sauce

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Apple crisp with vanilla ice cream

## Plated B

Mixed seasonal greens with balsamic dressing

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Grilled chicken breast on a warm potato salad with green beans and a Dijon dressing

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Carrot cake

## Plated C

Soup

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Pan seared salmon with lemon orzo and asparagus with chive butter sauce

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Lemon tart

## Buffet A

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, soup, assorted sandwiches, plated apple crisp

## Buffet B

Mixed greens with assorted dressings, Caesar salad, tomato and roasted yam and lentil salad, soup, penne with rose sauce, oven roast chicken with glazed apple, plated strawberry short cake

## Buffet C

Mixed greens with assorted dressings, Caesar salad, summer squash salad, grilled vegetable salad, soup, pan seared salmon with apple butter, carved roast beef with horse radish and jus, plated chocolate fruit cup



# Plated Dinner Packages

(includes artisan bread, coffee & tea service)

## Plated A

Soup **or** Mixed seasonal greens with tomato, julienne carrot and cucumber with balsamic dressing

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Oven roast chicken supreme with thyme butter sauce **or** Pan seared salmon filet with lemon butter sauce **or** Grilled striploin steak with red wine sauce

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Belgian chocolate cake

## Plated C

Chef's Selection of Hors D'oeuvres (3 per person)

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Heritage Mixed Greens with sundried cranberries, candied walnuts and goat cheese drizzled with balsamic dressing

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Soup

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Main Course

(Oven roast chicken supreme with thyme butter sauce **or** Pan seared salmon filet with lemon butter sauce **or** Grilled striploin steak with red wine sauce)

-

Crème Brulee

-

Late night

## Plated B

Chef's Selection of Hors D'oeuvres (3 per person)

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Bib Lettuce Salad with grilled pear and stilton cheese with rice wine vinaigrette

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Grilled beef striploin steak and chicken supreme duo with herb butter sauce

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Cheesecake with berry compote



# Buffet Dinner Packages

(includes coffee & tea service)

## Buffet A

Artisan breadbasket  
Mixed greens with assorted dressings  
Caesar salad  
Grilled vegetable salad marinated with basil and balsamic  
Tomato salad with fresh basil and bocconcini marinated in a red wine vinaigrette  
Roasted yam and lentil salad with feta cheese  
Roasted new potatoes  
Seasonal vegetable medley  
Grilled herb chicken  
Carved roast beef with horseradish and red wine sauce  
Apple crumble with French vanilla ice cream

## Buffet C

Chef's selection of passed hors d'oeuvres (3 pieces per person)  
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Artisan breadbasket  
Mixed greens with assorted dressings  
Caesar salad  
Grilled vegetable salad marinated with basil and balsamic  
Summer squash salad with fresh herbs and red onion with rice wine vinaigrette  
Cheese tortellini with rose sauce  
Yukon mashed potatoes  
Seasonal vegetable medley  
Pan seared salmon with lemon butter  
Carved prime rib with Yorkshire pudding au jus  
Chocolate mousse (plated)  
Late night buffet

## Buffet B

Artisan breadbasket  
Mixed greens with assorted dressings  
Caesar salad  
Grilled vegetable salad marinated with basil and balsamic  
Tomato salad with fresh basil and bocconcini marinated in a red wine vinaigrette  
Seafood salad, shrimp, calamari, mussels and clams marinated with fresh peppers, red onion and dill  
Yukon mashed potatoes  
Seasonal vegetable medley  
Pan seared salmon with lemon butter  
Carved roast striploin of beef with red wine sauce  
Crème Brule (plated)



# A La Carte

If you have not fallen in love with one of our dinner packages, then we will work with you to customize your desired menu. Please see options below.

## Salad (plated options)

- Mixed Greens with julienned carrot, cucumber and grape tomato drizzled with balsamic dressing
- Caesar Salad with fresh bacon, croutons and parmesan cheese
- Raw Summer Squash Salad with fresh herbs and red onion with rice wine vinaigrette
- Marinated Baby Beet Salad with arugula, goat cheese with a sweet onion dressing drizzled with balsamic dressing
- Heritage Mixed Greens with sundried cranberries, candied walnuts and goat cheese
- Arugula Salad with tropical fruit, slivered almonds and shaved coconut drizzled with poppy seed dressing
- Mixed Heritage Greens topped with shaved fennel and apple salad with citrus dressing
- Heirloom Tomato Salad with fresh basil, buffalo mozzarella, XVO and balsamic syrup
- Bib Lettuce Salad with grilled pear and stilton cheese with rice wine vinaigrette

## Salad (buffet options)

- Mixed Greens with assorted dressings
- Caesar Salad with fresh bacon, croutons and parmesan cheese
- Greek salad
- Grilled Vegetable Salad marinated with basil and balsamic
- Waldorf Salad, raisins, celery, apple, candied walnuts all tossed together in a creamy dressing on bib lettuce
- Roasted Yam Salad with lentils and feta cheese
- Summer squash salad with fresh herbs and red onion with rice wine vinaigrette
- Rustic Style Potato Salad with bacon, capers, red onion, herbs bound with a creamy Dijon dressing
- Pasta Salad with fresh red peppers, zucchini, red onion and herbs tossed in sundried tomato dressing
- Creamy Coleslaw with julienne carrot and fresh herbs
- Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette
- Seafood Salad, shrimp, calamari, mussels and clams marinated in fresh peppers, red onion and dill



## **Soup (plated or buffet)**

### **Tier 1**

Mushroom with Herb Cream  
Carrot and Ginger  
Roast Eggplant and Tomato  
Potato and Leek  
Roast Vegetable with Thyme Cream

