In House Catering
General Information:

Maximum amount of guests per room:

- **Farm Room** (2nd floor): 50 people for seated events, 60 for cocktail style
- **The Loft** (3rd floor): 60 people for seated events, 70 for cocktail style

The 2nd and 3rd floors are not ADA accessible.
Please refer to contract page or management for room fees and minimums.

Parties of 25 or MORE:
$250.00 room fee for the Farm room or Loft during lunch or dinner
Party room fees are non-refundable, non-transferable and will not be deductible from the total party amount due

Parties of 25 or LESS:
$500.00 room fee for the Farm room or Loft during lunch or dinner
Party room fees are non-refundable, non-transferable and will not be deductible from the total party amount due

Non-Alcoholic Beverages:
N/A beverages can be included in the per person price for an additional $4 per guest. This includes soft drinks, juices and regular or decaf coffee.

Outside desserts are welcome for $2 pp plate charge

PRIVATE DINING

**Base Pricing**

**LUNCH**
Family Style $24 per person minimum

**DINNER**
(For parties of 15 or more)
Family Style $38 per person
Including:
2 appetizers, 2 entrees, 2 sides, and 1 dessert

**ADDITIONAL FOOD OPTIONS:**
Additional Appetizer $5 per person
Additional Entrée $7 per person
Additional Side $4 per person
Additional Dessert $3 per person

Tax, administrative charge, and room fee are not included in the above pricing.

**BAR PACKAGES**

**Beer & Wine Package**
$23pp for 2 hours / $10pp for each additional hour

**Standard Package:**
Low ABV Beer (7% and under), Wine & Call Liquor:
$30pp for 2 hours / $12pp for each additional hour

**Premium Package:**
All Beer, Wine & Premium Liquor:
$38pp for 2 hours / $16pp for each additional hour

**Brunch Package:**
(Unlimited Bloody Mary’s & Mimosas)
$18pp for 2 hours / $7pp for each additional hour

*Prices and menu items are subject to change*
### Salads $4 per person/per item

- **Mill House Wedge**
  Iceberg, cherry tomatoes, pickled red onion, blue cheese, and mustard dressing / ADD bacon $1

- **Mill House Panzanella Salad**
  Chopped romaine and arugula, baby mozzarella balls, cucumbers, niçoise olives, and peppadews tossed with “Ish-Bone” dressing

- **Roasted Beet and Goat Cheese Salad**
  Baby arugula, candied nuts, blueberries, and balsamic vinaigrette

- **House Caesar**
  Chopped romaine, brioche croutons, creamy garlic-parmesan dressing and shaved pecorino

- **Mixed Green Salad**
  Local greens, tomatoes, cucumbers and herby red wine vinaigrette

ADD PROTEINS to any salad +$5pp
- Chicken • Steak • Shrimp • Salmon • Sausage

### Sandwiches, Wraps, & Sliders $7 per person/per item

- **Slow Roasted Beef and Horseradish Wrap**
  Pickled red onions, gruyere and arugula

- **Crispy Chicken Sandwich on Shallot Focaccia**
  Fresh mozzarella, marinated peppers, baby greens and balsamic

- **Grilled Vegetable Wrap**
  Seasonal vegetables, spinach, mushrooms and goat cheese

- **BLT on Manor House toast**
  Mill House Bacon, tomato jam, arugula, and lemon-garlic aioli

- **Curried Chicken Salad Wrap**
  Slow roasted chicken, Madras curry, onion, celery, golden raisins, walnuts, mint, cilantro and basil

- **Smoked Salmon on Mill House Rye**
  Herbed cream cheese, tomatos, fried capers and arugula

- **50/50 Burger Sliders**
  Shaved iceberg lettuce, American cheese and Sriracha ranch

- **Pulled Pork Sliders**
  Kilt Spinner BBQ sauce and coleslaw on Texas Toast

- **Chicken Parm Meatball Sliders**
  Fresh mozzarella, San Marzano tomato sauce and basil on Brioche

