

A photograph of a round dining table set for a formal event. The table is covered with a white cloth and is set with white plates, silverware, and clear glasses. The chairs are modern, orange-red with black metal legs. In the foreground, the word "EVENTS" is overlaid in large, gold, 3D-style letters.

EVENTS

437 E Main St, Centerport, NY 11721

(631) 261-7663 | info@millpondrestaurant.com



EVENT STYLES AT

Mill Pond

As guests arrive, welcome drinks & cold appetizers are available.

There is no physical bar in the event space - we recommend pre-selecting a signature cocktail or wine to display. Otherwise, drink orders are taken and delivered by your service staff throughout the event.

SEATED

Guests are seated at tables and served family-style appetizers, an individual salad and an individual entree by our staff.

- Guests are seated and entree orders are taken table-side.
- Salads are served and enjoyed.
- Entrees are served and enjoyed.
- Dessert & coffee service if you are providing an occasion cake.
- Farewells, event conclusion & clean up.

BUFFET

Guests seat themselves and visit the buffet station at their own pace.

- Hot food buffet opens 30-45 minutes into your event. Food is available for 90 minutes.
- After 90 minutes, the buffet food is removed. If you provide dessert, we serve it to the buffet station at this time.
- Farewells, event conclusion & clean up.

RECEPTION

A more casual mix-and-mingle setup with passed hors d'oeuvres & stations, a mix of high tops, and limited seating.

- Passed bites begin circulating 3 minutes into your event.
- Hot food buffet opens 45 minutes into your event. Food is available for 90 minutes.
- After 90 minutes, the buffet food is removed. If you provide dessert, we serve it to the buffet station at this time.
- Farewells, event conclusion & clean up.



Main Dining Room

Maximum capacity: 16





Upstairs Dining Room

Maximum capacity: 65



Seated Lunch



APPETIZER COURSE

Plattered or passed as guests arrive

PIGS IN A BLANKET

CRISPY FRIED CALAMARI

BAKED CLAMS OREGANATA

SALAD COURSE

Individually plated

NORTH FORK SALAD

MIXED GREENS, TOMATO, RED ONION,
CUCUMBER, BALSAMIC VINAIGRETTE

ENTREE COURSE

Tableside choice of

TAVERN BURGER

8 OZ BURGER, APPLEWOOD SMOKED BACON, AGED
CHEDDAR ON A TOASTED POTATO BUN
SERVED WITH FRIES

CHICKEN PARMESAN

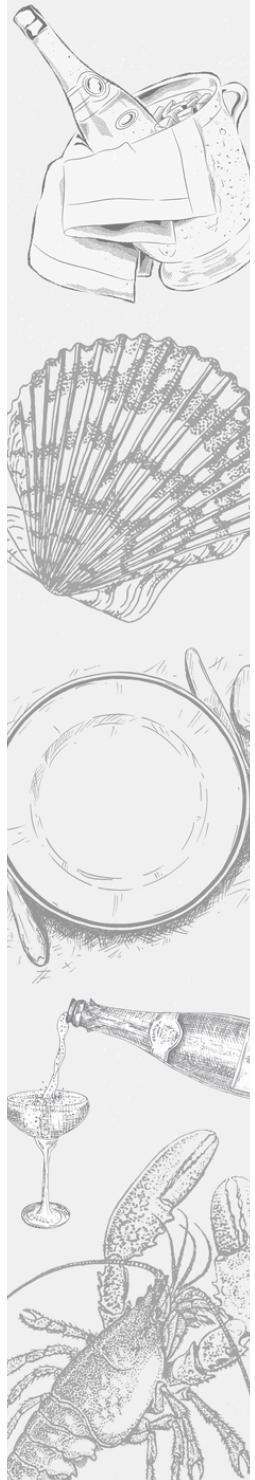
ITALIAN BREADCRUMBS, MOZZARELLA,
LINGUINE POMODORO, MARINARA SAUCE

FILLET OF SOLE ROBERTO

LIGHTLY BREADED, LEMON WHITE WINE SAUCE,
WITH BASIL AND CHOPPED TOMATO

BRING YOUR OWN CAKE!

