

Breakfast or Brunch Buffets

Ask about a custom made menu for your breakfast or brunch event. Egg bakes, Denver style scrambled eggs, breakfast potatoes, assorted breakfast meats, buttermilk biscuits with homemade sausage gravy, fresh baked pastries, and fresh fruit are just some of the items available.

Catered Lunch or Dinner

Buffet Style Luncheon - \$6.95 per person

Includes choice of one lunch entrée and two side dishes chosen from potato, salad, or vegetable selections unless noted otherwise

Buffet Style Dinner - \$7.95 plus tax per person

Includes choice of one entrée, one vegetable, one potato, and two salads

Served Dinner - \$7.95 plus tax and gratuity per person

Includes choice of one dinner entrée, one vegetable, one potato, and one salad

Lunch Entrée Selections

Chicken Breast Sandwich
Roast Pork Loin Sandwich
Oriental Style Buffet

Taco Bar (no side dishes)

Includes taco meat, hard and soft shells, lettuce, tomato, cheese, sour cream, chips, and salsa

Deli Sandwich
BBQ Sandwich
Casserole

Build Your Own
Burger Bar

Includes lettuce, tomato, onions, pickles, condiments, and two side dishes

Salad Selections

Potato Salad	Macaroni Salad
Three Bean Salad	Italian Salad
Creamy Cole Slaw	Jell-O
Fresh Cut Fruit	Cookie or Strawberry Fluff
Salad Greens with Dressing	

Dinner Entrée Selections

Baked Chicken	Lasagna (no potato)
Breaded Fish	Roast Turkey with Dressing
BBQ Ribs	Roast Beef
Beef Stew	Baked Ham
Chicken, Pork, or Beef Stir Fry	Sweet & Sour
Roast Pork	Chicken or Pork
Deep Fried Chicken	Chicken Cordon Bleu
Baked Whitefish	Chicken Kiev
Chicken Pot Pie	Chicken Alfredo (no potato)
Broiled Sirloin Steak (market price)	Swiss Steak
Grilled Pork Chops	Beef Stroganoff (no potato)
Stuffed Pork Chops	Teriyaki Chicken Breast
Chef Carved Steamship Round (market price – minimum 30 people required)	Prime Rib (market price)

Potato Selections

Oven Roasted Red Potatoes	Mashed Potatoes & Gravy
Blended Wild Rice	Rice Pilaf
Au Gratin	Scalloped
Parsley Buttered Potatoes	Garlic Buttered Mashed O'Brien
Cheesy Hash Browns	Twice Baked Potato (50¢ extra per person)
Baked Potato	

Vegetable Selections

California Blend	Capri Blend
Corn	Green Beans
Mixed Vegetables	Peas
Baked Beans	Honey Glazed Carrots
Green Bean Almondine	

Dessert Selections

Cookies	Brownies
Assorted Cakes	Assorted Pies
Apple Crisp	Cheesecake
Strawberry or Chocolate Mousse	*Gourmet desserts available for additional price

Beverage Selections

Coffee - \$8.00 per gallon / \$3.00 per air pot
Lemonade, or Iced Tea - \$8.00 per gallon
Canned Sodas or Bottled Water - \$1.00 each

Additions

Dinner Entrée - \$1.00 per person
Salad, Potato, or Vegetable - 50¢ per person
Standard Dessert - \$1.00 per person

Casseroles by the Gallon

\$29.99 per gallon

Scalloped Potatoes & Ham	Chicken or Tuna & Noodles
Beef Stew	Tater Tot Hotdish
Goulash	Ask for another favorite

Salads by the Gallon

\$14.95 and up per gallon

Hors d'oeuvres – Chilled Presentation

Assorted Cocktail Sandwiches – \$12.99 per dozen

Assorted Croissant Cocktail Sandwiches
– \$16.99 per dozen

Assorted Canapés – \$74.99 per 50 count (Minimum 50 required)

Shrimp Cocktail Display – \$49.99 per 2 ½ lbs.

Smoked Salmon with Condiments – Market Price

Fresh Cut Vegetable Tray with Dip
– \$29.99 small / \$49.99 large

Fresh Cut Fruit Tray – \$29.99 small / \$49.99 large

Fruit Kabob Display

– \$39.99 per 50 count / \$69.99 per 100 count

Chips & Dip, Pretzels, or Tortilla Chips & Salsa
– \$9.99 per 2 lb. bowl

Cheese and Cracker Tray – \$29.99 small / \$49.99 large
(Small serves 20-25 people / Large serves 40 – 50 people)

Meat and Cheese Tray – \$39.99 small / \$59.99 large

Chocolate Covered Strawberries – Market Price

Mini Gourmet Cheesecakes – \$39.99 per 50 count
(35 count minimum)

Hors d'oeuvres – Hot Presentation

Battered Fried Mushrooms – \$14.99 per 2 lbs.

Cheddar Cheese Cubes – \$24.99 per 3 lbs.

Mozzarella Cheese Sticks – \$19.99 per 2 lbs.

Onion Rings – \$14.99 per 2 lbs.

Breaded Chicken Drumsticks – \$39.99 per 6 lbs.

Chicken Strips with Sauce – \$24.99 per 3 lbs.

Cocktail Franks in BBQ Sauce – \$24.99 per 3 lbs.

Egg Rolls with Sweet & Sour Sauce – \$19.99 per 24 count

Meatballs – \$24.99 per 5 lbs.

Swedish, BBQ, or Sweet & Sour

Chicken Wings with Sauce – \$39.99 per 10 lbs.

Buffalo, BBQ, Teriyaki, Honey Mustard, or Thai

Chicken Kabobs – \$34.99 per 5 lbs.

Buffalo, BBQ, Teriyaki, Honey Mustard, or Thai

This menu is compiled from our most popular items. Our chef's culinary experience assures we will create a tailor-made menu suited to your event. We will do our best to provide your special requests.

All catered meals are served with high quality disposable dinnerware. China, silverware, and linen tablecloths and napkins are available for rent.

A confirmed count to be served is required 48 hours prior to your event. Our staff will prepare to serve 10% above the count.

Pricing based on 150 people and event located within the Milbank area. Pricing adjustments will be made for smaller or larger groups and for locations outside the Milbank area.

Due to market conditions and other factors beyond our control, prices are subject to change without notice. We will do our best to notify you as soon as possible if this occurs prior to your event.

The Millstone Family Restaurant

Catering

Let Us Do The Work For You!

Contact David Forrette or Geoff Benson

P.O. Box 148

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605-432-6866

Email: millstone@itcmilbank.com

Website: milbankmillstone.com

We offer our catering services to any style gathering. Large group or intimate get-together, formal or casual, buffet style or served, weddings or birthdays, anniversaries or funerals, graduations or meetings
– We can do it!