



PRIVATE EVENTS

When you host your event at Mill Creek, we take care of everything—so you can focus on enjoying the moment.

Your guests will love our stylish, comfortable spaces and beautifully crafted dishes, while you'll appreciate the peace of mind that comes from knowing every detail is handled with care.

We believe every guest deserves an unforgettable experience, with fresh, made-from-scratch food served generously.

If you or your guests have any dietary restrictions or allergies, just let us know. Our chefs are happy to customize menus, including vegan, vegetarian, and gluten-free options upon request.

AVAILABILITY

Monday - Sunday 11:30 AM – 3:30 PM • 50 adults min • 120 max

Tuesday - Thursday 3:30 PM – 9:00 PM • 40 adults min • 60 max

Tuesday - Sunday 3:00 PM – 6:00 PM • 25 adults min • 40 max

\$15 per person surcharge for Friday & Saturday evenings

Pricing is based on a three-hour event.

All catering prices are subject to NYS sales tax & 25% gratuity.
4% service fee for credit cards. Non-refundable deposits & signed agreements required for all parties.



BUFFET

\$47pp

Non-alcoholic beverages included

Vanessa Koch
Event Director
516-628-2000
vanessa@millcreekevent.com

INCLUDES:

- FRESH BAKED BREADS & BUTTER
- SAUTÉED SEASONAL VEGETABLES
- ROASTED POTATOES

SALAD (one selection)

- TAVERN MARKET SALAD
baby greens, garden vegetables, choice of dressing
- CAESAR SALAD
romaine, Caesar dressing, parmesan, croutons
- COUNTRY SALAD
baby field greens, dried cranberries, candied walnuts, Maytag bleu cheese, balsamic vinaigrette
- MEDITERRANEAN SALAD
cucumber, red onions, Kalamata olives, feta, baby greens, grape tomatoes, garbanzo beans, Greek vinaigrette

PASTA (one selection)

- RIGATONI ALA VODKA
pomodoro, fresh cream, vodka, parmesan, crushed red pepper
- RIGATONI
mushrooms, spinach, gorgonzola, porcini mushroom sage, cream sauce
- PENNE CAPRESE
pomodoro, fresh mozzarella, basil
- PENNE
spinach, fresh mozzarella, sun-dried tomatoes, basil, lemon garlic olive oil

ENTRÉES (two selections)

- CHICKEN SCHNITZEL mushroom gravy
- CHICKEN
 - Francaise • Parmesan • Marsala • Piccata
- SAUTÉED CHICKEN tomatoes, fresh mozzarella, basil, toasted pine nuts, lemon scampi olive oil
- CHICKEN SCARPARELLO
chicken breast, Italian sausage, hot cherry peppers, lemon, white wine, rosemary
- EGGPLANT PARMIGIANA (Vegetarian)
- STONE MUSTARD GRILLED SALMON
- SOLE
 - Francaise • Piccata • Oreganata
- JUMBO SHRIMP
 - Scampi • Oreganata • Francaise (+5pp)
- SEA SCALLOPS
 - Scampi • Oreganata • Francaise (+10pp)
- MARINATED SKIRT STEAK (+10pp)
- SAUERBRATEN SHORT RIBS (+10pp)
- FILET MIGNON AU POIVRE (+10pp)
black pepper cognac cream

DESSERT (two selections)

- BROWNIES
- HOMEMADE CHOCOLATE CHIP COOKIES
- FRESH BERRIES & CREAM
- CUSTOM SHEET CAKE P/A

ENHANCEMENTS:

- FAMILY STYLE APPETIZER (+10pp)
(Two selections)
- PASSED HORS D'OEUVRES (+15pp)
(Four selections)



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SIT DOWN \$58pp

FAMILY STYLE \$49pp

Non-alcoholic beverages included

INCLUDES:

- FRESH BAKED BREADS & BUTTER
- CUSTOM EVENT MENU

SALAD (one selection)

