

Wedding Packages



Wedding Buffet #1

These first few menu packages are Specials ~ combining everything you'll need for an elegant reception buffet, at one affordable rate. These wedding specials include Dinner Plate, Silverware, Linen Napkins, Table Linens, Catering Service Staff and more. Call us today and we'll help you design your custom menu!

Hors D'Oeuvres (Please Choose Three)

Bruschetta with Pesto, Diced Tomato & Parmesan

Crostini with Olive Tapenade

Crostini with Fresh Mozzarella and Tomato (V/GF)

Pork and Vegetable Filled Pot Stickers

Chicken Wings, Teriyaki or Buffalo Sauce

Stuffed Mushrooms, (V/GF)

Stuffed Mushrooms with Sausage

Artichoke Dip in Sourdough Bowl with Sliced Baguette

Assorted Fresh Canapés; Cucumber Canapés with Lemon Dill Mousse.

Smoked Salmon Mousse on Premium Crackers; Cherry Tomato stuffed with Olive Tapenade

Beef Meatballs with your choice of BBQ Sauce, or Sweet and Sour Sauce.

Chicken Meatballs with Peanut Dipping Sauce

Coconut Chicken with Fresh Mango Sauce

Vegetarian Sushi Rolls.

Baked Brie Puffs Specialty Brie Cheese filled with Pesto Cream Sauce wrapped in a Puff Pastry.

Vegetarian Antipasto Platter with Seeded Baguette and Sourdough Crostini.

Sliced Fresh Fruit Platter with Locally Grown Strawberries

Fresh Vegetable Crudité Platter with an assortment of sliced Baguettes and your choice of Creamy Herb Dip or Vegan Dip. (V/GF)

Spanikopita – Phyllo Triangles with Fresh Spinach & Feta Cheese

Smoked Salmon Platter ~ Side of Smoked Salmon served with Caper and Dill Sauce and Lemon Wedges.

Phyllo Cups filled with Creamy Artichoke Parmesan Dip

Baked Polenta Rounds with House-made Mushroom Ragout

Jalapeno Poppers stuffed with Goat Cheese wrapped in Duck Breast, Proscuitto, and Asparagus

Salad Course

(Please Choose Two)

Traditional Caesar ~ Hearts of Romaine, House Made Croutons & Shaved Parmesan, served with Caesar Dressing.

Spinach Salad with Walnuts, Shaved Red Onions, Gala Apples with a Gorgonzola Chutney Pork Vinaigrette.

Fresh Mixed Field Greens, Toy Box Tomatoes, Shaved Radish, Dried Cranberries, Blue Cheese, Toasted Walnuts, and Champagne Vinaigrette.

Classic Garden Salad with Organic Greens and Seasonal Local Vegetables. Tossed or with your favorite dressings on the side.

Mediterranean Pasta Salad with Kalamata Olives, Crumbled Feta, Pine Nuts, and Sundried Tomatoes. Served with Balsamic Vinaigrette.

Marinated Mushroom Salad with Mild, Delicious Peppers

Cucumber & Tomato Salad, Bermuda Red Onion, Broccoli Crowns served with an Italian Vinaigrette.

Entrée Course

(Please Choose Two)

Sliced Marinated Tri-Tip with Peppercorn Sauce or dry-rubbed.

Fresh Snapper in Garlic, Caper & Mushroom Sauce

Savory Beef Brisket with Chimichurri Sauce or Chipotle Au Jus and Horseradish

Grilled Breast of Chicken with Lemon Herb & White Wine Cream Sauce

Vegetarian Lasagna with Grilled Vegetables, Pine Nuts, Feta & Basil Cream Sauce (Vegetarian)

Grilled Chicken Breast Sauteed in Marsala Wine, topped with Wild Mushrooms.

Tender Roast Beef with Au Jus & Horseradish

Tropical Tilapia ~ Fresh Sautéed Tilapia Fillet topped with Tropical Mango Salsa
Roasted Pork Loin with an Apricot Sauce.

