
WEDDING 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

Plated Packages

(includes 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 Brule

Plated B

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

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Bib Lettuce Salad with grilled pear and Soup

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

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Cheesecake with berry compote

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Late night buffet



Buffet 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 prime rib with Yorkshire pudding au jus
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 Brulee
- 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

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