



The
MILLERIDGE
GOLD PACKAGE



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COCKTAIL HOUR

Hors D'Oeuvres
(Choice of Six)

Mini Beef Wellington with Horseradish Cream Sauce
Mini Crab Cakes with Spicy Remoulade
Stuffed Mushrooms
Spanakopita - Crispy layers of Phyllo Dough filled with Spinach and Feta
Chicken or Beef Satay with Teriyaki Sauce
Arancini with Truffle Cheese Sauce
Mediterranean Salad Skewers - Bocconcini Mozzarella,
Grape Tomatoes, Spanish Olives, Roasted Red Peppers
Chicken or Beef Empanadas
Spinach and Artichoke in Phyllo Cup
Smoked Salmon Crisps - Nova Scotia Salmon,
Whipped Cream Cheese, Capers on Toasted Crostini
Brie and Raspberry in Phyllo
Bacon Wrapped Scallops
Franks en Croute with Mustard
Coconut Shrimp with Apricot Horseradish Marmalade
Mozzarella Sticks with Marinara Sauce
Mini Riebens

COLD DISPLAY

Crisp Vegetable Crudités with Assorted Dips
Cheeses from Around the World with a Variety of Crackers
Carved Fruit Display

SALAD | *(Choice of One)*

CAESAR

Chopped Romaine Lettuce Shaved Parmesan and Garlic Herb Crouton

KALE SALAD

Apples, Candied Pecans, Crumbled Blue Cheese
in a Raspberry Vinaigrette

MILLERIDGE HOUSE SALAD

Green and Red Leaf Lettuce, Grape Tomatoes and
Cucumbers with House Dressing

PASTA | *(Choice of One)*

PENNE ALLA VODKA

Penne in a Creamy Pink Sauce, Topped with Grated Parmesan

PENNE FILETTO DI POMODORO

Penne in Fresh, Hand Crushed Tomato Sauce

or

Duet Course in Lieu of Salad/ Pasta

BURRATA AND TOMATO SALAD

Field Greens and Aged Balsamic Vinaigrette

ENTRÉES | *(Choice of Three)*

All Entrées served with Seasonal Vegetables and Mashed Potatoes

PAN ROASTED ATLANTIC SALMON

Salmon served with a Dill Sauce

BRAISED BEEF SHORT RIB

Slow cooked Boneless Beef Short Rib

MARINATED SKIRT STEAK

Marinated and Grilled to Perfection topped with Frizzled Onions

OSSO BUCO

Slow Braised Lamb Shank served with Rosemary Au Jus

CHICKEN MILLERIDGE

Boneless Breast of Chicken filled with Ham and Alpine Swiss Cheese served with Marsala Sauce

CHICKEN FRANCESE

Lightly Breaded Chicken Breast, in a Lemon Butter White Wine Sauce

ROASTED LONG ISLAND DUCK

Crispy Half Duck served with Baby Carrots and Milleridge Potatoes in a Lingonberry Gastrique

SAUERBRATEN

Potato Dumplings, Red Cabbage and Ginger Snap Gravy



ENTRÉES

Continued..

OVEN ROASTED TURKEY

Apple and Walnut Stuffing with Giblet Gravy and Mashed Potatoes

GRILLED SHELL STEAK

Freshcut, Grilled to Perfection and served with a Devine Borderlaise Sauce

PRIME RIB

Slowly Cooked Prime Rib in an Au Jus

JUMBO STUFFED SHRIMP

Stuffed with Crabmeat, Artisan Tomato, Olive Oil Jus

SEAFOOD RISOTTO

Sea Scallops, Shrimp, Mussels, Lobster Brodo

MILLERIDGE ORIGINAL RECIPE MEATLOAF

Martha Washington's famous recipe. Thick cut meatloaf with Milleridge potatoes and crispy brussel sprouts

DESSERT

(Choice of One)

- OCCASION CAKE
- ASSORTED COOKIES



****ENHANCEMENTS****

****ADD A CUSTOM OCCASION CAKE FROM OUR BAKERY**

****ADD PASTRY PLATTERS TO EACH TABLE.**

****ADD COOKIE PLATTERS FOR DESSERT**

****UPGRADE TO AN ICE CREAM BAR (TWO ICE CREAMS, AND FIXINGS)**

****WRAPPED MILLERIDGE CINNAMON BREAD LOAFES FOR FAVORS.**

***** ADD A SIGNATURE DRINK**

****DESSERT TABLE****

INCLUDES:

- ◆ CUPCAKES
 - ◆ CAKE POPS
 - ◆ CHOCOLATE DIPPED PRETZELS
 - ◆ CHOCOLATE COVERED OREOS
 - ◆ CHOCOLATE DIPPED RICE KRISPIES
- (COLORS OF YOUR CHOICE)

***ASK YOUR BANQUET MANAGER ABOUT ALL ENTERTAINMENT AND DECOR THAT CAN BE ADDED TO YOUR EVENT, MAKING YOUR PLANNING PROCESS EASIER WITH A CUSTOM PARTY PACKAGE THROUGH **DREAM EVENTS**.**