





NATURES BEST SEASONAL CRUDITE DISPLAY:

A healthy, refreshing choice that brings nature's bounty right to your table

- Seasonal locally sourced fresh fruit and vegetables
- International and Domestic Artisan Cheeses
- Artisanal crackers, Gourmet dips and accoutrements

15.95



APPETIZERS

FRESH FRUIT DISPLAY \$5.45

FRESH WHOLESOME FRUITS METICULOUSLY CUT
PINEAPPLE, CANTALOUPE, HONEY DEW, WATERMELON, STRAWBERRIES,
BLUEBERRIES

INTERNATIONAL CHEESES \$5.45

ASSORTED CHEESES: INCLUDING BRIE, SMOKED GOUDA, CHEDDAR,
SWISS, PROVOLONE, PARMESAN, GOAT CHEESE

FRESH VEGETABLE PLATTERS \$4.45

CARROTS, CELERY, BROCCOLI, CAULIFLOWER, CUCUMBERS, CHERRY
TOMATOES, PEPPERS AND DIPS

SPINACH DIP STUFFED RYE BREAD 4.25

FRESH BAKED RYE BREAD STUFFED WITH OUR HOMEMADE SPINACH DIP

SHRIMP COCKTAIL \$7.95

- JUMBO SHRIMP POACHED IN AN AROMATIC BROTH
- SPICY COCKTAIL AND FRESH LEMON
- GUACAMOLE

CAPRESE SKEWERS WITH PROSCIUTTO 6.95

FRESH MOZZARELLA PEARLS, HEIRLOOM CHERRY TOMATO
FRESH BASIL, BALSAMIC REDUCTION



APPETIZERS

SCALLOPS WRAPPED IN BACON \$6.95

FRESH SEA SCALLOPS WRAPPED IN HICKORY SMOKED BACON

SWEET AND SOUR MEATBALLS \$4.95

FRESH GROUND BEEF, HAND ROLLED, SWEET AND TANGY SAUCE

BEEF TENDERLOIN CROSTINI \$7.25

TENDER SEASONED BEEF TENDERLOIN WITH CARAMELIZED ONIONS
HORSE RADISH AIOLI, FRENCH BAGUETTE CROSTINI

CREAMY PARMESAN STUFFED MUSHROOMS \$5.95

CREMINI MUSHROOMS, GARLIC PARMESAN CREAM CHEESE FILLING

BRUSCHETTA CROSTINI \$4.75

VINE RIPENED TOMATO, FRESH BASIL, GARLIC AND OLIVE OIL
FRENCH BAGUETTE CROSTINI

STEAMED LITTLE NECK CLAMS

STEAMED WITH AROMATICS

MELTED BUTTER AND HOT SAUCE

1/2 BUSHEL (17 DOZEN) \$275.00

FULL BUSHEL (34 DOZEN) \$395.00



ENTREES




Elegant Crowd Pleaser \$36.95

Hand Cut Ribeye Steaks
Caramelized Onion and Wild Mushrooms
Chicken Tender Teriyaki
Fire Roasted Salmon Steaks
Rolls and Butter
Choice of 4 Sides

Mardi Gras Spectacular \$42.95

Hand Cut Filet Mignon
New Orleans Style Shrimp
Creole Style Grilled Chicken Tenders
Spicy Bayou Jambalaya
Rolls and Butter
Choice of 4 Sides





ENTREES




Whole Roasted Pig \$39.95

Fire Roasted Pig
Tropical Hawaiian Sauce
Chicken Tender Teriyaki
Succulent BBQ Pork Spare Ribs
Marinated Pork Loins
Rolls and Butter
Choice of 4 Sides

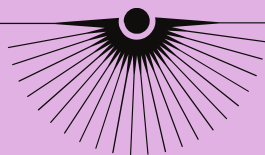
A Party in the Hen House \$35.95

Succulent BBQ Spare Ribs
Chicken Tenderloin Teriyaki
Smoked Turkey Breast
Rolls and Butter
Choice of 4 Sides





ENTREES



Southern BBQ \$34.95

Applewood Smoked Pulled Pork
Slow Roasted BBQ Beef Brisket
Dry Rubbed Chicken Legs and Thighs
Rolls and Butter
Choice of 4 Sides

NY Style Feast \$36.95

New York Strip Steak
Succulent BBQ Pork Spare Ribs
Dry Rubbed Chicken Legs and Thighs
Rolls and Butter
Choice of 4 Sides



ENTREES



All American \$28.95

Juicy Fresh Ground Hand Packed Patties

All Beef Hot Dogs

Chicken Tenderloin Teriyaki

Italian Sausage, Peppers and Onions

Classic Condiment Selection

Choice of 4 Sides

All American Topping Bar \$4.95

Crisp Lettuce, Heirloom Tomato, Bermuda Onion


Horseradish Aioli

Bread and Butter Pickles

Sauerkraut

Classic Meat Sauce

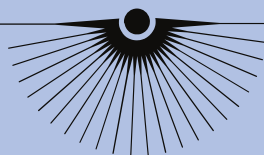
Crispy Bacon





Choose any Four of our Homemade Sides

Add An Additional Side for 3.00 Each



Classic Potato Salad

Macaroni Salad

Caprese Pasta Salad

Baked Beans

Arugula Salad

Broccoli Salad

Traditional Cole Slaw

Garlic Roasted Potatoes

Corn on the Cob

Mixed Green Salad

Pasta Salad

Classic Caesar Salad

Fresh Fruit Salad

Black Bean Corn Salad

Millers Signature Sides \$2.00 Additional

Millers Famous Macaroni and Cheese

Maple Bacon Grilled Brussel Sprouts

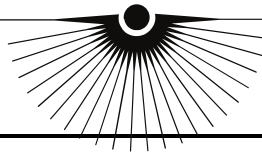
Jumbo Grilled Apararagus

Seasonal Grilled Vegetables

*Spinach Onion Roasted Red Pepper
Salad*



DESSERTS

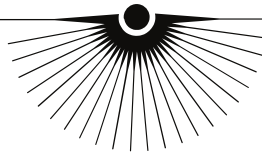


Chocolate Covered Strawberries 5.95

Fresh Jumbo Strawberries Dipped in Milk Chocolate then
drizzled with White Chocolate

Assorted Cookie Platter 3.95

Jumbo Chocolate Chip, White Chocolate, Oatmeal Cookies



All prices are per person. Prices subject to change.