### Sides $2 per person/per item

- Belgian Fries *GF
- Roasted Garlic Mashed Potatoes *GF
- Roasted Mushrooms (additional $1 per person) *GF
- Haricot Vert with Shallots *GF

### Desserts $4 per person/per item

- Mini Dirt
- Brown Sugar Butter Cake
- Mini Banana Fosters a la Mode *GF
- Chocolate Stout Brownies
- Mini Funfetti Cheesecake Parfait

### Apps $4 per person/per item

- Pretzel Bites
- Buffalo Fried Brussel Sprouts
- Caprese Skewers
- Mac & Cheese balls
- Delived Eggs
- Cornbread With orange honey butter

### Apps $5 per person/per item

- Fried Calamari
- Mill House Pigs in a Blanket
- Fried Pierogies With caraway sour cream
- KO Wings Kold One beer brined and smoked then fried and tossed with Kilt Spinner BBQ sauce
- Popcorn Shrimp Citrus salt, basil aioli
- Mill House Poutine House cut Belgian fries with caramelized onion gravy, cheddar cheese curd, swiss, pickled jalapenos and scallions
- Fried Pickle Chips With Sriracha ranch

Assorted Mini Cupcake Platter +$2pp
- Chocolate Stout
- S’mores
- Funfetti

*GF – Gluten Free
Family Style Appetizers

- K.O. Wings – Brined, Smoked & Fried BBQ Chicken Wings
- Pulled Pork Sliders – House Slaw, Kilt Spinner BBQ (Additional $1 per person)
- 50/50 Sliders – ½ Bacon, ½ Sirloin Burger with American Cheese, Shaved Lettuce & Sriracha Ranch (additional $1 per person)
- Fried Pickle Chips – Lightly Battered. Served with Sriracha Ranch
- Wood Roasted Flank Steak Skewers – Horseradish Mayo & Garlic Chips
- Mesclun Salad – Baby Greens, Tiny Tomatoes, Red Wine Herb Vinaigrette *GF
- Chopped Salad – Iceberg Lettuce, House Smoked Bacon, Tiny Tomatoes, Pickled Red Onion, Cucumbers, Crumbled Blue Cheese and Buttermilk Chive Dressing *GF
- Fried Calamari Salad – Arugula, Radicchio, Chili Lime Vinaigrette & Sriracha Ranch
- Pretzel Bites – Beer Mustard and Cheese Dip
- Bacon Deviled Eggs *GF
- Panda Poutine – Belgian Fries with Caramelized Onion Gravy, Local Cheese Curd, Pickled Jalapeño and Scallions
- Caprese Skewers – Tiny Tomatoes with Mozzarella Drizzled with Extra Virgin Olive Oil and Balsamic *GF

Entrees

- BBQ Beef Brisket
- Applewood Smoked St. Louis Style Baby Back Ribs
- Lemon & Garlic Roasted Farm Fresh Chicken *GF
- Marinated and Grilled Flank Steak with a Red Wine Demi (additional $2 per person)
- Pan Seared Salmon with Tomato and Caper Sauce *GF
- Wild Mushroom Pasta (Vegetarian)
- Sausage Stuffed Pork Loin
- Seasonal Risotto
- Pork Schnitzel with Veal Jus & Sour Cream Sauce
- Grilled Kielbasa with Sauerkraut
- MHBC Hand Stretched Pizza (Inquire for options: Vegetarian available)

Sides

- Belgian Fries *GF
- Roasted Garlic Mashed Potatoes *GF
- Roasted Mushrooms with Thyme and Pecorino (additional $1 per person) *GF
- Herb Roasted Red Bliss Potatoes *GF
- Grilled Asparagus (additional $1 per person) *GF
- Haricot Vert with Shallots *GF

Desserts

- Mini Dirt
  Tahitian Vanilla Pudding with Chocolate Cookie Crumb
- Brown Sugar Butter Cake
  Oatmeal Cookie Crust
- Mini Banana Poppers a la Mode *GF
- Chocolate Stout Brownies
- Mini Funfetti Cheesecake Parfait Layered with Vanilla Cake and a Confetti Sprinkle Mousse