- **TAVERN MARKET SALAD**
baby greens, garden vegetables, choice of dressing
- **CAESAR SALAD**
romaine, Caesar dressing, parmesan, croutons
- **ICEBERG WEDGE** Applewood smoked bacon, red onion, chopped tomatoes, bleu cheese dressing
- **COUNTRY SALAD**
baby field greens, dried cranberries, candied walnuts, Maytag bleu cheese, balsamic vinaigrette
- **MEDITERRANEAN SALAD** cucumber, red onions, Kalamata olives, feta, baby greens, grape tomatoes, garbanzo beans, Greek vinaigrette

(Add BURRATA to any salad +7pp)

ENTRÉES (three selections)

SPECIALTIES

- **CHICKEN SCHNITZEL** mushroom gravy
- **CHICKEN** francaise, parmesan, marsala or piccata
- **SAUTÉED CHICKEN** tomatoes, fresh mozzarella, basil, toasted pine nuts, lemon scampi olive oil
- **EGGPLANT PARMIGIANA**
- **RICOTTA CHEESE RAVIOLI**
vodka sauce, pomodoro, or parmesan cream
- **RIGATONI ALA VODKA** pomodoro, fresh cream, vodka, parmesan, crushed red pepper
- **RIGATONI** mushrooms, spinach, gorgonzola, porcini mushroom sage, cream sauce
- **PENNE CAPRESE** pomodoro, fresh mozzarella, basil
- **PENNE** spinach, fresh mozzarella, sun-dried tomatoes, basil, lemon garlic olive oil

SEAFOOD

- **STONE MUSTARD GRILLED SALMON**
- **SOLE** francaise, piccata or oreganata
- **JUMBO SHRIMP** scampi, oreganata or francaise
- **SEA SCALLOPS** scampi, oreganata or francaise (+10pp)

STEAK

- **MARINATED SKIRT STEAK** (+5pp)
- **SAUERBRATEN SHORT RIBS** (+5pp)
- **FILET MIGNON AU POIVRE** (+5pp)
black pepper cognac cream
- **10oz FILET MIGNON** (+15pp) (sit down only)
- **16oz NEW YORK STRIP** (+15pp) (sit down only)
- **DOUBLE-CUT PORK CHOP** (sit down only)

SIDES (two selections)

**SAUTÉED MIXED VEGETABLES • RISOTTO
CREAMED SPINACH • SAUTÉED SPINACH
SAUTÉED BROCCOLI • MUSTARD HERB SPÄETZLE
MASHED POTATOES • ROASTED POTATOES**

DESSERT (one selection)

- **OREO® MOUSSE PIE** (sit down only) dark chocolate mousse, Oreo crumbs, fresh whipped cream
- **NEW YORK CHEESECAKE** (sit down only)
fresh whipped cream, raspberry coulis
- **TIRAMISU** (sit down only)
lady fingers, espresso, mascarpone, cocoa
- **FRESH BERRIES & CREAM • BROWNIES**
- **HOMEMADE CHOCOLATE CHIP COOKIES**
- **CUSTOM SHEET CAKE** P/A

ENHANCEMENTS:

- **PASTA COURSE** (+10pp) (one selection)
- **FAMILY STYLE OR PLATED APPETIZER** (+10pp)
(two selections)
- **PASSED HORS D'OEUVRES** (+15pp)
(four selections)



BRUNCH BUFFET

\$46pp

Non-alcoholic beverages included

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INCLUDES:

- Brioche French Toast maple syrup
- Three Cheese Quiche
- Home Fries
- Applewood Smoked Bacon
- Assorted Mini Muffins
- Mini Bagels cream cheese, jams, butter

SALAD (one selection)

- Tavern Market Salad
baby greens, garden vegetables, choice of dressing
- Caesar Salad
romaine, Caesar dressing, parmesan, croutons
- Country Salad
baby field greens, dried cranberries, candied walnuts, Maytag bleu cheese, balsamic vinaigrette
- Mediterranean Salad
cucumber, red onions, Kalamata olives, feta, baby greens, grape tomatoes, garbanzo beans, Greek vinaigrette

PASTA (one selection)

