

Appetizers

Cold

Spinach Dip with Fresh Baked Bread
\$125.00/50 people

Garden Vegetables with Cucumber Dill Dip
\$100.00/50 people

Fresh Fruit Kabobs with Key Lime Yogurt Dip
\$150.00/50 people

International Cheese Display with Crackers
\$200.00/50 people

Meats and Cheeses with Crackers or Rolls
\$175.00/50 people

Smoked Salmon and Cream Cheese
on Pumpernickel rounds
\$125.00/50 people

Chilled Shrimp with Cocktail Sauce
\$160.00/50 pieces

Assorted Canapés
\$150.00/50 pieces

Buffalo Chicken, Chicken Caesar and
Turkey Bacon Avocado Wraps
\$110.00/50 pieces

Deviled Eggs
\$50.00/50 pieces

Anti Pasto Plate—Salami, Pepperoni,
Marinated Mozzarella, Kalamata Olives
\$125.00/50 people

Homemade Bruschetta
\$75.00/50 pieces

Snacks (price per pound)

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|-----------------|---------|
| Popcorn | \$9.95 |
| Trail Mix | \$14.95 |
| Pretzels | \$9.95 |
| Snack Mix | \$14.95 |
| Chips and Dip | \$10.95 |
| Peanuts | \$16.95 |
| Chips and Salsa | \$13.95 |
| Mixed Nuts | \$18.95 |

Hot

Spinach and Artichoke Dip with Ciabatta Rounds
\$150.00/50 people

Crab and Artichoke Dip with Grilled Pita Slices
\$175.00/50 people

Bacon Wrapped Scallops
\$140.00/50 pieces

Mushrooms Stuffed with Seafood or Sausage Filling
\$95.00/50 pieces

Chicken Wings (Jim Beam, Diablo or Dixie)
\$85.00/50 pieces

No Bones Chicken Wings (Jim Beam, Diablo or Dixie)
\$95.00/50 pieces

BBQ or Swedish Meatballs
\$75.00/50 pieces

Egg Rolls with Plum Sauce
\$85.00/50 pieces

Assorted Pizza Squares
\$65.00/50 pieces

Grilled Honey-Dijon Chicken Skewers
\$125.00/50 pieces

Walleye Strips
\$150.00/50 pieces

Grilled Steak Skewers
\$150.00/50 pieces

Coconut Chicken Fingers
\$125.00/50 pieces

Spicy Chicken Quesadillas
\$110.00/50 pieces

Homemade Pizza Rolls
\$125.00/50 pieces

Mashed Potato Bar
(Garlic, Cheddar, Pesto or Horseradish)
\$2.50/person (30 person min.)

Baked Brie
\$125.00/50 people

Breakfasts

Continental

Assorted Bakery Treats
Sliced Fresh Fruit
Fresh Orange Juice
Regular and Decaf Coffee
\$8.95/person

All Natural

Granola Bars
Assorted Yogurts
Sliced Fresh Fruit
Regular and Decaf Coffee
Assorted Juices and Bottled Water
\$8.95/person
**Add a waffle station for \$??/person

Classic

Homemade Caramel Rolls
Assorted Muffins
Bagels with Cream Cheese
Fresh Fruit Kabobs with Key Lime Yogurt Dip
Assorted Juices
Regular and Decaf Coffee
\$9.95/person

Southwest Breakfast

Breakfast Burrito
(Eggs, Cheese, Chorizo, Peppers, Onions)
Exotic Fruits (Mango, Papaya, Plantain Bananas)
Assorted Juices
Regular and Decaf Coffee
\$10.95/person

Breakfast Buffets

Sunrise Breakfast

4-Cheese Scrambled Eggs
Bacon, Sausage or Ham
Parmesan Hash Browns
Fresh Orange Juice
Regular and Decaf Coffee
\$9.95/person

Early Riser Breakfast

Assorted Bakery Treats
Sliced Fresh Fruit
Dry Cereals and Milk
4 Cheese Scrambled Eggs or Quiche
Amaretto French Toast with Maple Syrup
Parmesan Hash browns
Bacon and Sausage
Regular and Decaf Coffee
Fresh Orange Juice
\$12.95/person

Brunch Buffet (available on Sundays only)

