



2019 Off Premise Catering & Special Events Menu

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Welcome to Millhome Supper Club's catering service

Our service was born out of the great sense of satisfaction we feel when we exceed our guest's expectations. While we have enjoyed successes in both restaurants internally we are pleased to offer our great food and service off-site as well. We are excited you have considered our service for your off-site event. Our catering service is an extension of our great food and staff you would see anytime you walked into one of our properties. We prepare our food with the finest ingredients, present it with unique ideas and serve it with a well-trained staff. Whether it is an outing for 20 or an event for 1000, our execution will exceed your expectations. Our staff has decade's worth of catering experience that we welcome you to lean on to make your event seamless.

This brochure is a sampling of what is available through Millhome. Our steaks are hand-cut, our entrees are homemade and our quality of food is second to none. We take great pride in purchasing the finest products and working with them to create memorable meals. All of our food is made from scratch. We never purchase frozen products and simply place them in an oven. For example our Chicken Cordon Bleu is hand-stuffed, flash fried and baked to perfection while our appetizers are never bought frozen, always scratch made for each order. All of our vegetables are hand-cut and we use the finest meats available to us. Our property features both catering and in-house functions blending both menus to create meals that are unique and tailored to our client's tastes. We welcome you to do the same. If there is something you do not see inside this menu our team of skilled chefs will be happy to accommodate you to create something sure to please.

Thank you for the consideration of our catering service. We are certain that you will find our prices competitive and our selections appetizing. We look forward to working with you to make your event a success.

Richard and Lisa Sadiq

Hors d'oeuvre Selections

Start your event off in style. From a standing cocktail reception to a casual start to a meal our Hors d'oeuvres are sure to please. All are made from scratch in our kitchen, never bought prepared or frozen. We do not compromise our quality and know you will taste the difference. Any of the following Hors d'oeuvres can be set up as an elegant buffet with skirted tables, centerpieces and various accents or passed by our staff.

Cold Hors d'oeuvre's

Tomato Bruschetta \$1.50 pp
Fresh Bruschetta served with Garlic Crostini

Wisconsin Cheese Display \$69.99/Small
\$99.99/Large A fine selection of cheeses from our local artisans with assorted crackers, mixed nuts and Kalamata olives

Shrimp Cocktail \$2.00 ea.
Jumbo Shrimp served with Cocktail Sauce

Fresh Vegetable Skewers \$1.75 ea.
Marinated in lime cilantro vinaigrette, chargrilled

Smoked Salmon \$99.99/Whole \$59.99/Side
Served with accompaniments

Antipasto Display \$39.99/Small \$59.99/Large
Salami, Pepperoni, Marinated Vegetables, Olives,
Fresh Tomatoes and Assorted Cheeses

Smoked Salmon Cucumber Rounds \$1.50 ea.
Dilled Cream Cheese, Smoked Salmon, Fresh Dill

Fresh Fruit Skewers \$1.75 ea.
Cantaloupe, Pineapple, Strawberry, Watermelon

Hot Hors d'oeuvre's

Bacon Wrapped Water Chestnuts \$13.99 doz.
Marinated Water Chestnuts wrapped in Bacon

Italian Sausage Stuffed Mushrooms \$1.25 ea.
Johnsonville Italian Sausage, Swiss Cheese and Fresh Herbs in a Mushroom Stuffing

Bacon Wrapped Sea Scallops \$3.50 ea.
Jumbo Sea Scallops Wrapped in Smoked Bacon

Hickory Smoked Chicken Wings \$10.99 doz.
Your Choice of Plain or Buffalo Style, Served with Celery and blue cheese dressing

Cheeseburger Lollipops \$2.00 ea.
House Meatballs, 5 Year Cheddar, Red Sauce on a stick

Crab Stuffed Mushroom Caps \$1.50 ea.
Shrimp, Snow Crab and Scallops in a mushroom stuffing