### **Tier 2**

Roasted Butternut Squash  
Asparagus (seasonal)  
Curried Lentil  
Corn Chowder  
Roasted red pepper with sour cream

## **Main Course**

(plated options served with choice of potato and seasonal vegetables)

### **Beef (plated)**

- Grilled Striploin Steak with red wine sauce
- Pan Seared Striploin Steak with peppercorn sauce
- Sirloin Steak with blue cheese
- Pan Seared Tenderloin with chive butter sauce
- Surf n Turf, Striploin Steak with Shrimp Skewer
- Grilled Rib Eye Steak with mushroom jus
- Add on grilled jumbo shrimp or stuffed jumbo shrimp

### **Beef (buffet)**

- Roast beef with horseradish and jus
- Striploin with horseradish and jus
- Prime rib with Yorkshire pudding, horse radish and jus

## **Poultry (plated or buffet)**

- Oven Roast Chicken Supreme with thyme butter sauce
- Half BBQ Chicken
- Grilled Lemon Herb Chicken
- Half Cornish Hen with wild blueberry jus
- Herb Crusted Chicken Supreme
- Stuffed Chicken Supreme with goat cheese and sundried tomato
- Duck Confit Stuffed Chicken Supreme
- Chicken marsala

## **Lamb (plated or buffet)**

- Braised Lamb Shank with rosemary jus
- Oven Roast Leg of Lamb
- Maple Pecan Crusted Rack of Lamb
- Herb Crusted Rack of Lamb





## **Pork** (plated or buffet)

- Grilled Double Cut Chop with apple butter sauce
- Grilled tenderloin with prune chutney
- Herb roasted pork loin

## **Seafood** (plated or buffet)

- Pan Seared Salmon Filet with lemon butter sauce
- Pan Seared Rainbow Trout with a snow crab butter sauce
- Stuffed rainbow trout, stuffed with fresh vegetables and herbs with lemon butter sauce
- Herb Crusted Salmon Filet
- Lobster Thermidor
- Pan seared halibut with chive butter sauce
- Crab crusted halibut filet

## **Pasta** (plated or buffet)

- Penne in a rose sauce with fresh parmesan
- Cheese tortellini with mushroom cream sauce
- Hand Fashioned Potato Gnocchi in a gorgonzola cream sauce
- Farfalle with prosciutto, olives and spinach in a tomato sauce
- Mac n cheese
  
- Chicken rigatoni with pesto cream sauce

## **Vegetarian Options**

- Mushroom and goat cheese strudel
- Curried stuffed peppers
- Roasted root vegetable strudel
- Daal
- Power bowl

## **Dessert**

- Apple Crumble with French Vanilla Ice Cream
- Chocolate Mousse
- Strawberry Short Cake
- Carrot Spice Cake with cream cheese frosting
- Belgian Chocolate Cake
- Molten Lava Cake
- Crème Brule
- NY Cheesecake with berry compote
- Tiramisu
- Pumpkin spice cobbler with vanilla ice cream
- Lemon tart
- Bread pudding with caramel sauce and vanilla ice cream
- Chocolate fruit cup with custard and cream



## **Late Night Buffet**

- Assorted Pizzas
- Poutine
- Beef Sliders with aged cheddar cheese
- Turkey Sliders with brie and apple
- Pulled pork
- Jumbo Pretzel with Dips
- Taco bar
- Donut Wall
- Sweet table
- Candy Bar
- Chocolate Fountain

# Frequently Asked Questions

## CAN EVENT PACKAGES BE ADJUSTED TO MEET THE NEEDS OF MY EVENT?

Absolutely! We've been in the game for a while now, so we know that each event is unique. Specific needs vary, so we are happy to tailor a package to meet all your requirements.

## HOW DO WE PAY?

We accept all major credit cards, cheque, cash and E transfer. A 25%, non-refundable down payment is required at the time of booking. Final payment is due 14 working days prior to the event.

## DO YOU HAVE A PREFERRED VENDOR LIST?

We have a complete list of vendors from DJ services to officiants to photographers!

## CAN YOU ACCOMMODATE GLUTEN FREE?

We can accommodate all dietary restrictions. Just let us know and we'll sort it out from there.



## WHAT DÉCOR IS PROVIDED?

The room comes as is, it is up to you to decorate! We do have an in-house decor coordinator, who operates our sister company Blooming Décor Inc. Please check out [www.bloomingdecorinc.net](http://www.bloomingdecorinc.net)

## RECEPTION ADDITIONS

Coloured overlays, coloured linens, chair covers, Chiavari chairs, chair bows, centerpieces, table numbers, bouquets, boutonnieres, backdrops, arch décor and florals!



# Bar

## Consumption Bar

Choose what you would like to offer your guests, and you only pay for what your guests drink!

## Open Bar Packages

(All packages have one-hour open bar during cocktail hour, closed for dinner with house wine served, then re-opening after dinner until 12am)

## Standard Package

(no shots or doubles)

Domestic Beer Bottles- Bud, Bud light, Blue, Alexander Keith's, Millstreet  
Basic Bar Shots- Vodka, Rye, Rum, Gin  
House Red and White Wine  
Virgin Cocktails, Pop and Juice



## Premium Package

(no shots or doubles)

Domestic and Import Bottled Beer- Bud, Bud light, Blue, Alexander Keith's, Stella, Corona  
Bar Shots- Vodka, Rye, Rum, Gin, Scotch, Tequila, Jägermeister  
House Red and White Wine  
Virgin Cocktails, Pop and Juice



# Bar Additions

Champagne Toast  
Caesar Bar  
Mimosa Bar with assorted juices  
Signature Cocktails