Garden Salad with Assorted Dressings
Fresh Baked Bread and Butter
Assorted Bakery Treats
Homemade Caramel Rolls
Sliced Fresh Fruit
4 Cheese Scrambled Eggs
Eggs Benedict
Parmesan Hash browns
Bacon
Desert Fire with Penne Noodles
Chicken
Wood Roasted Vegetables
Lasagna
Assorted Pizza Squares
Assorted Carved Meats
Coffee
Assorted Juices
\$14.95/person

Breaks

After School

Fresh Baked Cookies
Icy Cold Milk
Assorted Sodas
Regular and Decaf Coffee
\$6.95/person

South of the border

Tortilla Chips
Salsa, Guacamole and Sour Cream
Shredded Cheese, Lettuce, Black Olives
Cinnamon Strips
Assorted Sodas and Bottled Water
\$7.95/person

Garden Deli

Garden Veggies and Cucumber Dill Dip
Sliced Cheeses and Salami
Assorted Crackers
Assorted Sodas and Bottled Water

All Natural

Granola Bars
Assorted Yogurts
Sliced Fresh Fruit
Assorted Juices and Bottled Water
Regular and Decaf Coffee
\$7.95/person

Sweet and Salty

Pretzel Rods
Potato Chips
Fresh Strawberries
Melted Chocolate
Assorted Sodas and Bottled Water
Regular and Decaf Coffee
\$9.95/person

A La Carte Break Items

Treats

Cookies \$17.95/dozen
Brownies \$19.95/dozen
Dessert Bars \$20.95/dozen
Ice Cream Bars \$18.95/dozen

Granola Bars \$17.95/dozen
Assorted Yogurts \$18.95/dozen
Sliced Fresh Fruit \$ 3.95/person
Whole Fruit \$17.95/dozen

Snacks

Popcorn \$10.95/pound
Pretzels \$10.95/pound
Chips and Dip \$10.95/pound
Chips and Salsa \$13.95/pound

Trail Mix \$15.95/pound
Snack Mix \$15.95/pound
Peanuts \$17.95/pound
Mixed Nuts \$18.95/pound

Beverages

Coffee \$20.95/gallon, \$10.50/pot
Apple Cider \$18.95/gallon
Fruit Punch \$21.95/gallon
Soft Drinks \$2.00/each

Hot Tea \$1.75/each
Lemonade \$18.95/gallon
Assorted Juices \$2.50/each
Bottled Water \$2.00/each

Dinner Buffets

All Dinner buffets including the following choices:

Salad Choices (Select Two):

Garden with Asst. Dressings
Caesar
Spin. Salad with Rasp. Vinig.
Spinach Tort. Salad
Pasta
Fruit
Relish Tray

Potato Choice (Select One):

Garlic Roasted Baby Red
Mashed (plain, garlic, pesto
or horseradish)
Baked
Parmesan Hash browns
Rice Pilaf

Vegetable Choice (Select One):

Fresh Broccoli
Steamed Cauliflower
Wood Roasted
Honey Glazed Carrots
Buttered Green Beans
Buttered Corn with Roasted Red Peppers
Grilled Asparagus—with or without
Hollandaise (seasonal)
Choose 3 Assorted—Add \$1/person

Millstreet

Single Topping Pizzas
(Sausage, Pepperoni and Veggie)
Fresh Baked Bread and Butter

\$15.95/person

Premier Buffet

Sliced Roast Beef with
Mushroom Sauce
Sliced Turkey Breast with
Homemade Gravy
Sliced Ham with Pineapple Salsa
Beef Tips
Linguini Primavera
Seafood Linguini
Chicken Marsala

Two Choices-\$21.95/person

Three Choices-\$23.95/person

Chef Carved Add Ons:

Steamship Round of Beef-\$3.50/person

Roasted Prime Rib-\$7.50/person

Virginia Baked Ham-\$4.50/person

Deluxe Italian

Desert Fire Pasta
Spinach Tortelloni
Smoked Chicken Ravioli
Rigatoni Bolognese with Meatballs
Garlic Ciabatta Toast
Fresh-baked Bread and Butter

