

## Mill Street Banquet Menus

<http://millstreetgrill.com/uploads/specials.pdf>BANQUETS

### No Buffets on Banquet Dinners

All of the entrees listed below are available for banquets. Please limit your choices to no more than three. All entrees include bread and salads. Please choose two dressings for the salads. Choices are: *Ranch, Bleu Cheese, Thousand Island, French, Raspberry Vinaigrette, Balsamic Vinaigrette and Orange Poppy Seed*. We suggest you choose one creamy dressing (Ranch, Bleu Cheese or Thousand Island) and one dressing in the vinaigrette family (Raspberry Vinaigrette, Balsamic Vinaigrette or Orange Poppy Seed, which is a bit sweeter). The dressings will be placed on your tables.

Everyone will get the same starch and vegetable. Choices are: baked potatoes, roasted garlic mashed potatoes, rice pilaf or French fries. Vegetable choices are: broccoli, sugar snap peas, green beans, vegetable medley, Brussels sprouts or squash. Asparagus may be available but will be an extra charge unless in season. Bread and flavored butter are also part of the meal. Pasta dishes only come with bread & salad.

Prices do not include 20% gratuity or 12.3% sales and meals taxes.

Additional Room Charges vary depending upon size of party (**under 50 people**) and will be determined when details of your group are closed. It is not economical for us to do small parties of fewer than 30 people upstairs unless there is a larger room charge

Additional charge for bartender by the hour, alcohol and other beverages will be priced in accordance to the Mill Street Grill restaurant prices. Wine special order must be paid for in advance before the day of the party.

One check per party. No Separate Checks

We will need to know the exact number of people at least 14 days before the function for scheduling staff. We need to know your food choices at least 10 days before the function; this includes how many of each item you will be ordering.

If any questions please feel free to ask us and we will explain.

**PASTAS:**

**Cajun Chicken Fettuccini** \$21.99

*Blackened chicken breast, served over fettuccini, with a sun dried tomato cream sauce*

**Alfredo Fettuccini** \$18.99

*With Ricotta, Parmesan cheese sauce with garlic, cream, salt and pepper*

**Alfredo Primavera** \$19.99

*With Ricotta, Parmesan cheese sauce with garlic, cream, salt and pepper and assorted vegetables*

**Alfredo Primavera Chicken** \$22.99

*With Ricotta, Parmesan cheese sauce with garlic, cream, salt and pepper and assorted vegetables and grilled breast of chicken*

**Alfredo Primavera Shrimp** \$24.99

*With Ricotta, Parmesan cheese sauce with garlic, cream, salt and pepper and assorted vegetables and sautéed shrimp*

**Alfredo Primavera Sea Scallops** \$25.99

*With Ricotta, Parmesan cheese sauce with garlic, cream, salt and pepper and assorted vegetables and sea scallops*

**Chicken and Shrimp Marinara over Angel Hair Pasta** \$22.99

**Brie Pasta w/Chicken** \$21.99  
*Breast of chicken in a onions, mushrooms, red peppers, white wine, cream sauce with chicken stock, basil, garlic over Fettuccini*

**Brie Pasta w/ Shrimp** \$24.99  
*Sautéed shrimp in a onions, mushrooms, red peppers, white wine, cream sauce with chicken stock, basil, garlic over Fettuccini*

**Brie Pasta w/Sea Scallops** \$26.99  
*Breast of chicken in a onions, mushrooms, red peppers, white wine, cream sauce with chicken stock, basil, garlic over Fettuccini*

**Chicken and Shrimp Marsala Pasta** \$24.99  
*With Marsala wine, beef stock, garlic, basil, oregano, Parmesan cheese, onion, mushrooms*

**Pork and Chicken Penne Pasta** \$20.99

*With sun dried tomato, port wine, beef and chicken stock, garlic, onion, mushrooms, Parmesan cheese*

**Lasagna Bolognese** \$20.99  
*Made with our house made marinara, ricotta, mozzarella, ground beef, Italian sausage and fresh herbs, topped with provolone.*