Chicken Stuffed with Grilled Asparagus, Swiss Cheese, Parmesan, topped with a
Garlic Cream Sauce.

Cheese Tortellini with Pesto Cream Sauce or Butternut Squash Ravioli with Sage
Brown Butter Sauce.

Penne Pasta tossed with Fresh Tomato, Mushrooms, Artichoke Hearts & Basil in White
Wine with Parmesan.

Chicken Piccata Delicious Tender Chicken Breast with Lemon, White Wine,
Garlic and Capers.

Starch Accompaniments

(Please Choose One)

Garlic Mashed Potatoes with Crème Fraiche

Rosemary Roasted Potatoes

Vegetable Rice Pilaf

Herbed Butter Rice

Potatoes Au Gratin

Vegetable Accompaniments

(Please Choose One)

Julienne Medley of Seasonal Vegetables Lightly Sautéed with Olive Oil, a touch of Garlic and Sea Salt.

Green Beans with Toasted Almonds and Shallots.

Baby Carrots with Orange Glaze.

Grilled Vegetable Platter drizzled with Olive Oil and Balsamic.

Yams Baked with Brown Sugar, Chopped Walnuts and Pecans

Candied Yams with Brown Sugar, Cinnamon and Fresh Oranges

Roasted Root Vegetables with Fennel and Olive Oil and Pink Sea Salt.

Grilled Artichoke Halves with Balsamic Aioli.

Roasted Brussel Sprouts drizzled with Olive Oil, Cracked Pepper and Sea Salt.

Fresh Baked Rolls and Herb Focaccia

Dessert/Cake Service – Includes Dessert Plate, Silverware & Server (Dessert not included)

Menu Pricing: \$59 Per Person includes Dinner Plate, Silverware, Water Glass, Linens & Catering Staff! Service Charge & Sales Tax Apply. Above pricing is per person and includes buffet set-up, china, linen & full service. Pricing based on 100 guests or more. Groups 75-99 Add \$5/pp. Smaller groups – call for custom quote.

Wedding Buffet #2

This Special wedding package offers a fabulous blend of ocean fresh seafood and classic entrees.

This wedding package includes: **Dinner Plate, Silverware, Linen Napkins, Table Linens, Catering Service Staff** . Our Menus are always flexible, so call us with your Custom requests.

Hors D'Oeuvres

(Please Choose Three)

Warm Brie Puffs.

Coconut Chicken with Fresh Mango Sauce.

Crostini topped with your choice of Caprese, Olive Muffaletta, Herb Cheese and Grilled Onions

Prime Rib Sliders

Gruyere Quiche Tartlets

California Rolls

Delicate Spring Egg Rolls with Thai Dipping Sauce

Tomato Mozzarella Skewer with Marinated Olives, Artichoke Hearts, Aged Balsamic, and Extra Virgin Olive Oil.

Local Mushroom Caps stuffed with Housemade Sausage and Parmesan Cheese.

Smoked Salmon Canapés with Creme Fraiche & Capers on Toast Points

Smoked Duck with Tomato Balsamic Relish on Melba Toast

Prosciutto Wrapped Melon

Grilled Chicken Satay Skewers with Peanut Sauce

Phyllo Purse filled with Fontina Cheese and Pine Nuts

Beef Meatballs with your choice of Barbeque Sauce, Swedish, or Spicy Sauce

Maytag Blue Cheese on Belgian Endive

Cucumber topped with Dill Cream Cheese and Baby Shrimp

Smoked Salmon and Lemon Dill Crème Fraiche and Artichoke Leaves.

Salad Course

(Please Choose Two)

Traditional Caesar ~ Hearts of Romaine, House Made Croutons & Shaved Parmesan, served with Caesar Dressing

Spinach Salad with Walnuts, Shaved Red Onions, Gala Apples with a Gorgonzola Chutney Pork Vinaigrette.