Two Choices-\$19.95/person

Three Choices-\$21.95/person

Italian

Lasagna
Vegetarian Lasagna
Spaghetti Bolognese
Chicken Marsala
Chicken Manicotti
Chicken Parmesean
Tortellini with prosciutto
Cheese Canneloni
Linguini Primavera
Single Topping Pizzas
Garlic Ciabatta Toast
Fresh-baked Bread and Butter

Two Choices-\$18.95/person

Three Choices-\$20.95/person

Grille

(No salad, potato or veggie choice)

Potato Salad
Baked Beans
Potato Chips
Buns and Condiments
Garden Veggies with
Cucumber Dill Dressing

Choose from the following:

Hamburgers
Veggie burgers
Hot dogs
Brats
BBQ chicken
BBQ ribs

Two Meats-\$14.95/person

Three Meats-\$15.95/person

Hawaiian

(No salad, potato or veggie choice)
Mixed greens with mandarin
oranges, peppers, ving.
Fresh Fruit
Hawaiian Rice
Pina Colada Chicken
Grilled Mahi Mahi with
Mango Salsa
Steamed Veggies (pea pods,
carrots, waterchest)

\$18.95/person

Mexican

(No salad, potato or veggie choice)
Spanish Rice
Seasoned Beef and Chicken
Grilled Onions and Peppers
Warm Flour Tortillas
Tri-Colored Tortilla Chips
Cheese, Lettuce, Tomatoes,
Black Olives and Jalapenos
Sour Cream, Guacamole and Salsa
Refried Black Beans
Cinnamon Sugar Churros

\$18.95/person

Dinner Entrées

All entrees served with choice of tossed salad or Caesar salad, fresh-baked bread and butter, choice of potato (baked, mashed, garlic roasted baby red, parmesan hashbrowns or rice pilaf) vegetable, coffee and water.

Filet Mignon

Our classic 8 oz. topped with sautéed mushrooms.
Market Price

New York Strip Steak

Center Cut Steak, grilled to perfection and topped with sauteed mushrooms. Market Price

Roasted Prime Rib

Market Price

Jim Beam Sirloin

Brushed with our homemade Jim Beam Sauce and mushrooms. \$19.95

Beef Tips

Tenderloin beef tips in a wild mushrooms sauce.
\$17.95

Kabeelo Walleye

Dipped in our special batter and pan fried. \$18.95

Grilled Salmon Filet

Salmon filet with a lemon-dill sauce. \$20.95

Grilled Mahi Mahi

Mahi Mahi filet grilled and topped with a mango salsa. \$18.95

Chicken Cordon Bleu

Chicken breast hand rolled with ham, swiss and topped with a cream sauce. \$19.95

Chicken Marsala

Sautéed chicken breast with a Marsala wine sauce and mushrooms. \$17.95

Chicken Kiev

Chicken Breast hand rolled with herb butter and topped with a cream sauce. \$19.95

Champagne Chicken

Sautéed chicken breast topped with a champagne cream sauce. \$17.95

Oven Baked Chicken

Chicken baked with lemon and rosemary or BBQ seasonings. \$17.95

Roast Loin of Pork

Served with an herbed cream or apple chutney sauce. \$17.95

Stuffed Pork Chops

Thick chop stuffed with an apple sage dressing.
\$19.95

Bacon Wrapped Turkey Tenderloins

Grilled Tenderloins topped with a tarragon mustard sauce. \$18.95

Jumbo Shrimp

6 Jumbo shrimp broiled in a herbed garlic butter.
\$20.95

Traditional Turkey Dinner

Sliced turkey breast, mashed potatoes with gravy, homemade stuffing and green beans. \$16.95

6 oz Filet Mignon and 8 oz Walleye OR 4 Jumbo Shrimp

Filet mignon and choice of wallet or shrimp.
Market Price

6 oz Prime Rib and 8 oz Walleye OR 4 Jumbo Shrimp

Prime Rib and choice of walleye or shrimp.
Market Price

8 oz NY Strip and 8 oz Walleye OR 4 Jumbo Shrimp

NY Strip Steak and choice of walleye or shrimp.
Market Price

Lunch Buffets

All buffets include, coffee, iced tea and lemonade

Pizza Express

Garden Salad or Caesar Salad
Fresh Baked Bread and Butter
Single Topping Pizzas (Pepperoni,
Sausage, Cheese and Veggie)

