



2018 Wedding, Banquet and Special Event Menu and Informational Brochure

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Hors d'oeuvres Selection

Small Platters serve 25 guests. Large Platters serve 50 guests.

Meatballs (Regular, BBQ or Swedish)

Small: \$39.99 (approx. 50 Meatballs)
Large: \$59.99 (approx. 100 Meatballs)

Fresh Vegetables and Dill Dip

Small: \$34.99
Large: \$49.99

Crab Stuffed Mushroom Caps

Small: \$59.99 (approx. 40 caps)
Large: \$99.99 (approx. 80 caps)

Seasonal Fruit Tray

Small: \$29.99
Large: \$49.99

Smoked Salmon Display

Side: \$59.99
Whole: \$99.99

Cheese, Sausage or Combination Tray

Small: \$29.99
Large: \$49.99

Shrimp Cocktail

Available by the pound:
\$19.99 per pound

Assorted Finger Sandwiches

Small: \$49.99 (approx. 40 sandwiches)
Large: \$99.99 (approx. 80 sandwiches)

Homemade Chicken Wings (Plain or Buffalo)

Dozen: \$10.99

Bacon Wrapped Water Chestnuts

Dozen: \$11.99

Wisconsin Cheese Display

Small: \$69.99
Large: \$99.99

Spinach and Artichoke Dip

\$49.99

Prices listed do not include sales tax or service charge. We request menu choices to be made two weeks in advance. If there is something you would like and do not see, please do not hesitate to ask. Our skilled kitchen staff can create anything to satisfy your taste.

Plated Dinner Menu

2018 Price List. Prices are subject to change.

All steaks are cooked to medium. All dinners come with choice of potato unless otherwise specified. We ask you limit starch choices to one per entrée. Starch choices can be found on the next page of this menu. Chef's blend of vegetables, mixed green salad and dinner rolls accompany all selections.

Filet of Beef Tenderloin

8 oz. Tenderloin cut from the center of the barrel.
\$21.99

Ribeye

A 12 oz. Cut of Choice Black Angus Beef chargrilled to perfection. \$20.99

Drunken Sirloin

10 oz. Top Sirloin Marinated in our Special Bourbon Marinade. Served with Jim Beam Sauce. \$18.99

Prime Rib

Slow roasted for optimal flavor and tenderness. 12-14 oz. cut \$21.99

Steak and Shrimp

6 oz. Beef Tenderloin paired with three jumbo gulf shrimp. \$24.99

Bacon Wrapped Pork Tenderloins

Twin medallions, bacon wrapped, char-grilled, served with Jim Beam sauce. \$14.99

Stuffed Pork Chops

Twin chops stuffed with our herb-mushroom stuffing, served with herb cream sauce. \$17.99

BBQ Ribs

Hickory smoked with house BBQ sauce.
½ Rack \$13.99 Full Rack \$18.99

Chicken Cordon Bleu

Hand breaded, stuffed with smoked ham and Swiss, flash fried and oven roasted. \$16.99

Asparagus Stuffed Chicken

Hand breaded, stuffed with fresh asparagus and Swiss, flash fried and oven roasted. \$16.99

Chicken Marsala

Lightly floured and pan fried, served with sautéed mushrooms and onions in Marsala wine with fresh cream. \$15.99

Dill Crusted Walleye Fillet

Dusted in our parmesan dill breadcrumb mix, pan fried, served with dill cream sauce. \$16.99

Atlantic Salmon

Chargrilled fillet of Salmon, served with dill cream sauce. \$16.99

Tilapia

Twin fillets, broiled to perfection, served with drawn butter. \$17.99

Vegetarian Stir Fry

Stir fried fresh vegetables in our house teriyaki sauce, served over rice. \$11.99

Pasta Primavera

Sautéed vegetables tossed in parmesan cream sauce over Fettuccini noodles. \$12.99

Children's plated options are available and are tailored to each reception. We can provide you with a list of suggestions when planning your menu. Plated entrees do not include dessert, but do include complimentary cake cutting following dinner service.

