

Thank you for considering us to be part of your next event!

## *Mill Street Catering & Events*

9440 Mill Street Ben Lomond Ca 95005

[www.Millstreetcateringevents.com](http://www.Millstreetcateringevents.com)

Phone: 831.336.3910

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Mill Street Catering recommends 24 to 48 hour notice prior to your event to place your order.

Same day service may be available depending on your event.

We offer catering services for events ranging from 10 to 5000 people.

Mill Street Catering believes every event has its own specific needs; therefore our professional staff will take their time to customize and personalize each and every event.

Mill Street Catering is a full service caterer known for its excellent quality of food and outstanding service.

### ***Four easy steps to have your dream party come to life:***

1. Select the appropriate service
2. Select a Mill Street Catering menu package or let us create your own customized menu.
3. Call Mill Street Catering professional staff to tailor your event.
4. Your event. Our Skill. The Perfect Combination! Enjoy!

### ***Available Services***

Mill Street Catering offers a wide variety of services such as:

Full Service Catering (Weddings, Corporate, Private Parties)

BBQ on Site

Asian Woks on site

Outdoor Events and Picnics

Beach Luau Parties

Wine and Specialty Cheese Parties

Event Planning Services

Action Stations – Very Fun!!!

Drop Off and Set Up Services

Meal Delivery Service

Gallery Openings/Art Shows

Premium Bar Service



# *Wedding Menu Selections*



[www.Millstreetcateringevents.com](http://www.Millstreetcateringevents.com)

## Action Stations

### Fajita Station

Grilled Chicken Cooked to order with Sauteed peppers and Onions, Fresh Tortillas and Salsa, Sour Cream and Guacamole

### Pasta Station

Penne Pasta with Italian Sausage and Cheese Filled Tortellini with Fresh Spinach Alfredo and Fresh Marinara Sauce and Pesto Sauce, Aged Parmesan

### Caprese Station

Multi Colored Tomatoes, Fresh Mozzarella di Buffalo, Burrata, Feta, Fresh Basil.

Guest Choice of Ingredients: Black Pepper, Pink Hawaiian Salt, Fleur de Sel, Truffle Salt, Arbequina Olive Oil, Lemon Olive Oil, Truffle Oil, Basil Oil, Aged Balsamic, Saba, Fig Essence

### Oyster Bar

#### Brandied Prawns

Sautéed Shrimp with Capers, Tomatoes and Flambéed with Brandy made to order

#### Bananas Foster

Fresh Sliced Bananas Flambé with Rum and Brown Sugar served over Vanilla Bean Ice Cream

#### Chocolate Fountain

Assorted Dipping items to include: Fresh Stem Strawberries, Mini Cookies, Marshmallows, Rice Krispy Bites

## Carving Stations

Carving Stations with Chef are 1 Hour, Serves 50 Guests Served with Condiments and Franchise Rolls

### Slow Roasted Prime Rib

Complimented with Au Jus and Horse Radish and Sea Salts

### Roasted Leg of Lamb

Herb Crusted Garlic and Rosemary infused with a Reduction Sauce

### Oven Roasted Turkey

Served with Cranberry Relish and Gravy

### Fire Glazed Honey Ham

Served with Trio of Sauces



## Full Service Catering

What does that actually mean?

Mill Street Catering will handle every aspect of your party, from initial set up to clean up. We will provide professional chefs, servers, bartenders and event coordinators to

guarantee your party is a success and ensure no detail will be overlooked. Mill Street Catering also offers a

wide

variety of Chinaware, glassware, silverware, linen cloths, tables, chairs and tents to satisfy every customer's preference.

## Outdoor Events and Picnics

Mill Street Catering will cater your party with a customized menu or a package. Our professional chefs will prepare your menu on site. Your guest will enjoy the aroma of freshly grilled meats cooked to perfection.

## Drop Off and Go! and Set Up Services Just as YOU like It!

Handling the details yourself? Great! Mill Street Catering will provide a professional caterer to deliver and set up your event. Upon request our caterers will stay and assist in serving your event. There is a minimum of \$450.00 for deliveries. All staffed events are subject to labor charges and an 18% service charge.

Delivery and pick up fee: \$40.00

## Event Planning Services: We take care of everything!

We help you create and personalize your event, Beginning to end, set-up to clean up. We walk you through each step of the process assisting you with menu selection, décor, equipment rentals, Staffing, outdoor locations, and entertainment and of course the food service. Menu planning to make all dietary sensitivities (Gluten Free, Vegetarian).

## Premium Bar Service

Mill Street Catering will provide a wide selection of bar services,

featuring: Signature Martinis, Signature Margaritas,

Imported and Domestic beers,

Wines and Champagne from around the world,

A wide variety of premium liquor.