Meatballs \$39.99/Small \$59.99/Large
Swedish, BBQ, Sweet and Sour or Marinara

Spinach & Artichoke Dip \$49.99
Spinach, Artichokes, Garlic and Herbs with Rich Creamed Cheese. Served with Pita Chips

Buffalo Chicken Dip \$49.99
Tender White Meat Chicken with Hot Buffalo Sauce, Creamed Cheese, Green Onions with Tortilla Chips

Teriyaki Chicken Skewers \$3.00 ea.
Asian Marinated Chicken Skewers on a Bed of Teriyaki Rice with Red and Green Pepper Garnish

Cold Party Trays

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

Fresh Vegetables and Dill Dip

Small: \$34.99

Large: \$54.99

Seasonal Fruit Tray

Small: \$34.99

Large: \$54.99

Cheese, Sausage & Crackers

Small: \$34.99

Large: \$54.99

Mini Finger Sandwiches

Served on thin sliced Wheat Bread
w/ herbed mayo, lettuce, tomato & cheese

Small: \$49.99 appx. 40

Large: \$89.99 appx. 80

Silver Dollar Sandwiches

Served on Silver Dollar Buns w/ butter,
tomato and cheese. Ham, Turkey, Roast Beef

Small: \$49.99 appx. 40

Large: \$89.99 appx. 80

Breaks & Beverages

Mixed Nuts: \$16.00 lb.

Chips and Salsa: \$1.99 pp

House Chex Mix w/ Nuts: \$1.00 pp

Assorted Donuts: \$16.00 doz.

Rice Krispie Squares: \$10.00 doz.

Gardettos, Pretzels, or Kettle Chips: \$.75 pp

Chips and Homemade Guacamole: \$2.99 pp

Taco Dip w/ Tortilla Chips: \$2.99 pp

Assorted Cookies: \$12.00 doz.

Homemade Brownies: \$15.00 doz.

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

Coffee Service: 2.5 liter pump with creamers and sugar \$30.00 each. Regular or Decaf.

Can Pepsi Products: \$1.25

Bottled Juice: \$1.75

Aquafina Bottled Water: \$1.50

Bottled Root Beer: \$2.50

Breakfast

Minimum order of 10

The Continental

Assorted Danish, Donuts, Rolls, Fresh Fruit, Juice, Coffee. \$8.99 pp

The Light Start

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

The Classic

Scrambled Eggs, Breakfast Potatoes, Biscuits & Gravy, Bacon, Sausage, Coffee, Juice. \$10.99 pp

Donuts: \$18/doz.

Add to any Breakfast menu for an additional \$2 pp per item:

Belgian Waffles, Quiche of the Day, Frittata

Buffets

Minimum of \$250.00 is required for full service catered functions

Includes your choice of two of our specialty house salads. Choices include, but are not limited to, Cucumber Tomato Salad, Signature Pasta Salad, American Potato Salad, Farfalle Dill Pasta Salad, Tabouli Salad, Broccoli Salad and Cole Slaw. A tossed salad with accompaniments may be substituted for your two salad choices.

On-Site Grilling: Where applicable in menu, our skilled team of Chef(s) will grill on-site for your group to enjoy not only the smells, but the sight of on-site grilling. Additional \$2.50 pp. A minimum of 50 guests is required for on-site grilling.

The Sheboygan Classic

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

Hot Sandwich Buffet

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

Texas Style BBQ

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

Sandwich Buffet

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

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. \$11.99 pp

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. \$11.99 pp. Add a third meat for an additional \$1.99pp.