**Vegetable Lasagna** \$19.99  
*Tangy tomato sauce with eggplant, squash, zucchini, mushrooms onion, and four cheeses Mozzarella, Provolone, Parmesan and Asiago, topped with our homemade marinara sauce then baked.*

**Eggplant Rollatini** \$20.99  
*Grilled eggplant stuffed with Ricotta cheese and Parmesan fresh basil and garlic, fried crispy then baked in marinara and topped with melted Mozzarella cheese. Served over angel hair pasta in a tomato vodka cream sauce*

**CHICKEN ENTREES:**

**Georgia Chicken** \$21.99  
*Fresh chicken breast sautéed in peach brandy with peaches, mushrooms, garlic, chicken stock and cream*

**Chicken with a Raspberry Cream Sauce** \$21.99  
*Fresh chicken breast sautéed in raspberry liquor with raspberries, mushrooms, garlic, chicken stock and cream.*

**Chicken Normandy** \$21.99  
*Fresh chicken breast sautéed in Apple Brandy with Fire roasted Fuji Apples, mushrooms, garlic, chicken stock and cream.*

**Chicken with a Brie Cream Sauce** \$22.99  
*Fresh Chicken breast sautéed with onion, mushroom and red bell pepper in a Brie cheese cream sauce*

**Chicken and Shrimp Marsala** \$24.99  
*Breast of Chicken and shrimp sautéed in olive oil with onion, garlic and mushroom in a brown Marsala wine sauce over angel hair with fresh Parmesan cheese*

**Greek Chicken** \$22.99  
*Breast of chicken sautéed in olive oil with artichoke hearts, roasted red peppers, black olives, mushrooms, onions, roasted garlic, roma tomatoes, spinach, basil, oregano, white wine, Parmesan and Feta cheeses.*

**Chicken Mercedes** \$20.99  
*With broccoli, mushrooms, tarragon cream sauce and baked in a puff pastry*

**Chicken and Shrimp in a Port Wine Sun dried Tomato Sauce** \$24.99  
*With roasted garlic, onion, mushrooms, beef stock, and basil*

**STUFFED CHICKEN ENTREES:**

**Crab Imperial Stuffed Chicken** \$25.99  
*Lightly breaded chicken breast stuffed with back fin crabmeat, onion, red pepper, egg, lemon, Old Bay, garlic, Parmesan cheese, stuffing. Rolled in egg wash and bread crumbs and topped with béarnaise or garlic cream sauce*

**Shrimp and Gouda Stuffed Chicken Breast** \$24.99  
*Lightly breaded with red bell pepper, onion, garlic Old Bay, lemon and topped with garlic cream sauce*

**Chicken Cordon Bleu** \$22.99  
*Lightly breaded Va. Ham and Swiss stuffed chicken breast, topped with a garlic cream sauce*

**Chicken Florentine** \$22.99  
*Lightly breaded Applewood Bacon, spinach, onion and Swiss stuffed chicken breast, served with a garlic cream sauce*

### **CAJUN ENTREES:**

#### **Ettoufèe**

*With celery, red and green bell peppers, onions, mushrooms, tomato, thyme, Worcestershire sauce, Cajun spices, and pepper sauce, served over rice. **Pick one of the Following***

Shrimp \$23.99

Pork \$20.99

Chicken \$20.99

Combo \$24.99

**Shrimp with Andouille Sausage Creole** \$24.99

*With celery, red and green bell peppers, onions, mushrooms, tomato, sherry, basil, thyme, Light brown rue, Cajun spices, and pepper sauce, served over rice*

**Chicken with Andouille Sausage Creole** \$21.99

**Pork with Andouille Sausage Creole** \$21.99

**Chicken and Shrimp Brasica** \$22.99

*Sautéed assortment of vegetables including tomato, spinach, zucchini, yellow squash, red bell peppers, red onion, mushroom, carrots, low-fat Parmesan cheese, Cajun spices and garlic, in a spicy broth served over rice.*