Assorted Mini Cupcake Platter: additional $2 per person
Chocolate Stout • S’mores • Funfetti

*GF – Gluten Free
## Brunch
(Available from 11:00am-3:00pm)

$25 per person

### Appetizers – Choose 2 (Additional App $3 per person)
- Classic Caesar Salad
- Mixed Field Greens Salad with Red Wine Vinaigrette
- House Made Granola with Vanilla Yogurt Parfait and Fresh Berries
- Fresh Fruit Cups
- Spinach, Caramelized Onion and Goat Cheese Quiche
- MHBC Pastry Basket – Cinnamon Rolls, Banana Bread and Cheddar Scones (Additional $2 per person)
- Smoked Salmon Tartar on a Crostini with Traditional Garnishes (Additional $2 per person)

### Entrees – Choose 2 (Additional Entrees $5 per person)
- Scrambled Eggs
- Upside Down Pineapple French Toast with Rum Caramel and Fresh Whipped Cream
- Buttermilk Biscuit with Maple-Ginger Sausage Gravy
- MHBC Original Recipe Fried Chicken with Sriracha Honey
- Huevos Rancheros with Fried Eggs
- Buttermilk Pancakes with Apple Butter and Maple Syrup
- Belgian Waffles with Fresh Berries and Whipped Cream
- MHBC Flat Bread Pizza with San Marzano, House Cheese Blend and Fresh Oregano
- Marinated and Grilled Flank Steak with a Red Wine Demi (Additional $2 per person)

### Sides – Choose 1 (Additional Sides $2 per person)
- Home Fries
- Buffalo Fried Tater Tots
- Breakfast Sausage
- Applewood Smoked Bacon

### Optional Dessert – $3 per person
- Mini Dirt
  Tahitian Vanilla Pudding with Chocolate Cookie Crumb
- Brown Sugar Butter Cake
  Oatmeal Cookie Crust
- Mini Banana Fosters a la Mode *GF
- Chocolate Stout Brownies
- Mini Funfetti Cheesecake Parfait Layered with Vanilla Cake and a Confetti Sprinkle Mousse

**Assorted Mini Cupcake Platter**: additional $2 per person
- Chocolate Stout
- S’mores
- Funfetti
### Cocktail Style Events

**$20 per person for the first hour - $10 per person additional hour**

**PICK 2**
(Additional items $4 per person)
- 50/50 Sliders – ¼ bacon ¼ Sirloin Burger with American cheese, Shaved Lettuce, Sriracha Ranch
- Wood Roasted Flank Steak Skewers - Horseradish Mayo and Crispy Onions
- K.O. Wings with Kilt Spinner BBQ Sauce
- St. Louis Style Pork Ribs, Kilt Spinner BBQ
- Margherita Pizza
- Josh’s Pie Pizza- Hot Italian Pork Sausage, Wild Mushrooms, Vidalia Onion, Oregano
- Fig and “Pig” Pizza – Smoked Mozzarella, House Made Duck Bacon, Black Mission Figs, Arugula and Aged Balsamic
- Vegan Pizza – Mushrooms, Onions, Mixed Peppers and San Marzano Tomato Sauce
- Pulled Pork Sliders with Slaw and Kilt Spinner BBQ

**PICK 3**
(Additional items $3 per person)
- Buffalo Fried Cauliflower – Blue Cheese Dressing *GF
- Mac and Cheese Balls
- Pierogis with Caraway Sour Cream
- Shrimp Scampi Bruschetta
- Tiny tomato and Mozzarella Skewer with Aged Balsamic *GF
- Deviled Eggs with Green Onion, Bacon and Spanish Paprika *GF
- House Made Lil’ Smokey’s with Ketchup and Mustard
- Fried Pickle Chips with Sriracha Ranch
- Pretzel Bites with Beer Mustard and Cheese Dip
In House Catering

Call us at 845.485.2739 or email: Danielle@MillHouseBrewing.com for more information bookings and catering packages