Desserts

Our Signature Chocolate Cake

German Chocolate Cake injected with sweetened cream and caramel. Finished with whipped cream and covered in toffee. \$2.99 slice

Cheesecake

A variety of flavors await you. Made from scratch so just let us know what you would like. \$2.99 slice

Torte- \$1.99pp (Choose from Chocolate, Vanilla or Pistachio)

The Traditional Buffet

Choose any two entrées, 1 Vegetable and 1 Starch:

Broasted Chicken	Herb Baked Chicken	Roasted Pork	Swiss Steak
Beef Tips	Meatloaf	Roasted Turkey	Meatballs
Baked Ham	Baked Haddock	Pot Roast	BBQ Beef Tips

Buffet Style Dinner: \$15.99

Add a third meat for an additional \$1.50pp

Choose one from The Traditional and one from The Paramount for an additional \$1.25pp

The Paramount Buffet

Choose any two entrées, 1 Vegetable and 1 Starch:

Chicken Marsala	Chicken Cordon Bleu	Asparagus Stuffed Chicken Breast
St. Louis Style Ribs	Roast Beef	Bacon Wrapped Pork Tenderloin
Grilled Atlantic Salmon	Grilled Mahi Mahi	Canadian Walleye w/Dill Cream Sauce

Buffet Style Dinner: \$17.99

Add a third meat for an additional \$2.00pp

Vegetables

Choose 1

California Blend (Cauliflower, Broccoli and Carrots)
Monte Carlo (Green Beans, Yellow Wax Beans, Carrots)
Island Blend (Yellow Carrots, Beans, Broccoli, Red Pepper)
Buttered Corn
Creamy Dilled Carrots
Chef's Seasonal Vegetable Blend

Starches

Choose 1

Mashed Potatoes
Garlic Mashed Potatoes
Oven Roasted Baby Reds
Parsley Buttered Baby Reds
Wild Rice
House Macaroni & Cheese

Catering

- Tossed Salads with accompaniments are included with all Traditional & Paramount Selections.
- We supply the staff for proper set-up, service and clean-up of your event.
- We cater for groups of any size. All Caterings are served buffet style from our Traditional and Paramount menu options. All Buffet Lunch menu options are served buffet style as well. Family Style Service add \$2 pp.
- Full china service is available for an additional charge for an additional fee of \$3.00 pp.
- We require a final count 48 hours prior to the event. We will prepare food and bill for this amount of guests.
- All prices do not include 18% Gratuity and 5.5% Sales Tax.
- We ask that entrée selections are made at least one week prior to the event.

Bar Service Options and Menus

Bar Fees:

All bar service is subject to a \$150.00 bar service fee. This fee is waived after \$500.00 in product is dispensed.

Traditional Bar Package Menu

House Whiskey, Brandy, Bourbon, Vodka, Gin, Rum, Scotch, Triple Sec, Kahlua, Blind Horse of Kohler's Off Dry Moscato, Chardonnay, Pinot Noir and Tuscan Reserve, Domestic Beer, Pepsi Products, Aquafina Water, Garnishes and Mixers. Above pricing is a max of 5 hours of service. \$30 per person. Each additional hour please add \$6 per person.

Premium Bar Package Menu

Jack Daniels, Southern Comfort, Absolut Vodka, Tanqueray Gin, Malibu and Captain Morgan Rum, Johnny Walker Red Scotch, Korbel Brandy, Jim Beam Bourbon, Cointreau Triple Sec, Kahlua, Blind Horse of Kohler's Off Dry Moscato, Chardonnay, Pinot Noir, and Tuscan Reserve, Premium Domestic and Imported Beer, Pepsi Products, Aquafina Water, Garnishes and Mixers. Above pricing is a max of 5 hours of service. \$36 per person. Each additional hour please add \$7 per person.

Beer, Wine and Soda Menu

Blind Horse of Kohler's Off Dry Moscato, Chardonnay, Pinot Noir and Tuscan Reserve, Domestic Beers, Pepsi Products and Aquafina Water. Above pricing is a max of 5 hours of service. \$20 per person. Each additional hour please add \$4 per person.

Non Alcoholic

Unlimited Pepsi Products and Aquafina Water. Above pricing is a max of 5 hours of service. \$7.50 per person. Each additional hour please add \$2 per person.

Barware

All bar service is done with high quality disposable barware. If glassware is requested, a charge of \$2.00 pp will be added to your invoice. Glassware includes Tubs, Manhattan Glasses, Martini and Wine Glasses.