CAKE PLATING FEE IS WAIVED FOR CONTRACTED
EVENTS WHO WISH TO BRING THEIR OWN
OCCASION CAKE!



Seated Lunch



APPETIZER COURSE

Plattered or passed as guests arrive

SHRIMP COCKTAIL

BBQ BURNT ENDS

TOMATO & MOZZARELLA SKEWERS

SALAD COURSE

Individually plated

NORTH FORK SALAD

MIXED GREENS, TOMATO, RED ONION,
CUCUMBER, BALSAMIC VINAIGRETTE

ENTREE COURSE

Tableside choice of

ATLANTIC SALMON

GRILLED ASPARAGUS, LEMON TARRAGON BERNAYSE

CHICKEN PENNE ALLA VODKA

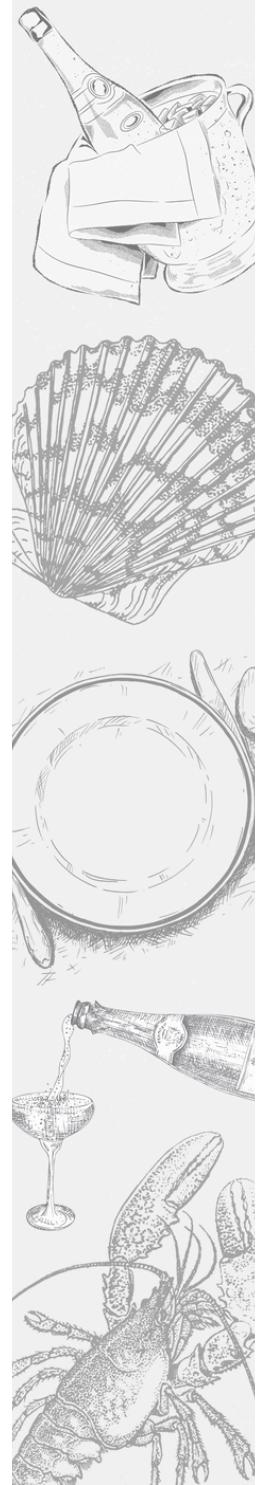
TOMATO, CREAM, PARMESAN, WITH
CHICKEN CUTLET OVER PENNE PASTA

FILET STEAK SANDWICH

CARMELIZED ONION, PROVOLONE, FRENCH BAGUETTE,
HORSERADISH CREAM, FRENCH FRIES

BRING YOUR OWN CAKE!

CAKE PLATING FEE IS WAIVED FOR CONTRACTED
EVENTS WHO WISH TO BRING THEIR OWN
OCCASION CAKE!



