



Mill Pond

STEAK & SEAFOOD



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

Minimum guest count: 12

Maximum capacity: 16





Upstairs Dining Room

Minimum Guest Count: 40

Maximum Capacity: 60



Seated Dinner

available monday - wednesday only



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

Tablesides choice of

FILLET OF SOLE ROBERTO

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

CHICKEN PARMESAN

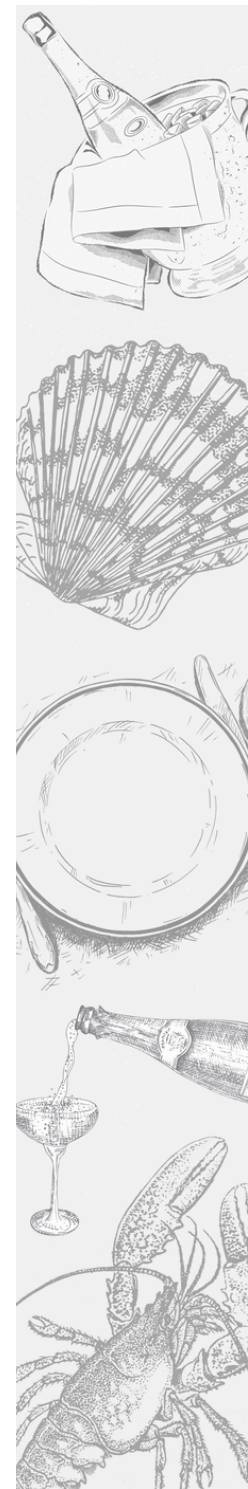
ITALIAN BREADCRUMBS, MOZZARELLA,
LINGUINE POMODORO, MARINARA SAUCE

CHICKEN PENNE ALLA VODKA

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

BRING YOUR OWN CAKE!