## Wedding Menu Selections

### Package includes:

Passed Hors D'oeuvres,  
Salad Course,  
Entrée Course,  
Signature Breads & Herb French Butter,

### Butter Style

Passed Hors D'oeuvres

(Please Choose Four)

Cherry Tomatoes with Piped Blend of Basil Herb Cream  
Tuna Carpaccio on Flat Bread topped with Wasabi Sauce  
Skewered Shrimp with Ginger, Jalapeno & Lemon Butter  
Coconut Chicken with Fresh Mango Sauce  
Grilled Vegetable Skewer with Lemon Garlic  
Dungeness Crab Louie on Belgium Endive  
Prime Rib Sliders  
Mini Maryland Crab Cakes with Jalapeno Dip  
Artichokes Parmesan  
Gruyere Quiche Tartlets  
Beef Fennel Kabobs  
Warm Brie Puffs  
Grilled Chicken & Portobello Mushroom Brochette with Roasted Garlic Dip  
Basil Cream Torte with Crostini  
Water Chestnuts Wrapped with Prosciutto  
Rolled Asparagus in Shaved Grilled Beef with Béarnaise Sauce  
California Rolls  
Brie & Pear Phyllo Triangles  
Spanikopita with Feta & Spinach  
Seared Scallop in Bacon with Cream Dijon Dip  
Roasted Baby Potatoes Piped with Crème Fraîche Mashed Potatoes  
Smoked Salmon & Dill in Phyllo  
Mushroom Caps with Choice of Sausage or Crabmeat  
Delicate Spring Egg Rolls with Thai Sweet Dip  
Cucumber topped with Dill Boursin Cheese & Baby Shrimp  
Thai Chicken Sate with Spicy Peanut Dip  
Beef Wellington in Puffed Pastry with Horseradish Crème  
Chicken Empanada Triangles



### Salad Course

(Please Choose One)

*Classic Caesar Salad* with Romaine Lettuce, Seasoned Croutons, Cherry Tomatoes, Kalamata Olives, Parmesan Crisp and Caesar Dressing.  
*Butter Lettuce Salad* Pt. Reyes Blue Cheese, Candied Walnuts, Grilled Pears and Pear Raspberry Vinaigrette.  
*Fresh Mixed Field Greens* with Toy Box Tomatoes, Shaved Radish, Dried Cranberries, Blue Cheese, Apple Wedges, Toasted Pecans and Champagne Vinaigrette  
*Fresh Mozzarella Cheese* Sliced Roma Tomatoes, Fresh Basil Leaves & Aged Balsamic  
*Spinach Salad* with Goat Cheese, Shaved Red Onions & Gala Apples with Chutney Port Vinaigrette  
*The "Wedge"* Chilled Iceberg with Pancetta & Pt. Reyes Blue Cheese crumbles served with Blue Cheese Vinaigrette, and smoked bacon.

*Watermelon Burrata*, Mache, Frisee, Pistachio, Red Wine Dressing

*Little Gem* Roasted Baby Carrots, Hazelnuts, Parmesan, Creamy Lemon Dressing

*Petite Organic Greens* Red Pear, Spicy Pecans, Feta Cheese, White Balsamic Vinegar.

### Entrée Course

(Please Choose One)

*Chicken Breast Sautéed in Marsala Wine* topped with Wild Mushrooms  
*Chicken Breast Sautéed in Lemon Beurre Blanc Sauce* topped with Artichoke Hearts, Grilled Red Peppers & Kalamata Olives  
*Breast of Chicken stuffed w/ Grilled Asparagus* Swiss Cheese, Parmesan Cheese, topped with Roasted Garlic Cream Sauce  
*Breast of Chicken stuffed with Goat Cheese* Tuscan Herbs & Bell Pepper stuffed w/ a Roasted Red Pepper Sauce  
*Grilled Pork Medallions* with a Green Apple Chutney  
*Stuffed Pork Loin Mediterranean* Garlic Red Peppers, Olives, Feta Cheese, Spinach  
*Grilled Tri-Tip Au Jus* with Cremini Mushroom Sauté  
*Classic Filet Mignon* topped with Cabernet Demi-Glace Reduction  
*Herb Crusted Tenderloin of Beef* with Porcini Mushrooms & a Merlot Demi-Glace  
Rosemary & Roasted Garlic *Grilled Pork Chop*  
*Grilled Salmon* with Wilted Spinach & Sautéed Garlic or Tropical-Mango Relish served w/ Rosemary Potatoes and Assorted Baby Squash  
*Seafood Penne Pasta*, Monterey Bay Clams, Mussels, Scallops and Shrimp Sautéed with Sundried Tomato Capers Butter Sauce  
*Pan Seared Ahi Tuna Filet* with Jasmine Rice topped with Fried Leeks  
*Portobello Mushroom Ravioli* stuffed with Portobello and Parmesan Cheese Toasted with Fresh Tomato & Creamy Pesto Sauce  
*Tartufata (black truffle) Gnocchi* crème Fraîche sauce with caramelized onions & spinach  
*Butternut Squash Ravioli* with a Browned Butter Leek Sauce