- Ricotta Cheese Ravioli
vodka sauce, pomodoro or parmesan cream
- Rigatoni Ala Vodka
pomodoro, fresh cream, vodka, parmesan, crushed red pepper
- Rigatoni
mushrooms, spinach, gorgonzola, porcini mushroom sage, cream sauce
- Penne Caprese
pomodoro, fresh mozzarella, basil
- Penne
spinach, fresh mozzarella, sun-dried tomatoes, basil, lemon garlic olive oil

ENTRÉES (one selection)

- Chicken Schnitzel
mushroom gravy
- Chicken
• Francaise • Parmesan • Marsala • Piccata
- Sautéed Chicken
tomatoes, fresh mozzarella, basil, toasted pine nuts, lemon scampi olive oil
- Eggplant Parmigiana (Vegetarian)
- Stone Mustard Grilled Salmon
- Sole
• Francaise • Piccata • Oreganata
- Jumbo Shrimp
• Scampi • Oreganata • Francaise (+5pp)
- Sea Scallops
• Scampi • Oreganata • Francaise (+10pp)
- Marinated Skirt Steak (+10pp)
- Sauerbraten Short Ribs (+10pp)
- Filet Mignon Au Poivre (+10pp)
black pepper cognac cream

DESSERT (one selection)

- Fresh Berries
- Homemade Chocolate Chip Cookies
- Brownies

ENHANCEMENTS:

- Omelet Station (+10pp)
eggs, egg whites, mushrooms, onions, cheddar, Swiss, bacon, peppers, broccoli
- Custom Sheet Cake P/A



SIT DOWN BRUNCH

Three Course Prix-Fixe

\$49pp

Includes non-alcoholic beverages & custom event menu

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STARTERS (two selections)

- **BURRATA MOZZARELLA**
creamy mozzarella, balsamic, basil olive oil, grape tomatoes
- **SPICY AHI TUNA MARTINI**
Ahi tuna, mango salsa, spicy mayo, crispy wonton
- **ICEBERG WEDGE**
Applewood smoked bacon, red onion, chopped tomatoes, bleu cheese dressing
- **HARVEST SALAD**
baby arugula, candy striped beets, toasted almonds, goat cheese, crispy onions, maple stone
- **CAESAR SALAD**
romaine, Caesar dressing, parmesan, croutons
- **CRISPY CHILI POP SHRIMP**
baby shrimp, sweet Thai chili sauce
- **IRON SKILLET MEATBALL PARMESAN**
homemade meatballs, melted mozzarella, pomodoro
- **SHRIMP COCKTAIL**
Bloody Mary cocktail sauce (+5pp)
- **KUNG PAO CAULIFLOWER**
crispy cauliflower, Kung Pao sauce, crushed peanuts, scallions

KIDS

(10 yrs & under 17.95)

- **FRENCH TOAST STICKS**
maple syrup
- **CHEESEBURGER SLIDERS**
served with fries
- **CHICKEN FINGERS**
served with fries

MAINS (four selections)

- **THREE CHEESE RAVIOLI**
baby shrimp, asparagus, pink cream sauce
- **BLUEBERRY-CREAM CHEESE STUFFED FRENCH TOAST** maple syrup, whipped cream
- **WILD MUSHROOM FRITTATA**
baby spinach, caramelized onions, gruyère, home fries
- **STEAK & EGGS**
skirt steak, home fries, sunny side over eggs, crostini
- **SMOKED SALMON BENEDICT**
English muffin, poached eggs, sautéed spinach, hollandaise, home fries
- **CALIFORNIA EGGS BENEDICT**
English muffin, poached eggs, avocado, roasted tomatoes, hollandaise, home fries
- **MCT EGGS BENEDICT** English muffin, poached eggs, bacon, hollandaise, home fries
- **HUEVOS RANCHEROS** corn tortilla, black beans, avocado, sunny egg, queso fresco
- **JUMBO SHRIMP** angel hair, spinach, tomatoes, roasted garlic-white wine sauce
- **SAUTÉED CHICKEN**
tomatoes, fresh mozzarella, basil, toasted pine nuts, lemon scampi olive oil, parmesan roasted potatoes.
- **LEMON SOLE FRANÇAISE**
sauteéd spinach, roasted potatoes