Fresh Mixed Field Greens, Toy Box Tomatoes, Shaved Radish, Dried Cranberries, Blue Cheese, Toasted Walnuts, and Champagne Vinaigrette.

Classic Garden Salad with Organic Greens and Seasonal Local Vegetables. Tossed with your favorite dressings on the side.

Mediterranean Pasta Salad with Kalamata Olives, Crumbled Feta, Pine Nuts, and Sundried Tomatoes. Served with Balsamic Vinaigrette.

Marinated Mushroom Salad with Mild, Delicious Peppers, Cucumber & Tomato Salad, Bermuda Red Onion, Broccoli Crowns served with an Italian Vinaigrette.

Vine-Ripe Tomato, Mozzarella with Sweet Basil Extra Virgin Olive Oil, and Balsamic.

Entrée Course

(Please Choose Two)

Chicken Chipotle ~ Chipotle Sauce with Shallots & a Dash of Cream

Roasted Pork Loin with Vidalia Onion, Grilled Apple, and Aged Balsamic.

Sliced Marinated Tri-Tip with Peppercorn Sauce, Chipotle Sauce or our special Honey Ginger!

Fresh Grilled Mahi-Mahi ~ Finished with Fresh Mango & Pineapple Salsa

Breast of Chicken with Mushrooms, Artichoke Hearts & Light Lemon Crème
Fresh Grilled Salmon with Light Lemon Dill Sauce or Roasted Tomato Basil Butter

Chicken Stuffed with Prosciutto, Basil & Pine Nuts, Finished with a Lemon Butter Crème Sauce

Roasted Game Hen with Chicken Apple Sausage

Grilled Angus Sirloin with Mustard Seed Crust and Peppercorn Au Jus.

Grilled Flank Steak with Chimichurri and Grilled Tomato

Beef Bourguignon

Parmesan Crusted Tilapia Fillets, and Buttersauce.

Grilled Salmon with wilted Spinach and Sauteed Garlic or Tropical Mango Relish

Ask about our wonderful Seabass Special, or Filet Mignon! (Market Price)

Pasta Sides

(Can Serve as One Entrée for Vegetarians)

Mediterranean Lasagna with Eggplant, Portobello Mushrooms, Tomato, Feta Cheese and Basil Cream Sauce

Butternut Squash Ravioli with Brown Butter, Crispy Sage, and Fresh Parmesan

Cheese Tortellini with Pine Nuts & Basil Cream Sauce

Cannelloni Alfredo (or Marinara) filled with Spinach & Cheese

Penne Pasta tossed with Fresh Tomato, Mushrooms, Artichoke Hearts & Basil in White Wine with Parmesan

Ravioli filled with Gruyere Cheese, Pine Nuts, and topped with Roasted Tomato Sauce

Starch Accompaniments

(Please Choose One)

Garlic Mashed Potatoes, or Classic Butter Mashed Potatoes

Slow-Roasted Fingerlings, and Yukon Potatoes with Fresh Herbs

Roasted New Red and Fingerling Potatoes with Olive Oil and Sea Salt

Wild Rice Pilaf or Simple Herb Rice

Wild Mushroom or Butternut Squash Risotto

Vegetable Accompaniments

(Please Choose One)

Julienne Medley of Carrots, Squash, Zucchini, Red Bell Peppers and Bermuda Onion

Green Beans Almondine with Shallots

Baby Carrots with Crisp Pea Pods.

Steamed Blend of Broccoli, Cauliflower, & Fresh Seasonal Veggies in Light Butter Sauce

Roasted Brussel Sprouts with Cracked Pepper and Sea Salt

Garden Fresh-Grilled Vegetables

Fresh Dinner Rolls & Butter

Dessert/Cake Service – Includes Dessert Plate, Silverware & Server (Dessert not included)

Menu Pricing: \$65 Per Person includes Dinner Plate, Silverware, Water Glass, Linens & Catering Staff! Service Charge & Sales Tax Apply. Above pricing is per person and includes buffet set-up, china, linen & full service. Pricing based on 100 guests or more. Groups 75-99: add \$5/pp. Smaller groups – call for custom quote.