Seated Lunch



APPETIZER COURSE

Plattered or passed as guests arrive

SHRIMP COCKTAIL

PIGS IN A BLANKET

CRISPY FRIED CALAMARI

TOMATO & MOZZARELLA SKEWERS

SALAD COURSE

Individually plated

NORTH FORK SALAD

MIXED GREENS, TOMATO, RED ONION,
CUCUMBER, BALSAMIC VINAIGRETTE

ENTREE COURSE

Tableside choice of

STEAK & FRITES

FILET MEDALLIONS, FRIES

MISO COD

SWEET CHILI RATATOUILLE, CITRUS GINGER BUTTER

SEAFOOD ORZOTTO

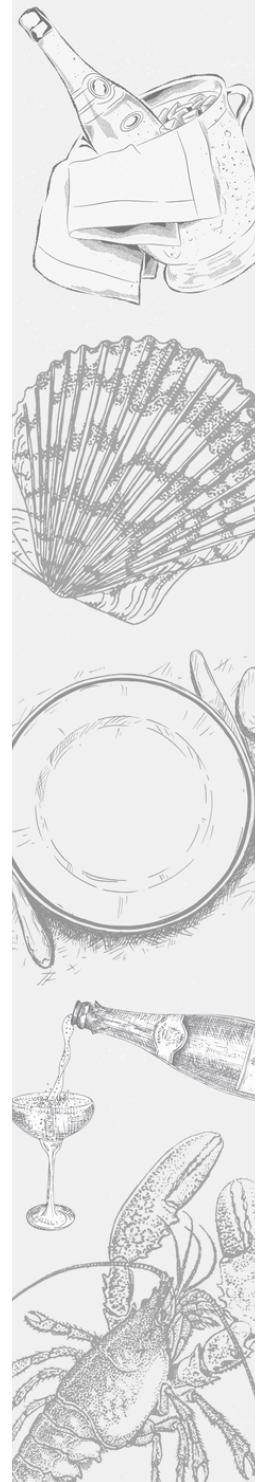
JUMBO SHRIMP, CLAMS, MUSSELS, PESTO & PETITE PEA ORZO,
PARMESAN REGGIANO

CHICKEN MILANESE

ARUGULA, PLUM TOMATOES, SHAVED PARMESAN

BRING YOUR OWN CAKE!

CAKE PLATING FEE IS WAIVED FOR CONTRACTED
EVENTS WHO WISH TO BRING THEIR OWN
OCCASION CAKE!



Brunch Buffet

SERVED BUFFET STYLE
REQUIRES A MINIMUM OF 30 GUESTS



COLD ITEMS

AVAILABLE AS GUESTS ARRIVE

FRESH FRUIT & MIXED BERRIES
ASSORTED DANISH, PASTRIES, & MUFFINS

HOT ITEMS

OPENS 30 MINUTES IN TO YOUR EVENT

FARM FRESH SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
COUNTRY STYLE SAUSAGE
HOME FRIED POTATOES
Brioche French Toast & Maple Syrup
CHICKEN PARMESAN
FILLET OF SOLE ROBERTO

BRING YOUR OWN CAKE!

CAKE PLATING FEE IS WAIVED FOR CONTRACTED
EVENTS WHO WISH TO BRING THEIR OWN
OCCASION CAKE!



Brunch Bundle

BUFFET STYLE BRUNCH & MIMOSA BAR
REQUIRES A MINIMUM OF 30 GUESTS



COLD ITEMS

Served as guests arrive

SEASONAL BURRATA DISPLAY

SEASONAL PREPARATION WITH BALSAMIC GLAZE,
HIMALAYAN SEA SALT, AND GARLIC CROSTINI

HOT ITEMS

Opens 30 minutes into the event

SEASONAL VEGETARIAN FRITTATA

Brioche French Toast

Atlantic Salmon with Lemon
Tarragon Bearnaise

Roasted Potatoes

Arugula Salad

Fresh Fruit & Berries

BRING YOUR OWN CAKE!

CAKE PLATING FEE IS WAIVED FOR CONTRACTED
EVENTS WHO WISH TO BRING THEIR OWN
OCCASION CAKE!