DESSERT (one selection)

- **OREO® MOUSSE PIE** dark chocolate mousse, Oreo crumbs, fresh whipped cream
- **NEW YORK CHEESECAKE**
fresh whipped cream, raspberry coulis
- **TIRAMISU**
lady fingers, espresso, mascarpone, cocoa
- **FRESH BERRIES & CREAM**



APPETIZERS

SIT DOWN & FAMILY STYLE

- **KUNG PAO CAULIFLOWER**
crispy cauliflower, Kung Pao sauce, scallions
- **BURRATA MOZZARELLA**
creamy mozzarella, balsamic reduction, basil olive oil, grape tomatoes
- **PRETZEL BAKED BRIE**
brown sugar
- **THREE CHEESE SPINACH FONDUE**
tri-color tortilla chips
- **PRIME ANGUS BURGER SLIDERS**
bacon, cheddar, potato buns
- **IRON SKILLET MEATBALL PARMESAN**
homemade meatballs, melted mozzarella, pomodoro
- **BUFFALO CHICKEN SPRING ROLLS**
Vermont cheddar, bleu cheese, scallions, hot sauce
- **TUSCAN CALAMARI**
fried calamari, marinara, lemon, horseradish aioli
- **CRISPY CHILI POP SHRIMP**
baby shrimp, sweet Thai chili sauce
- **BAKED LITTLENECK CLAMS OREGANATA**
roasted garlic, white wine, olive oil, parmesan bread crumbs
- **POTATO & CHEESE PIEROGIES**
bacon brown butter, chive sour cream
- **JUMBO SHRIMP COCKTAIL**
cocktail sauce, lemon (+10pp)

PASSED HORS D'OEUVRES

- **FILET MIGNON CROSTINI**
horseradish cream, chives
- **PRIME ANGUS BURGER SLIDERS**
bacon, cheddar, potato buns
- **MEATBALL PARMESAN SLIDERS**
mozzarella, pomodoro
- **BUFFALO CHICKEN SPRING ROLLS**
Vermont cheddar, bleu cheese, scallions, hot sauce
- **BURRATA MOZZARELLA CROSTINI**
yellow & red grape tomatoes, basil, EVO (Vegetarian)
- **POTATO & CHEESE PIEROGIES**
bacon brown butter, chive sour cream
- **PRETZEL BAKED BRIE**
brown sugar
- **MINI "REGGIANO" ARANCINI**
basil pomodoro
- **PIGS IN A BLANKET**
ketchup & mustard
- **VEGETABLE DUMPLINGS**
soy ginger
- **KUNG PAO CAULIFLOWER**
crispy cauliflower, Kung Pao sauce, scallions
- **MAC & CHEESE BOXES**
Cheez-It® crumbles
- **CRISPY CHILI POP SHRIMP**
baby shrimp, sweet Thai chili sauce
- **BAKED LITTLENECK CLAMS OREGANATA**
roasted garlic, white wine, olive oil, parmesan bread crumbs



BEVERAGE PACKAGES

BEER & WINE \$20

DOMESTIC BEER & HOUSE WINE

BOTTOMLESS BRUNCH COCKTAILS \$20

BLOODY MARYS, PEACH BELLINIS, CHAMPAGNE

ULTRA BEER & WINE \$25

IMPORTED BEER, CRAFT BEER, PREMIUM WINE

PREMIUM PACKAGE \$34

IMPORTED & DOMESTIC BEER, HOUSE WINE

PREMIUM LIQUOR: DEWAR'S, BACARDI, BEEFEATER, ABSOLUT

ULTRA PREMIUM PACKAGE \$42

IMPORTED BEER, CRAFT BEER, PREMIUM WINE

PREMIUM LIQUOR: GREY GOOSE, PATRON, CORDIALS, MARTINIS

COCKTAIL PARTY \$65

PREMIUM BAR PACKAGE

CHOICE OF FIVE PASSED HORS D'OEUVRES