\$12.95/person
Specialty pizzas available for
an additional \$2/person

Deli Buffet

Garden Salad
Pasta Salad
Sliced Roast Beef, Turkey and Ham
Sliced Swiss, Colby, Provolone
and Pepper Jack
Condiments, Lettuce, Tomato and Onion

\$13.95/person
Add homemade soup for \$1.25/person

Pasta Buffet

Garden Salad and seasonal Relish Tray
Fresh-baked Bread and Butter
Assorted Pastas (Penne, Tortellini, Linguini)
Grilled Chicken and Italian Sausage
Wood Roasted Vegetables
Alfredo and Marinara Sauces

\$14.95/person

Mexican Buffet

Spanish Rice
Seasoned Steak and Chicken
Grilled Onions and Peppers
Warm Flour Tortillas
Cheese, Lettuce, Tomatoes,
Black Olives and Jalapenos
Sour Cream, Guacamole and Salsa
Tri-Colored Tortilla Chips
Cinnamon-Sugar Churro
Refried Black Beans

\$15.95/person

Soup and Salad Bar

Caesar Salad
Garden Salad
Tomato, Cheese, Cucumbers, Bacon,
Sunflower Seeds, Hard-boiled Egg,
Croutons, Red Onion
Assorted Dressings (French, Ranch,
Bleu Cheese, Cucumber Dill)
Fresh-baked Bread and Butter
Homemade Soup
Homemade Chili (seasonal only)

\$11.95/person

Grand Italian Buffet

Garden Salad
Pasta Salad
Fresh Baked Bread and Butter
Garlic Ciabatta Toast
Chef's Choice Vegetable

Choose from the following:

Desert Fire Pasta
Spinach Tortelloni
Chicken Manicotti
Tortellini with Prosciutto
and Mushrooms
Smoked Chicken Ravioli
Rigatoni Bolognese with Meatballs

Two Entrées \$17.95/person
Three Entrées \$18.95/person

Italian Buffet

Garden Salad
Pasta Salad
Fresh-baked Bread and Butter
Garlic Toast
Chef's Choice Vegetable

Choose from the following:

Lasagna
Vegetarian Lasagna
Chicken Marsala
Chicken Parmesan
Linguini Primavera

Two Entrées \$15.95/person
Three Entrées \$16.95/person

Grand Buffet

Homemade Soup
Italian Pasta Salad
Garden Salad
Fresh-baked Bread and Butter
Chef's Choice Vegetable

Potato Choices: (select one)
Parmesan Hash browns
Garlic Red Potatoes
Baked Potato
Mashed Potatoes (Plain, Garlic,
Horseradish or Pesto)

Entrée Choices: (select two or three)
Oven Roasted Chicken
Beef Tips with Wild Mushroom Sauce
Chicken Marsala
Kabeelo Walleye
Honey Glazed Ham with
Pineapple Salsa
Linguini Primavera

Two Entrées \$16.95/person
Three Entrées \$18.95/person

Grille Buffet

Potato Salad
Baked Beans
Potato Chips
Garden Veggies with
Cucumber Dill Dip
Buns and Condiments

Meat Choices: (select two or three)
Hamburgers
Veggie Burgers
Hot Dogs
Brats
BBQ Chicken
BBQ Ribs

Two Meats \$13.95/person
Three Meats \$14.95/person

Lunches

Entrees (price per person)

All Entrees served with choice of salad, fresh-baked bread and butter, choice of potato, chef's choice vegetable and coffee, iced tea and lemonade.

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| Kabeelo Walleye | \$15.95 |
| Linguini Primavera | \$11.95 |
| Linguini Primavera with Chicken | \$13.95 |
| Linguini Primavera with Shrimp | \$15.95 |
| Beef Tips | \$14.95 |
| Turkey with Gravy, Stuffing and Mashed Potatoes | \$13.95 |
| Chicken Marsala | \$13.95 |
| Chicken Parmesan | \$13.95 |
| Roasted Pork Loin | \$12.95 |
| Wild Mushroom Chicken Penne | \$13.95 |
| Lasagna | \$11.95 |
| Desert Fire Pasta | \$15.95 |
| Butternut Squash Ravioli | \$13.95 |

Sandwiches

All sandwiches served with choice of chips, fresh fruit, or pasta salad, and coffee, iced tea and lemonade.