PROSECCO BAR

PROSECCO SERVED WITH CARAFES OF
FRESH SQUEEZED ORANGE JUICE,
GRAPEFRUIT JUICE, PEACH NECTAR, AND
FRESH BERRIES

INCLUDES FOUNTAIN SODA, COFFEE & TEA



Reception

DESIGNED FOR A STANDING
COCKTAIL PARTY
FOOD SERVED BUFFET-STYLE



STATIONARY APPETIZERS

Served for 1 hour

ARTISANAL CHEESE &
FRESH FRUIT DISPLAY

PASSED APPETIZERS

Passed for 1 hour

SHRIMP COCKTAIL
PIGS IN A BLANKET
BBQ BURNT ENDS
TOMATO & MOZZARELLA SKEWERS

DINNER STATION

Served for 1.5 hours

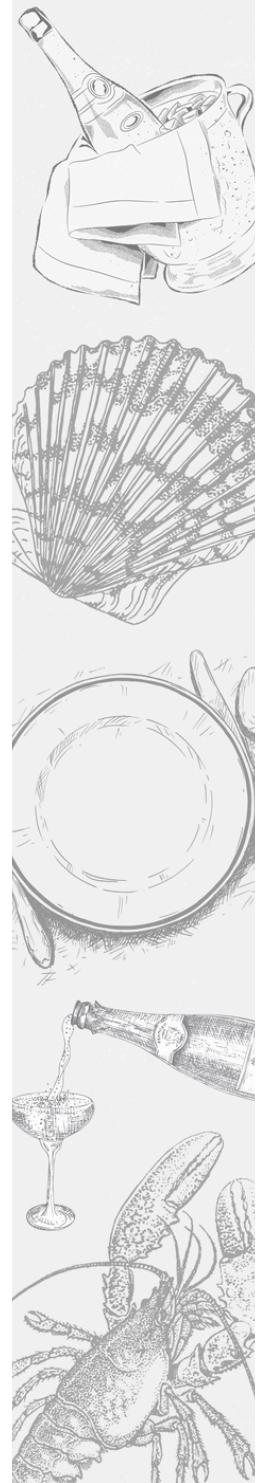
FILET OF SOLE ROBERTO
LIGHTLY BREADED, LEMON WHITE WINE BUTTER,
BASIL, CHOPPED TOMATOES

CHICKEN PARMESAN
ITALIAN BREADCRUMBS, MOZZARELLA,
LINGUINE POMODORO, MARINARA SAUCE

LINGUINE POMODORO
LINGUINE PASTA WITH PLUM TOMATOES, GARLIC,
HAND TORN FRESH BASIL AND EXTRA VIRGIN OLIVE OIL

NORTH FORK SALAD
MIXED GREENS, TOMATO, RED ONION,
CUCUMBER, BALSAMIC VINAIGRETTE

ROASTED POTATOES



Beverage Packages

A PRESET PRICE PER PERSON FOR
THE LENGTH OF YOUR EVENT

BEVERAGE PACKAGES ARE NOT
REQUIRED FOR LUNCH EVENTS;
YOU MAY CHOOSE TO RUN A TAB



MIMOSA PACKAGE

3 Hours | \$30 Per Person

**INCLUDES ALL YOU CAN DRINK MIMOSAS
FOR THE LENGTH OF YOUR EVENT**

INCLUDES FOUNTAIN SODA, COFFEE & TEA

BEER & WINE PACKAGE

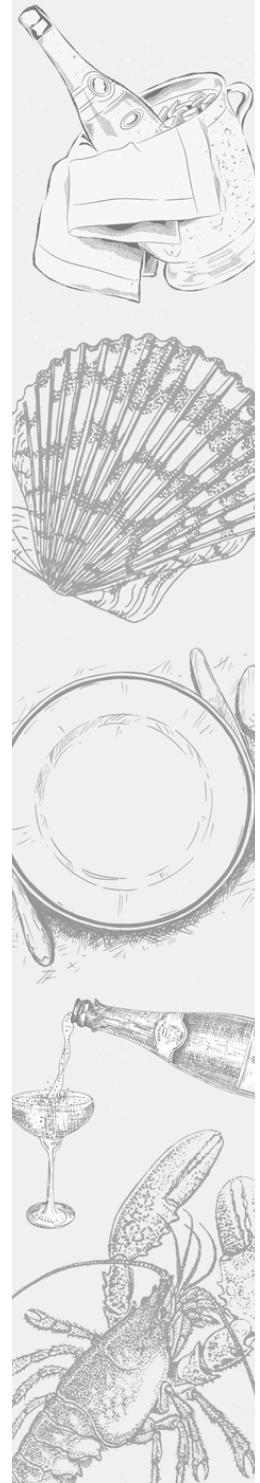
3 Hours | \$35 Per Person

WINE

CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC
ROSÉ
PROSECCO
CABERNET SAUVIGNON
PINOT NOIR
CHIANTI

DOMESTIC & IMPORTED BOTTLED BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA



Beverage Packages

A PRESET PRICE PER PERSON FOR
THE LENGTH OF YOUR EVENT

BEVERAGE PACKAGES ARE NOT
REQUIRED FOR LUNCH EVENTS;
YOU MAY CHOOSE TO RUN A TAB



SPECIALTY COCKTAIL PACKAGE

3 Hours | \$45 Per Person

WINE

CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC
ROSÉ
PROSECCO
CABERNET SAUVIGNON
PINOT NOIR
CHIANTI

BLOOD ORANGE MARGARITA
APEROL SPRITZ

DOMESTIC & IMPORTED BOTTLED BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA





Mill Pond
STEAK & SEAFOOD