### **SEAFOOD ENTREES:**

**Crab Cakes** \$28.99

**Grilled Mahi Mahi with Herb Butter** \$26.99

**Grilled Salmon with Herb Butter** \$26.99

**Grilled Tuna with Herb Butter** \$27.99

**Salmon in Puff Pastry with Lemon Cream Sauce** \$27.99

<b>Scallops in Puff Pastry with Tarragon Cream Sauce</b>	\$27.99
<b>Oysters in a Puff Pastry with a Pernod Cream Sauce</b>	\$27.99
<b>1/2 Pound Steam Spiced Shrimp</b>	\$23.99
<b>Coquille St. Jacques</b>	\$28.99
<i>With scallops, tarragon cream sauce, and edged with mashed potatoes</i>	
<b>Stuffed Trout with Crab Stuffing</b>	\$27.99

**PORK AND BEEF ENTREES:**

<b>Pork Loin Stuffed with Apples and Sausage</b>	\$22.99
<i>Topped with a Pink Peppercorn Cream Sauce</i>	
<b>St. Louis Ribs-Full Rack</b>	\$28.99
<b>Half Rack</b>	\$23.99
<b>Baby Back Ribs-Full Rack</b>	\$28.99
<b>Half Rack</b>	\$23.99
<b>Combo Platter with St. Louis Ribs and BBQ Beef Brisket</b>	\$29.99
<b>With Baby Back Ribs and BBQ Beef Brisket</b>	\$29.99
<b>Pork Loin with Sun dried Tomato, Port Wine Sauce</b>	\$21.99
<i>With onion, mushrooms, garlic, basil, beef and chicken stock</i>	
<b>Barbecued Beef Brisket</b>	\$28.99
<b>Prime Rib</b> (10 ounce) (must all be cooked the same temperature)	\$29.99
(12 ounce) (Must all be cooked the same temperature)	\$32.99
<b>Filet Mignon &amp; Crab Cake</b>	\$45.00

7 oz filet mignon with a 4 oz crab cake (steaks must all be cooked the same temperature)

We can prepare other dishes upon request; availability may be affected due to seasonal markets

**THESE PRICES ARE SUBJECT TO CHANGE DUE TO THE INCREASING PRICES FROM OUR SUPPLIERS**

**MISCELLANEOUS FEES AND INFORMATION:**

Tea / Coffee / Soda (free Refills) per person	\$2.75
Cake Fee (for cutting and serving a store bought cake)	\$50.00
Bartenders	\$12.00/hr

**Minimum Cash or Open Bar is 2 hour**

**Did you want to offer a bar?** If so we can do this a few ways. An open bar would mean the drinks go on your bill or we can do a cash bar where individuals pay for their bar bills themselves. If there is a cash bar, a 20% gratuity will be added to each individual bill at the time when they pay.

A **full bar** means that liquor, beer and wine will be offered. You can arrange this in a number of different ways: limited to just wine, or beer & wine or offer a full bar with liquor also.

**Wine** is served by the glass not the bottle and we can offer a Cabernet, Pinot Noir, Malbec, Cotes du Rhone or a Red Blend in the reds. In the whites, we offer a Chardonnay, Pinot Grigio, Moscato, Gewürztraminer, White Bordeaux or and White Cotes du Rhone. We can offer all of these or you can pick the ones you want to serve.

**Beers** We offer 2 beers on tap: Pale Fire Red Molly Irish Red and Brothers Lil Hellion Helles Lager. We offer an extensive selection of bottled beers.

There are a number of ways to set up the payment; such as, you pay for just the beer & wine and the guests are responsible for their liquor. Or you can have an open bar for an hour then go to a cash bar or we can mix it up a number of ways to your liking. The bar must be open for a minimum of 2 hour to offer mixed drinks. When offering a bar, everyone served must have a **valid state issued I.D, military I.D. or a valid passport. Often women will not bring a purse with them and leave their I.D. at home or in their room.**

We cannot serve them without their State ( up to date) valid issued I.D. passport or military ID

DJ's should set up equipment by 4:00 p.m. (this includes sound checks by 4 Pm)

DJ's cannot start until after 9:00 p.m.

Parking available in the New Street Parking Deck

**Fifty Dollar room charge** to hold date, and is non-refundable if you do not have a party.

**Prices subject to change, lock in 30 days before party**