

Events Package

Millcroft Catering 2023



Passed Hors D'oeuvres

Hot

Vegetable spring roll
Chicken satay with peanut sauce
Hoisin glazed beef satay
Chimichurri shrimp spoon
Coconut crusted shrimp
Mini grilled cheese
Grilled cheese with gruyere and pear
Beef sliders with bacon and cheese
Pulled pork sliders
Turkey and brie sliders
Chicken Parmesan sliders
Maple glazed bacon scallops
Samosa with mango chutney
Sausage rolls with grain mustard
Tempura California roll with daikon
Beef with blue cheese and horseradish on crostini
Barbeque chicken lollipop
Mushroom caps with gorgonzola dip
Barbeque meatballs

Cold

Bruschetta
Beef tartar
Smoked salmon with dill cream cheese
Assorted sushi
Shrimp cocktail
Mango chicken with tropical salsa
Pear, blue cheese and candied walnut cup
Strawberry and goat cheese bruschetta
Prosciutto on crostini with balsamic reduction and brie
Shrimp wonton
Caprese skewer
Prosciutto wrapped dates
Stonefruit crostini

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
Shrimp served with Cocktail Sauce and Lemon
Smoked Salmon, with Red Onion, Capers and Lemon
Assorted Sushi
Oysters with Assorted Condiments



Cocktail Style Menu

(includes 2 hour food service)

Cocktail Style A

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

Grazing Table

Charcuterie board with assorted cheeses, cured meats, dried fruits, pickles, preserves and dips.

Taco Station

Includes beef, chicken & vegetable tacos with pico de gallo, guacamole, sour cream, shredded cheese and shredded lettuce.



Cocktail Style B

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

Grazing Table

Charcuterie board with assorted cheeses, cured meats, dried fruits, pickles, preserves and dips.

Slider Station

Includes turkey, beef and pulled pork sliders with assorted toppings.

Cocktail Style C

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

Grazing Table

Charcuterie board with assorted cheeses, cured meats, dried fruits, pickles, preserves and dips

Carved Beef Station

Served with brioche buns and horseradish.

Brunch

(includes coffee & tea service)

Buffet A

Assorted bakery items
Mixed seasonal greens with assorted dressings
Roasted yam and lentil salad with feta
Charcuterie board
Fruit salad
Hash browns
Scrambled eggs
Bacon and sausage

Buffet B

Assorted bakery items
Tomato and bocconcini salad
Grilled vegetable salad
Charcuterie board
Fruit salad
Pancakes
Hash browns
Eggs Benedict
Bacon and sausage
Cheese Tortellini

High Tea

Assorted pastries
Scones with fruit preserves and whipped topping
Tea Sandwiches
Assorted meat and cheese
Cucumber salmon bites
Assorted Tea



Optional Add Ons

French toast, waffles, omelet station, smoked salmon and bagels, yogurt, overnight oats, and scones with fruit preserves

Lunch Packages

(includes artisanal 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

Buffet A

Mixed greens with assorted dressings, caesar salad, tomato and bocconcini salad, roasted yam and lentil salad, penne with rose sauce, oven roast chicken with glazed apple, plated strawberry shortcake

Plated B

Soup

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Grilled chicken breast in a herb butter sauce, served with roast potato and green beans

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Carrot cake

Buffet B

Mixed greens with assorted dressings, caesar salad, summer slaw, grilled vegetable salad, pan-seared salmon with lemon butter sauce, chicken marsala, belgian chocolate cake

Plated C

Arugula salad with toasted couscous, cucumber and feta in a herb vinaigrette

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Pan-seared salmon with preserved lemon risotto and asparagus with a chive butter sauce

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Apple caramel flan

Buffet C

Mixed greens with assorted dressings, caesar salad, roasted yam and lentil salad, grilled vegetable salad, oven roast chicken supreme with thyme butter sauce, carved roast beef with horseradish and jus, cheesecake with berry compote

Plated Dinner Packages

(includes artisanal breadbasket, 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 B

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

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Mixed seasonal greens with shaved beets, goat cheese, candied walnuts in a poppy seed dressing

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

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Cheesecake with berry compote

Plated C

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

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Grilled apple and goat cheese with watercress and pecan crumble drizzled with a brown butter vinaigrette

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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)

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Sticky Toffee Pudding



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 slaw
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
Apple Blossom (plated)

Buffet B

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
Tomato salad with fresh basil and bocconcini marinated in a red wine vinaigrette
Waldorf Salad raisins, celery, apple, candied walnuts all tossed together in a creamy dressing
Yukon mashed potatoes
Seasonal vegetable medley
Oven Roast Chicken with apple compote
Carved roast striploin of beef with red wine sauce
Cheesecake with berry compote (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.

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
- Mixed Seasonal greens with shaved beets, goat cheese, candied walnuts in a poppy seed dressing
- Heritage Mixed Greens with sundried cranberries, candied walnuts and goat cheese
- Grilled apple and goat cheese with watercress and pecan crumble drizzled with a brown butter vinaigrette
- 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
- Bib Lettuce Salad with grilled pear and stilton cheese with rice wine vinaigrette
- Tomato Salad with fresh basil and bocconcini marinated in a red 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 Slaw
- 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
- Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette

Soup

(Plated options)

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
Turkey and wild rice

Main Course

(Plated options)

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 gorgonzola
- 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, horseradish and jus

Poultry

(plated or buffet)

- Oven Roast Chicken Supreme with thyme butter sauce
- 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
- 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 or pesto 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

(Plated or buffet)

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

Dessert

- *Apple Crumble with French Vanilla Ice Cream*
- *Strawberry Short Cake*
- *Carrot Spice Cake with cream cheese frosting*
- *Belgian Chocolate 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*
- *Brownie with French vanilla ice cream*



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.

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. We want all your guests to be well fed!

DO YOU PROVIDE DECOR?

We do have an in-house decor coordinator, who operates our sister company Blooming Décor Inc. Please check out www.bloomingdecorinc.net



Bar Packages

Consumption Bar

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

Open Bar Packages

(7 hours of service)

(All packages have a 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

Dry Bar