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



Seated Dinner



APPETIZER COURSE

Plattered or passed as guests arrive

SHRIMP COCKTAIL

BBQ BURNT ENDS

CRISPY FRIED CALAMARI

TOMATO & MOZZARELLA SKEWERS

SALAD COURSE

Individually plated

NORTH FORK SALAD

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

ENTREE COURSE

Tablesides choice of

STEAK & SHRIMP

FILET MEDALLIONS, BLACKENED SHRIMP,
WHIPPED POTATOES, SEASONAL VEGETABLES

ATLANTIC SALMON

GRILLED ASPARAGUS, LEMON TARRAGON BERNAISE

PARMESAN CRUSTED PORK CHOP

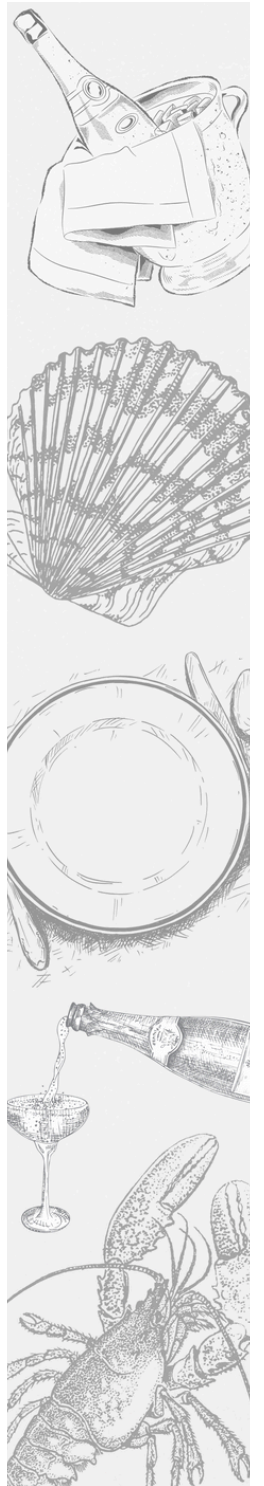
MUSHROOM SAUCE, MOZZARELLA, CHERRY PEPPERS,
SAUTEED SPINACH, MASHED POTATOES

CHICKEN PENNE ALLA VODKA

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

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Seated Dinner



APPETIZER COURSE

Plattered or passed as guests arrive

SHRIMP COCKTAIL

SPICY TUNA WONTON

BAKED CLAMS OREGANATA

TOMATO & MOZZARELLA SKEWERS

SALAD COURSE

Individually plated

NORTH FORK SALAD

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

ENTREE COURSE

Tablesides choice of

STEAK & SHRIMP

FILET MEDALLIONS, BLACKENED SHRIMP,
WHIPPED POTATOES, SEASONAL VEGETABLES

MISO GLAZED BLACK COD

SWEET CHILI RATATOUILLE, CITRUS GINGER BUTTER

PARMESAN CRUSTED PORK CHOP

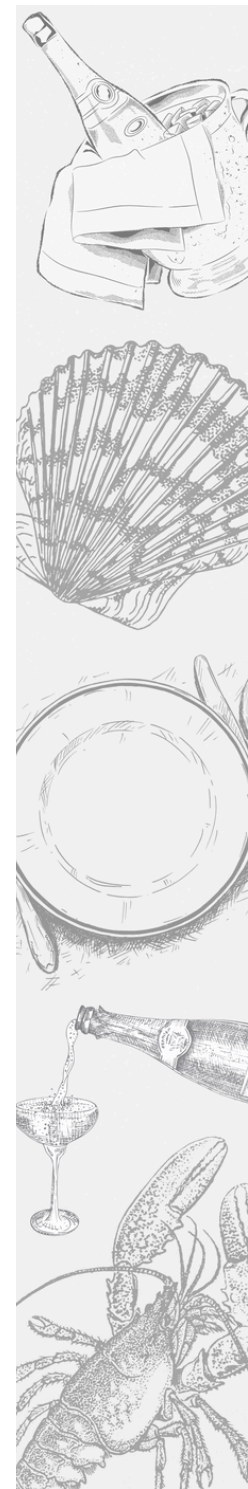
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PIGS IN A BLANKET

BBQ BURNT ENDS

BAKED CLAMS OREGANATA

TOMATO & MOZZARELLA SKEWERS

SALAD COURSE

Individually plated

NORTH FORK SALAD

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

ENTREE COURSE

Tablesides choice of

NY STRIP STEAK

WHIPPED POTATOES, SEASONAL VEGETABLES

LOBSTER TAIL

BROILED 8OZ LOBSTER TAIL, HARICOT VERTS,
WHIPPED POTATOES, DRAWN BUTTER

LOBSTER PAPPARDELLE

LOBSTER, PETITE PEAS, MUSHROOM COGNAC CREAM SAUCE

MISO COD

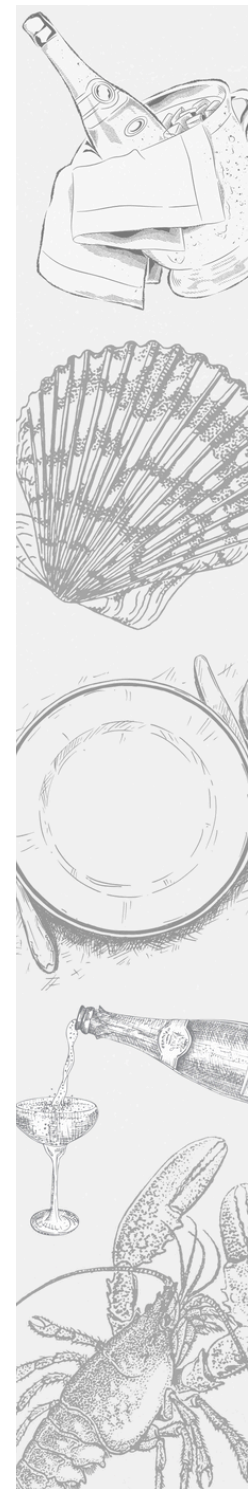
SWEET CHILI RATATOUILLE, CITRUS GINGER BUTTER

PARMESAN CRUSTED PORK CHOP

MUSHROOM SAUCE, MOZZARELLA, CHERRY PEPPERS,
SAUTEED SPINACH, MASHED POTATOES

BRING YOUR OWN CAKE!

