

Mill Pond

GOLF & CATERING

Gold Buffet Package Bistro Table

Vegetable Crudite Platter w. Dip
Imported & Domestic Cheese Platter w. Crackers

Chefs Passed Hors d'Oeuvres

(Select 4)

Franks in a Blanket – Vegetable Spring Rolls – Bruschetta w. Pesto Sauce
Stuffed Mushrooms – Sesame Chicken Skewers – Swedish Meatballs
Ham & Cheese Pinwheels – Raspberry Brie in Puff Pastry – Deviled Eggs
Crabcakes – Mozzarella Sticks

Dinner Buffet:

Choice of Classic Caesar Salad or Tossed Green Salad

Carving Station:

(Select one)

Oven Roasted Turkey Breast w. Cranberry Relish
Roasted Pork Loin w Pan Gravy
Honey Glazed Baked Ham w. Dijon
Roast Beef w. Pan Gravy

Chicken:

(Select One)

Chicken Parmigiana
Chicken Francaise
Chicken Marsala
Chicken Picatta
Chicken DelFina

Pasta:

(Select One)

Penne ala Vodka
Pasta Primavera
Lasagna
Italian Stuffed Shells
Italian Ziti w. Meatballs
Eggplant Rollatini

Fish:

(Select one)

Tilapia Porvencal
Seafood Paella
Flounder
w. Seafood Stuffing

Includes Roasted Potatoes & Fresh Seasonal Vegetables

Custom Sheet Cake

Soda, Coffee & Tea

\$ 65.00 per person

\$ 12.00 pp Beer & Wine/ \$ 15.00pp for Prem Bar