Vegetarian Buffet #3

Vegetarians can enjoy a vast array of options in menu planning and design. Here's an example of a vegetarian buffet that will delight the senses. If you have your favorite vegetarian delights, let us know. We can make it for you.

Hors D'Oeuvres

(Please Choose Three)

Dolmas stuffed with Rice, Calamata Olives, Sundried Tomato and Basil Feta, Pine Nuts

Polenta Triangles with Caramelized Onion, Crumbled Bleu Cheese and Candied Walnut

Bruschetta with Diced Roma Tomato, Fresh Basil, Shaved Parmesan and Balsamic Reduction

Baked Brie in Puff Pastry with Pesto Cream Sauce

Fresh Spring Rolls with Spicy Peanut or Fresh Mango Dipping Sauce (vegan)

Cucumber Canapés with Lemon Dill Mousse

Phyllo Cup with Artichoke, Feta, and Calamata Olive or Teriyaki Roasted Vegetables

Vegetarian Sushi Rolls with Shiitake Mushrooms, Carrots, Spinach & Daikon Radish (vegan)

Seasonal Fresh Fruit Salad

Roasted Garlic stuffed Mushroom Caps (vegan)

Antipasti or Caprese Skewers

Wild Mushrooms and Gruyere Tartlet

Salad Course

(Please Choose Two)

Classic Caesar Salad~ Hearts of Romaine, Garlic Croutons & Shaved Parmesan
Spinach Salad with Pears, Walnuts and Gorgonzola with Balsamic Dressing

Caprese Salad with Fresh Mozzarella, Basil, and Balsamic Vinaigrette

Organic Field Greens with Crumbled Goat Cheese, Fresh Strawberries, Toasted Almonds, and Raspberry Vinaigrette

Classic Garden Salad with Organic Greens and Seasonal Local Vegetables. Tossed or with your favorite dressings on the side.

Mediterranean Quinoa Salad with Cranraisins, Crumbled Feta, Pine Nuts, and Lemon Vinaigrette

Marinated Garlic Mushroom Salad

Cucumber & Tomato Salad with Our House-made Champagne Vinaigrette

Mixed Greens with Mandarin Oranges, Toasted Almonds & Raspberry Vinaigrette

Shaved Brussel Sprouts with Red Onions and Pine Nuts

Vegetarian Entrees

(Please Choose One)

Butternut Squash Ravioli with Brown Butter Sage Sauce

Polenta Risotto Stack- Mushroom Risotto & Polenta Cakes with layered with Grilled Vegetables, Finished with a Sherry Sauce (vegetarian or vegan, your choice)

Wild Mushroom or Butternut Squash Risotto with Shaved Parmesan

Balsamic Roasted Portabella stuffed with Fontina Polenta. Finished with Grilled Asparagus Spears

Eggplant Parmesan

Broccoli, Mushroom, Potato, and Romano Cheese baked in Phyllo

Baked Rigatoni with Garlic, Fresh Basil, Marinara, and blend of Fontina, Mozzarella, and Parmesan Cheeses

Stir Fry Vegetables over Soba Noodles or Jasmine Rice

Vegetable and Feta Lasagna with Basil Cream Sauce

Eggplant Rolletini – Eggplant Seared & rolled with Fontina Cheese, Fresh Basil, & Pine Nuts in House-made Marinara Sauce

Fresh Potato Gnocchi tossed with Tomato, Fresh Basil, Garlic and Olive Oil

Broccolini, Red Pepper, Roasted Garlic Frittata

Mushroom Bolognese over Spaghetti Squash

Butternut Kale Lasagna

Penne Pasta with Tomatoes, Artichoke Hearts, & Mushrooms in a White Wine Herb Sauce