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|--|---------|
| Parmesan Walleye | \$13.95 |
| Millhouse Club | \$10.95 |
| Chicken Caesar Wrap | \$10.95 |
| Classic Pub | \$11.95 |
| Italian Ciabatta | \$10.95 |
| Grilled Chicken and Cheese | \$10.95 |
| Walnut Chicken Salad on a Croissant | \$9.95 |
| Pot Roast | \$10.95 |
| Veggie Pita (mushrooms, peppers, onions, broccoli, spinach, pea pods) | \$10.95 |

Add cup of soup for \$1.25/person

Box Lunch

Includes Sandwich, chips, Fruit and Cookie

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|-------------------------------------|---------|
| Ham and Swiss or Cheddar | \$9.95 |
| Roast Beef and Swiss or Cheddar | \$10.95 |
| Tuna Salad | \$9.95 |
| Veggie Pita | \$9.95 |
| Turkey and Swiss or Cheddar | \$9.95 |
| Italian Ciabatta | \$10.95 |
| Walnut Chicken Salad on a Croissant | \$9.95 |
| Caesar Wrap | \$10.95 |

Add a cup of soup for \$1.25/person

Salads

All salads served with fresh baked bread and butter, coffee, iced tea and lemonade

Add Soup Du Jour for \$1.25/person

| | |
|---|---------|
| Coconut Chicken | \$11.95 |
| Tostada | \$11.95 |
| Cilantro Lime Shrimp | \$13.95 |
| Thai Chicken | \$12.95 |
| Chef's (lettuce, turkey, ham, cheddar, egg provolone or mozzarella and tomato) | \$11.95 |
| Caesar Salad | \$9.95 |
| Add Chicken | \$10.95 |
| Add Steak | \$11.95 |
| Add Shrimp | \$12.95 |

Desserts

Carrot Cake

Layered carrot cake finished with a cream cheese frosting. \$5.95

Chocoholic's Chocolate Cake

A layered chocolate cake with chocolate ganache, it's sinful! \$4.95

Apple Crisp

Just like Grandma used to make! \$4.95

Tiramisu

Sponge cake layered with coffee flavored filling, topped with whipped cream. Delightful! \$5.95

New York Cheesecake

An oldie but goodie! Choose from Raspberry, Strawberry, Blueberry, Chocolate or Caramel Sauces. \$3.95

Turtle Cheesecake

NY cheesecake topped with chocolate, caramel and caramelized nuts. \$5.50

Chocolate Dipped Cheesecake

NY cheesecake dipped in a chocolate ganache. \$5.95

Chocolate Mousse

Light and fluffy chocolate cream dessert \$5.95

Chocolate Dipped Strawberries *3 Dozen

Minimum*

Big, Juicy strawberries dipped in milk chocolate. Market Price

Chocolate Fondue *50 Person Minimum*

Pieces of fresh fruit and chunks of pound cake served with melted milk chocolate \$6.00

Coffee Station

Fresh brewed coffee, whipped cream, cinnamon sticks, chocolate shavings, lemon peel, orange twists and flavored syrups. \$3.95

Spirits

Liquor-

| | |
|------------------|-------------------------|
| Rail Drinks | \$4.00-\$4.50 per drink |
| Call Drinks | \$4.50-\$5.50 per drink |
| Top Shelf Drinks | \$5.50 and up per drink |

Wine-

| | |
|-------------------------|---------------------------------|
| House Wine | \$5.50/glass, \$16.95/bottle |
| Champagne | \$16.95/bottle |
| Non-Alcoholic Champagne | \$13.95/bottle |

Beer-

| | |
|---------------------------|---|
| Keg Beer | |
| (Miller and Bud Products) | \$3.50/glass \$250 per 16 gallon keg |
| All other Brands | Please Call for Price |
| Bottle Beer | \$3.50-\$5.50/bottle |

Miscellaneous-

| | |
|-----------------|----------------|
| Soft Drinks | \$1.50/glass |
| Fruit Punch | \$20.95/gallon |
| Champagne Punch | \$34.95/gallon |