Family Style and Buffet Menu

2018 Price List. Prices are subject to change.

The Traditional

Choose any two entrées:

Broasted Chicken
Meatballs
Ham

Beef Tips
Roast Beef
Baked Haddock

Roasted Pork
Roasted Turkey
Pulled Pork

Swiss Steak
BBQ Beef Tips
Herb Baked Chicken

Buffet Style: \$14.75

Family Style: \$16.25

The Paramount

Choose any two entrées:

Chicken Marsala
Lemon Peppered Cod
Hickory Smoked BBQ Ribs

Chicken Cordon Bleu
Jim Beam Pork Loin
Grilled Mahi Mahi

Asparagus Stuffed Chicken Breast
Bacon Wrapped Pork Tenderloin
Canadian Walleye w/ Dill Cream Sauce

Buffet Style: \$17.00

Family Style: \$18.50

Both The Traditional and Paramount menus include rolls, butter, coffee and milk.
We will cut & serve your cake on china at no additional charge as dessert.

Vegetables

Choose 1

California Blend
Island Blend
Creamy Dilled Carrots
Buttered Corn
Green Bean Casserole
Monte Carlo Blend
Fresh (in season) Vegetable

Starches

Choose 1

Mashed Potatoes
Garlic Mashed Potatoes
Parsley Buttered Baby Reds
Oven Roasted Baby Reds
Wild Rice

Salads

Choose 2

Cole Slaw
Potato Salad
Macaroni Salad
Three Bean Salad
Cucumber Dill Salad
Tossed Salad w/
Accompaniments -
(Substituted for two salads)

Beverage Service

1/2 BBL. Domestic Beer \$190.00 ¼ BBL. \$95.00 *Charged on Consumption

Specialty beers are available, please inquire for pricing information.

Hosted beer and soda may start following your dinner. It is not offered prior to dinner.

Bottled Wine for a wine toast: White Zinfandel, Merlot, Cabernet, Chardonnay: \$16.00/Bottle

Champagne or Spumante for a toast: \$16.00/Bottle

Soda by the glass: \$1.25 for hosted bars

Hosted Domestic Tap Beer, House Wine & Soda from one hour prior to dinner to Midnight: \$7.00pp

Champagne Fountain: \$90 to start, \$45 per additional gallon

Breaks & Late Night Snacks

Millhome's Homemade Pizzas - Choose from one and two topping 16" pizzas. \$16.00 each.

Build a cheesecake - Homemade New York Style Cheesecake with a variety of toppings set up buffet style for your guests to build their own creation. \$4.99pp

Ice Cream Social - Vanilla Ice Cream with a variety of toppings set up buffet style for your guests to create a sundae like they did when they were kids. \$3.99pp

Fresh Popcorn - Includes Machine Rental and Unlimited Corn. 3 hour block. \$125.00

Snack Baskets - Gardettos \$8.00. Pretzels \$5.00. Kettle Chips \$5.00. Cajun Snack Mix \$8.00
Assorted Donuts \$18.00/Dozen. Assorted Cookies \$12.00/Dozen.
Rice Krispie Squares \$12.00/Dozen. Homemade Brownies \$15.00/Dozen

Can Soda: \$1.25 Bottled H2O: \$1.50pp Coffee: \$1.75pp Juice: \$1.25pp Milk: \$1.25pp

Breakfast

The Continental

Assorted Danish, Donuts, Rolls, Juice, Coffee and Milk. \$7.99pp

The Light Start

Assorted Yogurts, Granola, Fresh Fruit, Berries, Bagels, Coffee, Milk and Juice. \$9.99pp

The Classic

Scrambled eggs, breakfast potatoes, biscuits and gravy, bacon, sausage, muffins, coffee, juice and milk. \$10.99pp

Lunch

The Sheboygan Classic

Johnsonville Brats with Sauerkraut, Italian Sausage Simmered in Marinara with Onions and Peppers and Polish Sausage, Accompaniments and Hard Rolls. \$12.49pp

South of the Border

Beef Taco Meat along with Grilled Chicken Fajitas served with Hard and Soft Shell Tacos, Refried Beans and Mexican Rice. Accompanied with Diced Tomatoes, Shredded Lettuce, Jalapeno Peppers, Cheese, Salsa and Sour Cream. In lieu of salads fresh fried chips and salsa are served with the South of the Border. \$11.99pp

Sandwich Buffet

Roast Beef, Ham, Turkey, Swiss and Cheddar Cheese, Lettuce, Tomato, Onion, Kaiser Rolls, and Kettle Chips. \$11.99pp

The Tailgater

Your choice of two: Chargrilled Black Angus Hamburger, Johnsonville Brats, Marinated Grilled Chicken Sandwiches or Johnsonville Skin on Wieners. Served with our Special Recipe Baked Beans and accompanied with lettuce, tomato, onion, cheese, condiments, and Kaiser Rolls. \$11.99pp. Add a third meat for an additional \$1.99pp.