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



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
SPICY TUNA WONTON
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

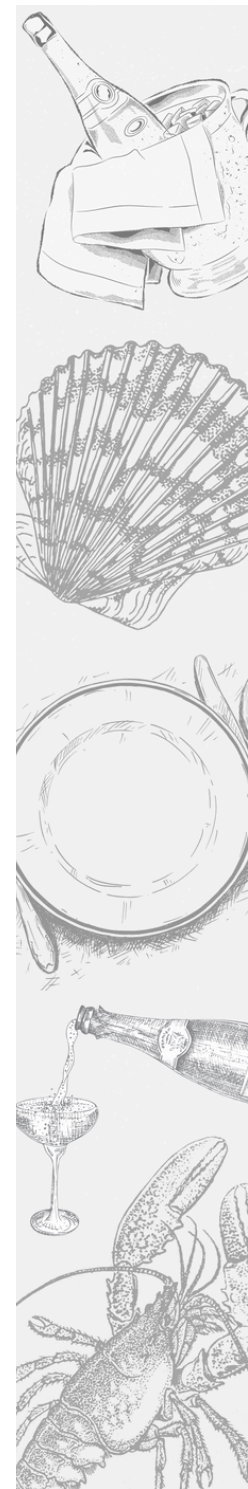
LINGUINE POMODORO

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



Reception

DESIGNED FOR A STANDING
COCKTAIL PARTY
FOOD SERVED BUFFET-STYLE



STATIONARY APPETIZERS

Served for 1 hour

ARTISANAL CHEESE &
FRESH FRUIT DISPLAY

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Passed for 1 hour

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

DINNER STATION

Served for 1.5 hours

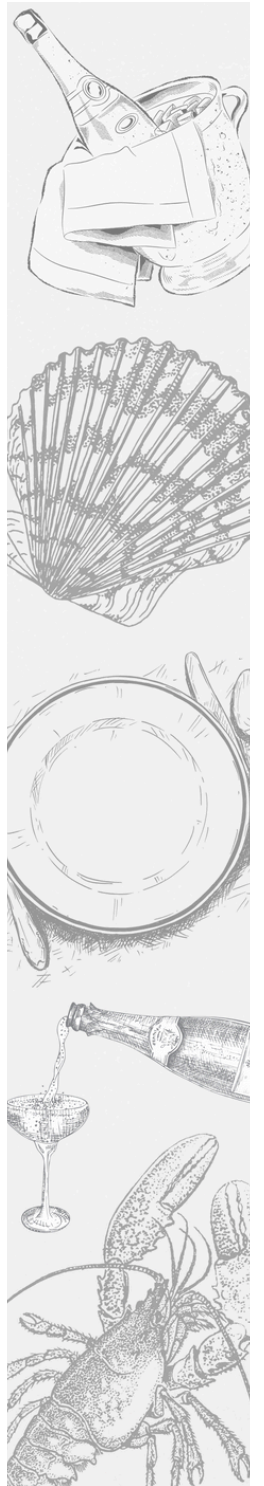
LEMON WHITE WINE ROASTED SALMON
PAN ROASTED ATLANTIC SALMON SERVED WITH A GARLIC,
CHABLIS, AND FRESH HERB BUTTER SAUCE

PARMESAN CRUSTED PORK CHOP
MUSHROOM SAUCE, MOZZARELLA, HOT CHERRY
PEPPERS, SAUTÉED SPINACH, WHIPPED POTATOES

PENNE ALLA VODKA
TOMATO, CREAM, PARMESAN, PENNE PASTA

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

ROASTED POTATOES
MIXED VEGETABLES



Beverage

GROUP BEVERAGE OPTIONS

A PRESET PRICE PER PERSON
FOR THE LENGTH OF
YOUR EVENT



LEVEL I

3 Hours

WINE

PINOT GRIGIO	CABERNET SAUVIGNON
SAUVIGNON BLANC	PINOT NOIR
ROSÉ	CHIANTI
PROSECCO	

DOMESTIC & IMPORTED BOTTLED BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA

LEVEL II

3 Hours | \$45 Per Person

WINE

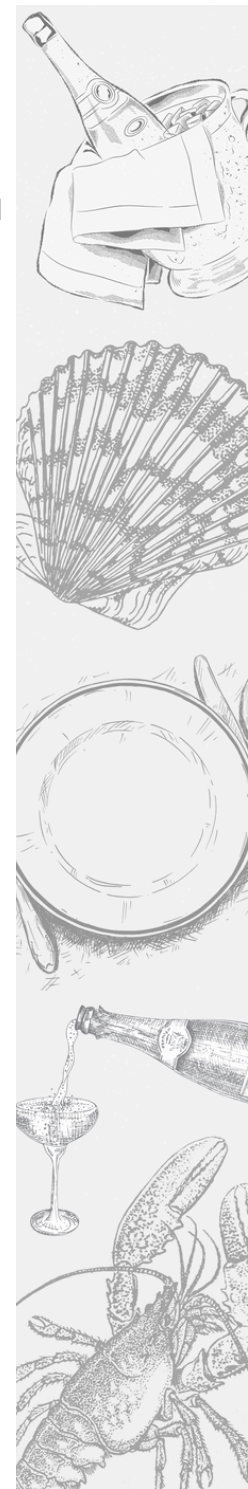
PINOT GRIGIO
SAUVIGNON BLANC
ROSÉ
PROSECCO
CABERNET SAUVIGNON
PINOT NOIR
CHIANTI

LIQUOR

VODKA | TITO'S
GIN | BEEFEATER, BOMBAY
TEQUILA | CASAMIGOS BLANCO
RUM | BACARDI SILVER, MALIBU
WHISKEY/SCOTCH | SEAGRAMS 7
JACK DANIELS, DEWARS

DOMESTIC & IMPORTED BOTTLED BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA



Beverage

GROUP BEVERAGE OPTIONS

A PRESET PRICE PER PERSON
FOR THE LENGTH OF
YOUR EVENT



LEVEL III

3 Hours

WINE

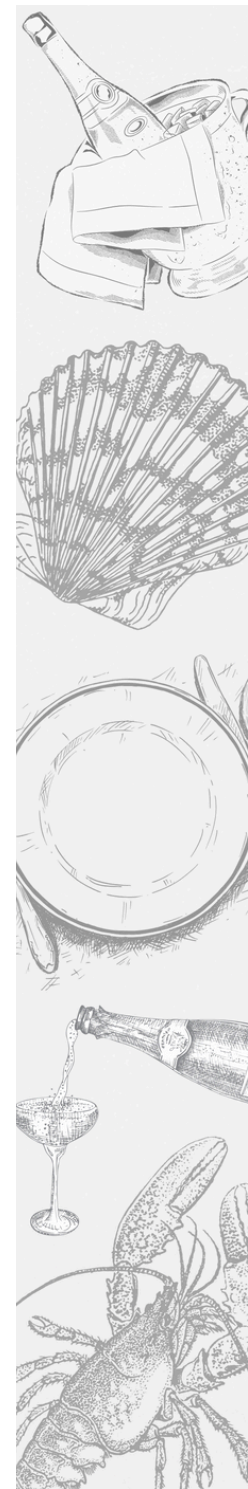
PINOT GRIGIO
SAUVIGNON BLANC
ROSÉ
PROSECCO
CABERNET SAUVIGNON
PINOT NOIR
CHIANTI

LIQUOR

VODKA | GREY GOOSE, KETEL ONE
GIN | TANQUERAY, BOMBAY SAPPHIRE
TEQUILA | CASAMIGOS BLANCO, PATRON
RUM | BACARDI SILVER, CAPTAIN
MORGAN, MALIBU
WHISKEY | JACK DANIELS
JAMESON, JOHNNIE WALKER RED

DOMESTIC & IMPORTED BOTTLED BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA





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