

Hors D' Oeuvres

Buffalo Chicken Spring Rolls

Vermont cheddar, bleu cheese,
scallions, hot sauce

Sliders

angus burger, pulled pork, short rib
or Lobster (add m/p)

Spicy Tuna Poke

mango salsa, spicy mayo, crispy wonton

Bites

artichoke risotto, Maryland crab,
or mac n' cheese

Brie Pretzel

brown sugar, fig jam

Pigs in a Blanket

grain mustard

Potato & Cheese Pierogies

bacon brown butter, chives, sour cream

Truffled Grill Cheese & Tomato Bisque Shooter

smoked gouda & Vermont cheddar

Crostini

filet mignon or burrata mozzarella

Jumbo Shrimp

classic cocktail, chili pop, or
crispy coconut (add 5 p.p.)

Peruvian Seafood Ceviche

crispy plantain (add m/p)

Family Style Appetizers

Three Cheese Spinach & Artichoke Dip

tri colored tortilla chips

Homemade Kettle Chips

Maytag bleu cheese

Mussels

au vin blanc, fra diavlo, or provencale

Crispy Calamari

pomodoro dipping, cherry peppers

Little Neck Clams

oreganata, casino, or on the half shell

Chicken Wings

buffalo, BBQ, or teriyaki

Stationary Options Available

Entrées

Sautéed Chicken

tomatoes, basil, fresh mozzarella,
toasted pine nuts, lemon scampi

Chicken Granny Smith Apples

grilled sweet potatoes, candied walnuts,
Hudson Valley cider riesling sauce

Chicken & Gnocchi

asparagus, mushroom wine sauce

Chicken

francaise, parmesan, marsala, or piccata

Pasta

penne, rigatoni, fusilli, or gluten free
Choice of sauce:

pomodoro, ala vodka, creamy carbonara,
primavera, or mac n' cheese

Penne

fresh mozzarella, sun-dried tomatoes,
spinach, basil, lemon garlic olive oil

Rigatoni

spinach, grilled Portobello mushrooms,
gorgonzola, sage cream sauce

Mustard Salmon

grilled vegetables

Miso Salmon

basmati rice, Asian stir fry

Apricot Salmon

arugula salad, almonds, goat cheese,
red wine vinaigrette

Sole

francaise, piccata, or oreganata

Jäger Schnitzel

pork cutlet, mushroom gravy

Sauerbraten Short Ribs

herb spätzle, braised red cabbage

Eggplant Parmesan

ala vodka ravioli

Jumbo Shrimp

scampi, oreganata, or francaise (add 5 p.p.)

Marinated Skirt Steak

roasted potatoes, sauteed spinach (add 5 p.p.)

Filet Mignon Tips Au Poivre

black pepper cognac cream (add 5 p.p.)

Sesame Seared Ahi Tuna

wakame, sticky rice, wasabi cream
(sit down only add 5 p.p.)

Additional Options Available Upon Request

Catering



MILL CREEK TAVERN

275 Bayville Ave

Bayville, NY 11709

516-628-2000

Fax. 516-628-1397

For More Information & Directions

Visit us @ www.millcreekny.com

Brunch

\$34 Per Person 3 Hour Party
Available Saturday & Sunday
Between 11:00a.m. & 4:00p.m.
40 Adult Minimum

Menu

Caesar Salad
Field Green Salad
Omelet Station
Bagels
Muffins
Choice of Pasta Entrée
Choice of Chicken Entrée
French Toast
Three Cheese Quiche
Crispy Bacon
Grilled Vegetable Platter
Fresh Fruit Display
Home Fries
Coffee, Tea, Soda

Lunch Buffet

\$36 Per Person 3 Hour Party
Available Saturday & Sunday
Between 11:00a.m. & 4:00p.m.
40 Adult Minimum

Menu

Caesar Salad
Field Green Salad
Fresh Bread
Choice of 4 Passed Hors d' Oeuvres
Choice of Three Entrées
Mixed Vegetables
Roasted Potatoes
Fresh Fruit Display
Soda, Coffee, Tea

All Packages

Children 4-10 \$15
Children Under 3 yrs. No Charge
Additional Hour \$125

Dinner Buffet

\$36 Per Person 3 Hour Party
Available Sunday - Thursday
Between 4:00p.m. & 10:00p.m.
\$44 per Person Friday & Saturday
40 Adult Minimum

Menu

Caesar Salad
Field Green Salad
Fresh Bread
Choice of Three Entrées
Mixed Vegetables
Roasted Potatoes
Fresh Fruit Display
Soda, Coffee, Tea
Passed Hors d' Oeuvres & Family Style
Appetizers Available Upon Request

Cocktail Parties

Two-Hour Cocktail Party

Premium Bar Package, Five Passed Hors D' Oeuvres
\$35 Per Person

Three -Hour Cocktail Party

Premium Bar Package, Five Passed Hors D' Oeuvres
\$42 Per Person

Beverage Options

Parties of 20 or more. 3 hours
\$8 per person per hour, after 3 hours

Beer & Wine Package

Domestic Tap Beer & House Wine
\$20 Per Person

Premium Package

Import & Domestic Beer, Premium Wine
\$22 Per Person

Ultra Premium Package

Import, Domestic, & Craft Beer, Premium Wine,
Top Shelf Liquor
\$28 Per Person

Mimosa's & Bloody Mary's—\$8 per person

Champagne Punch—\$8 per person

Add Stationary Platters

(Serves 12-15 people)

Grilled Vegetable Platter - 45

Cold Antipasto Platter - 55

Fresh Mozzarella, Tomato, Basil, Olive Oil - 55

Sit Down

Saturday & Sunday
Between 11:30a.m. & 4:00p.m.
40 adult Minimum
Sunday—Thursday
Between 4:00p.m. & 10:00p.m.
15 Adult Minimum

Package A \$36

Appetizer: Choose Two
Family Style Hors d'Oeuvres

Salad: Choose One

Caesar, Market, or Field Green

Pasta : Choose One

Ala Vodka, Pomodoro, or Carbonara

Entrée: Choice of Three

Dessert: Family Style Dessert Samplers

Package B \$34

Appetizer: Choose Two
Family Style Hors d'Oeuvres

Salad: Choose One

Caesar, Market, or Field Green

Entrée: Choice of Three

Dessert: Family Style Dessert Samplers

Package C \$32

Salad: Choose One

Caesar, Market, or Field Green

Entrée: Choice of Three

Dessert: Family Style Dessert Samplers

**All Sit Down Packages Include
Coffee, Tea, & Soda**

**Friday & Saturday
Between 4:00pm & 10:00p.m.
Packages Start @ \$43 per person
15 Adult Minimum**

All Catering Prices Subject to N.Y.S Sales Tax & 20% Gratuity
Cash Deposits & Agreements Required For All Parties
Cash or Credit Card Payment Only (Sorry no Checks)