

## 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, Creamy Parmesan, 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 butter are also part of the meal. Pasta dishes only come with bread & salad.

Prices do not include 20% gratuity or 11% sales and meals taxes.

Additional room charges vary depending upon size of party (**under 50 people**). 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 each item ordered at least 2 weeks before the function.

PASTAS:

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| Cajun Chicken Fettuccini  | \$19.95 |
| <i>Blackened chicken breast, served over fettuccini, with a sun dried tomato cream sauce</i>  |         |
| Alfredo Fettuccini  | \$17.95 |
| <i>With Ricotta, Parmesan cheese sauce with garlic, cream, salt and pepper</i>  |         |
| Alfredo Primavera   | \$17.95 |
| Also available with chicken   | \$18.95 |
| With shrimp   | \$20.95 |
| With scallops   | \$21.95 |
| Chicken and Shrimp Marinara over angel hair pasta   | \$19.95 |
| Brie Pasta  | \$20.95 |
| <i>White wine, cream, chicken stock, basil, garlic over Fettuccini and choice of chicken and shrimp or scallops</i>                     |         |
| Chicken and Shrimp Marsala Pasta  | \$20.95 |
| <i>With Marsala wine, beef stock, garlic, basil, oregano, Parmesan cheese, onion, mushrooms</i>   |         |
| Pork and Chicken Penne Pasta  | \$18.95 |
| <i>With sun dried tomato, port wine, beef and chicken stock, garlic, onion, mushrooms, Parmesan cheese</i>                              |         |
| Smoked Chicken Pasta (Low Fat)  | \$18.95 |
| <i>Mixture of fresh cut vegetables, tomato, broccoli, chicken stock, basil, oregano, nonfat parmesan cheese, over angel hair pasta.</i> |         |

#### STUFFED CHICKEN ENTREES:

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| Stuffed Chicken  | \$24.95 |
| <i>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</i> |         |
| Shrimp, Scallop, and Feta Stuffed Chicken  | \$22.95 |
| <i>Lightly breaded chicken breast with garlic, red pepper, onion, lemon and topped with garlic cream sauce</i>   |         |

STUFFED CHICKEN ENTREES:

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|---|---------|
| Shrimp and Gouda Stuffed Chicken Breast   | \$22.95 |
| <i>Lightly breaded with red bell pepper, onion, garlic Old Bay, lemon and topped with garlic cream sauce</i>              |         |
| Chicken Cordon Bleu   | \$20.95 |
| <i>Lightly breaded Va. Ham and Swiss stuffed chicken breast, topped with a garlic cream sauce</i>                         |         |
| Chicken Florentine  | \$20.95 |
| <i>Lightly breaded Applewood Bacon, spinach, onion and Swiss stuffed chicken breast, served with a garlic cream sauce</i> |         |

CHICKEN ENTREES:

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| Chicken with a Sun dried Cherry Cream Sauce                                      | \$19.95 |
| Chicken with a Raspberry Cream Sauce   | \$19.95 |
| Chicken with a Brie Cream Sauce  | \$21.95 |
| <i>With Artichoke Hearts and red bell peppers</i>                                |         |
| Chicken and Shrimp Marsala   | \$21.95 |
| Chicken Mercedes   | \$20.95 |
| <i>With broccoli, mushrooms, tarragon cream sauce and baked in a puff pastry</i> |         |
| Chicken and Shrimp in a Port Wine Sun dried Tomato Sauce                         | \$20.95 |
| <i>With roasted garlic, onion, mushrooms, beef stock, and basil</i>              |         |

CAJUN ENTREES:

Ettoufèe

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

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| Shrimp   | \$19.95 |
| Pork   | \$18.95 |
| Chicken  | \$18.95 |
| Combo  | \$20.95 |
| Shrimp with Andouille Sausage Creole   | \$20.95 |
| <i>With celery, red and green bell peppers, onions, mushrooms, tomato, sherry, basil, thyme, Light brown rue, Cajun spices, and pepper sauce, served over rice</i> |         |
| Chicken with Andouille Sausage Creole  | \$19.95 |
| Pork with Andouille Sausage Creole   | \$19.95 |

LOW FAT ENTREE:

Chicken and Shrimp Brasica \$19.95

*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 \$25.95

Grilled Salmon with Herb Butter \$21.95

Grilled Tuna with Herb Butter \$21.95

Grilled Tuna with Peppercorn Cream Sauce \$22.95

Salmon in Puff Pastry with Lemon Cream Sauce \$24.95

Scallops in Puff Pastry with Tarragon Cream Sauce \$24.95

SEAFOOD ENTREES:

Oysters in a Puff Pastry with a Pernod Cream Sauce \$24.95

1/2 Pound Steam Spiced Shrimp \$19.95

Coquille St. Jacques \$22.95

*With scallops, tarragon cream sauce, and edged with mashed potatoes*

Stuffed Trout with Crab Stuffing \$24.95

PORK AND BEEF ENTREES:

Pork loin Stuffed with Apples and Sausage \$19.95

*Topped with a Pink Peppercorn Cream Sauce*

St. Louis Ribs-Full Rack \$26.95

Half Rack \$21.95

Baby Back Ribs-Full Rack \$26.95

Half Rack \$21.95

Combo Platter with St. Louis Ribs and BBQ Beef Brisket \$25.95

With Baby Back Ribs and BBQ Beef Brisket \$25.95

Pork Loin with Sun dried Tomato, Port Wine Sauce \$19.95

*With onion, mushrooms, garlic, basil, beef and chicken stock*

Barbecued Beef Brisket \$19.95

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| Prime Rib (10 ounce) (must all be cooked the same temperature) | \$26.95 |
| (12 ounce) (must all be cooked the same temperature)           | \$29.95 |
| Filet Mignon & Crab Cake                                       | \$32.95 |

5 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:**

|  |            |
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| Tea / Coffee / Soda (free Refills) per person          | \$2.29     |
| Cake Fee (for cutting and serving a store bought cake) | \$50.00    |
| Bartenders   | \$10.00/hr |

Minimum Cash or Open Bar is 1hour

**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 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. We can offer a Cabernet, Pinot Noir, Petite Syrah or Cotes de Rhone in the reds. In the whites, we offer a Chardonnay, Pinot Grigio, Riesling, Gewürztraminer and White Zinfandel. We can offer all of these or you can pick the ones you want to serve.

**Beers** We offer 2 beers on tap: Yuengling and Miller Light. 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 1 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 I.D.

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

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

Parking available in the New Street Parking Deck

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