Hot Sandwich Buffet

Your choice BBQ Pulled Pork, Hot Ham or Italian Beef (Choose 2) along with Chips and Pickles. Served with Hard Rolls. \$11.99pp.

Texas Style BBQ

Hickory Smoked St. Louis Style Pork Ribs (2 bones per person), Herb-Marinated BBQ Chicken, Gunslinger Baked Beans. \$13.99pp

Wedding, Banquet & Special Event Information

Menu

- Entrée selections must be submitted 14 days prior to your event.
- All steak entrees will be cooked to a medium doneness.
- Breakfast is served from 6am-11am. Lunch entrees are served from 11am-4pm. Dinner entrees are served from 4pm-10pm.
- Per Wisconsin Administrative Code (DH & SS, Section 196.07) no food may be allowed in any function room from outside sources. The only exception is the wedding cake. There are absolutely no other exceptions.
- Any leftover food cannot leave the property.
- There is no additional charge for cake cutting following dinner. A charge of \$50 will be added if you prefer Millhome to cut and serve the cake later during the dance. If you choose to cut your own cake during the dance you must bring your own paper plates and utensils.

Bar Service

- Both the Main Hall and River Room have their own private bars.
- Bartenders are provided at no additional charge.
- A full selection of cocktails, beer and wine are available.
- Hosted and non-hosted bar service is available. In the event of a hosted bar the tab will be added to the bill at the conclusion of your event and charged a 18% gratuity for the bar staff.
- Any carry-in alcohol containers will be disposed of by our staff. There are no exceptions to the rule and includes any alcohol being consumed on Millhome Supper Club grounds that was not purchased at Millhome Supper Club.

Booking

- Deposits of \$500 for the Main Hall and \$250 for the River Room are required for all Friday and Saturday night bookings. The deposited amount will be deducted from the final bill. This deposit is non-refundable. Cash, credit card, or personal check are acceptable forms of payment for deposits. In addition, 6 weeks prior to your reception an additional \$1000 will be secured via credit card and charged if you cancel the date within the six weeks prior to your reception.
- We require a 250 adult minimum for all Saturday night bookings in the Main Hall April-October.
- We require a 425 adult minimum for all Friday & Saturday bookings for the combined use of the Hall and River Room. There is no variance or deviations from these minimums. You will be charged those minimums if the guest counts do not meet these amounts.
- Payment is due at the end of your event. Cash, credit card and checks are acceptable forms of payment.
- Prices listed do not include 18% service charge and applicable sales tax.
- Prices are guaranteed for the calendar year meaning pricing that comes out on the 1st of January is guaranteed until December 31st of that year. Your pricing is reflective for the year of your event, not the year you signed a contract.
- Prices listed include table linen along with linen napkins. You may color-match napkins to that of your event based on availability from our supplier. Color samples can be viewed at Millhome.
- We do not allow tape to be used on any walls or woodwork. Confetti and glitter is not permitted. (If Confetti is used \$50.00 Clean up fee will be charged.)
- There is no room rental fee as long as food is ordered for your event.
- An estimated guest count is required 2 weeks prior to your event, with a final due 48 hours prior.
- For Buffet and Family Style Service we will charge for the count given 2 days prior to the event (within 5 percent) or the number of guests served, whichever is greater. Plated dinners are charged by the amount confirmed.
- All decorations, centerpieces, etc must be removed from the hall the night of your event.
- The room that has been reserved for your event will be ready at 9 a.m. the day of your event. At this time you may bring in your own decorations, centerpieces, etc. Room setup of your own decorations is also available for a small fee. Consult with the event coordinator for pricing and questions.
- We feature onsite weddings here at Millhome Supper Club. We offer a Riverfront Ceremony for \$250 plus \$1/chair.