## Vegetable Accompaniments

(Please Choose One)

Grilled Vegetables with Balsamic Extra Virgin Olive Oil & Zest of Lemon  
Market Asian Style Green Beans with Red Peppers  
Steamed Broccoli & Zucchini with Dill Dijon Butter  
Grilled or Pan Seared Asparagus with Shallots  
Baby Carrots with Crisp Pea Pods  
Sautéed Snap Peas & Brown Sugar Roasted Baby Carrots  
Grilled Vegetable Lasagna, Tomato, Arbequina Olive Oil, Parmesan  
Heirloom Carrots, Toasted Farro, Medjool Dates, Yogurt  
Roasted Baby Beets, Lacinato Kale, Toasted Farro, Quinoa, Almonds, Strachino Cheese

## Gluten Free Entries

Seared Prime Filet Mignon (Cooked medium rare)  
Roasted Baby Vegetables, Parsnip Puree  
Sherry Wine-Natural Jus

Seared Skuna Bay Salmon (May contain raw fish)  
Roasted Baby Vegetables, Roasted Fingerling Potatoes  
Salsa Verde

## Starch Accompaniments

(Please Choose One)

Piped Roasted Garlic Mashed Potato with Crème Fraiche  
Rosemary Roasted Red Potatoes  
Lemon & Wild Mushrooms Risotto  
Slow Roasted Fingerling & Yukon Potatoes with Fresh Herbs  
Pan Seared Polenta Triangle  
Wild Rice with Wild Mushrooms  
Yukon Gold Mashed Potato with Shallot & Cracked Pepper

## Coffee & Tea Station

French Roast Regular and Decaffeinated Coffee,  
Assortment of Fine Teas,  
Cream, Raw Sugar and Gourmet Coffee Syrups

## Dessert Station

Wedding Cake  
Cupcake Tree  
Chocolate Fountain  
Mini Gourmet Desserts Table

## Rehearsal Dinner Buffets

### Hawaiian Buffet

Kalua Pork  
Coconut Chicken Breast w/ Fresh Mango Relish  
Chicken Long Rice  
Aloha Sweet Potatoes  
Big Kahuna Hawaiian Salad served with Pineapple Tahini Dressing

### Tuscany Buffet

Chicken Breast Stuffed with Goat Cheese, Artichoke Hearts,  
Sun Dried Tomatoes & Roasted Red Pepper Sauce  
Pork Medallions with Grated Parmesan Cheese  
Grilled Asparagus with Roasted Garlic  
Farfalle Pasta with Creamy Tomato Basil  
Assorted Grilled Vegetables  
Sliced Melon and Tiramisu Cake

### New Orleans Buffet

Louisiana Style Crab Cakes w/ Jalapeno Sauce on the Side  
Chicken Breast & Andouille Sausage Skewer  
Creole Rice  
Grilled Vegetable Platter w/ Smoked Roasted Red Peppers Sauce  
Spring Mix Salad w/ Cilantro Lime Vinaigrette Dressing  
King Cake with the Baby for good luck!

### Mexican Buffet

Grilled Skirt Steak Fajitas  
Grilled Chicken Breast Fajitas  
Fresh Fruit Salad  
Black Beans  
Authentic Spanish Rice  
Fresh Salsa Cruda & Tequila Chipotle Salsa  
Corn Tortilla Chips w/ Guacamole & Sour Cream  
Flour Tortilla & Corn Tortilla  
Mexican Flan, Fried Churros and Cookies

### California Barbeque

Locally Grown Organic Garden Chop Salad  
Napa Coleslaw  
Red Potato Salad and Macaroni Salad  
Our Own Grilled Assorted Sausages with Sierra Mustards  
Butter Boiled Butter Brentwood Corn on the Cobb  
BBQ Pork Ribs  
Mary's Organic Boneless Chicken Thighs with Baked Beans  
Local Apple Pie and Marianne's Vanilla Ice Cream

### Pan Asia

Chinese Chicken Salad with Crispy Won Tons  
Mango and Papaya Salad with Roasted Peanuts Special Sauce  
Orange Chicken  
Peking Pork  
Vegetable Chow Mein  
Tofu and Vegetable Stir Fry  
Fried Rice  
Famous Pot Stickers with Dipping Sauce  
Fresh Fruit Tart