Vegetables

(Please Choose One)

Julienne Medley of Seasonal Vegetables Lightly Sautéed with Olive Oil, a touch of Garlic & Sea Salt

Asian Saute with Snow Peas, Carrots, Asparagus and Bok Choy

Grilled Vegetable Platters drizzled with Virgin Olive Oil and Balsamic

BalsamicRoasted Brussel Sprouts

String Beans Sautéed with Toasted Almonds and Shallots

Sautéed Broccoli, Cauliflower, and Carrots with light Herbs

Grilled Artichoke Halves drizzled with Olive Oil & Balsamic Vinaigrette

Honey Butter Roasted Carrots, Topped with Parsley and Garlic

Parmesan Roasted Cauliflower

Fresh Dinner Rolls and Herb Focaccia

Wedding Cake Service – Includes Dinner Plate, Silverware & Server (Wedding Cake not included)

Menu Pricing: \$57 Per Person includes Dinner Plate, Silverware, Water Glass, Linens & Catering Staff! Service Charge & Sales Tax Apply. Above pricing is per person and includes buffet set-up, Dinner Plate, linen & full service. Pricing based on 100 guests or more. Groups 75-99 add \$5/pp. Smaller groups – call for custom quote.

California Barbeque #4

Fresh Grilled foods from the casual to the extraordinary! Mill Street Catering will design the ideal menu for your tastes & budget. We can grill in advance in our facility, or have live barbeque on site. Ask about specialties.

Barbeque Grilled Menus ~ Build your own Feast!

Add on-site Grilled for \$150 (Includes Chef, Barbeque Grill, Mesquite & all equipment.)

Locally Grown Organic Garden Chop Salad

Napa Cole Slaw

Red Potato Salad and Macaroni Salad

Our Own Grilled Assorted Sausages with Sierra Nevada Mustards

Buttered Corn on the Cobb, Sprinkled with Sea Salt

Baked Beans

Organic Chicken Thighs and Legs

BBQ Pork Ribs or Grilled Tri-Tip

Garlic Bread, Corn Bread, or Dinner Rolls

Add Light Dessert ~ Fresh Baked Cookies available at \$2.50/person

Beverage Service – Softdrinks & Waters available @ \$1.50 Per Guest Or Request fresh Iced Tea with Lemon and Lemonade @ \$3/pp

Available for Drop Off. Call for quote today!

Menu pricing based on Minimum 75 Guests with an event Monday – Friday ending before 5pm. Call for quote on Weekend and evening events. \$35 delivery charge and 19% Service Charge plus tax will be added to final bill.

What's Included: Wedding Packages

Our Special Wedding Packages are designed to include the most frequently needed services. There are no hidden costs, unexpected overtime, cake cutting fees or corkage fees. Our Proposals are always quoted showing everything clearly, including tax, so that you can confidently compare.

Your Per Person Price Includes All of the Following:

Rental of Dinner Place Setting

Glass Plates for Stationary Appetizers, Main Meal and Dessert

Silverware for Hors d' Oeuvres, Buffet & Dessert

One in house stemmed Glass per Guest

Rental of Linens & Napkins

Linen Napkins for Meal, Paper Napkins for Appetizers & Dessert

Full length Linen Tablecloths for Welcome, Beverage, Buffet and Dessert

On-site staff including banquet captain, front and back of the house, and on-site kitchen staff

3 hours of set-up, 6 hours event time, 1 hour clean up included (10 hours total).

Longer events may require additional staffing charge

Bartending and On-site Grilling additional

Passing of Champagne Toast (Champagne not Included)

Tableside Wine & Water Service During Meal (Wine and wine glass not Included)

Cake Cutting/Dessert Service (Dessert not Included)

Breakdown of Buffet Table and General Clean-Up of Meal Service

For Groups of 75 or more, no charge tasting and venue walk thru

Custom Menu Design

Up to two vendor meals at no charge (e.g. DJ and photographer)