
Mill Pond
STEAK & SEAFOOD
EVENTS
437 E Main St, Centerport, NY 11721
(631) 261-7663 | info@millpondrestaurant.com

Seated Menu 1

APPETIZER COURSE

Served family-style as guests arrive

PIGS IN A BLANKET

CRISPY FRIED CALAMARI

BAKED CLAMS OREGANATA

SALAD COURSE

Individually plated

MIXED GREENS SALAD

MIXED GREENS, CHERRY TOMATOES, GARLIC CROUTONS, HOUSE VINAIGRETTE

ENTREE COURSE

Tableside choice of

MILL POND BURGER

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

CHICKEN PENNE ALLA VODKA

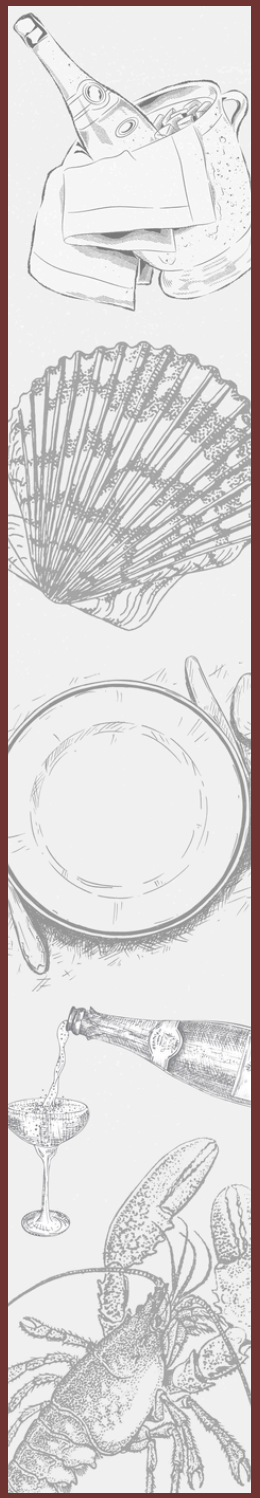
TOMATO, CREAM, PARMESAN, WITH
CHICKEN CUTLET OVER PENNE PASTA

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 Menu 2

APPETIZER COURSE

Served family-style as guests arrive

SHRIMP COCKTAIL

CRISPY FRIED CALAMARI

TOMATO & MOZZARELLA SKEWERS

SALAD COURSE

Individually plated

MIXED GREENS SALAD

MIXED GREENS, CHERRY TOMATOES, GARLIC CROUTONS, HOUSE VINAIGRETTE

ENTREE COURSE

Tableside choice of

ATLANTIC SALMON

GRILLED ASPARAGUS, LEMON TARRAGON BERNAISE

CHICKEN PARMESAN

ITALIAN BREADCRUMBS, MOZZARELLA,
LINGUINE POMODORO, MARINARA SAUCE

FILET STEAK SANDWICH

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

CHILDREN'S MENU AVAILABLE!

KIDS UNDER 10 YEARS OLD ARE PRICED AT $35PP
MENU INCLUDES CHOICE OF CHICKEN TENDERS & FRIES OR PASTA, PLUS LEMONADE OR SODA

Lunch Buffet

FOOD SERVED BUFFET-STYLE



STATIONARY APPETIZERS

Served for 1 hour

ARTISANAL CHEESE &
FRESH FRUIT DISPLAY

SHRIMP COCKTAIL

PIGS IN A BLANKET

TOMATO & MOZZARELLA SKEWERS

LUNCH STATION

Served for 1.5 hours

MAINS- CHOOSE 2:

FILET OF SOLE ROBERTO

LIGHTLY BREADED, LEMON WHITE WINE BUTTER,
BASIL, CHOPPED TOMATOES

CHICKEN PARMESAN

ITALIAN BREADCRUMBS, MOZZARELLA,
LINGUINE POMODORO, MARINARA SAUCE

ATLANTIC SALMON +$4PP

GRILLED ASPARAGUS, LEMON TARRAGON BERNAISE

PARMESAN PORK +$5PP

MUSHROOM SAUCE, MOZZARELLA, HOT CHERRY
PEPPERS, SAUTÉED SPINACH, WHIPPED POTATOES

FILET MEDALLIONS +$10PP

SERVED WITH AU POIRVE SAUCE

SIDES

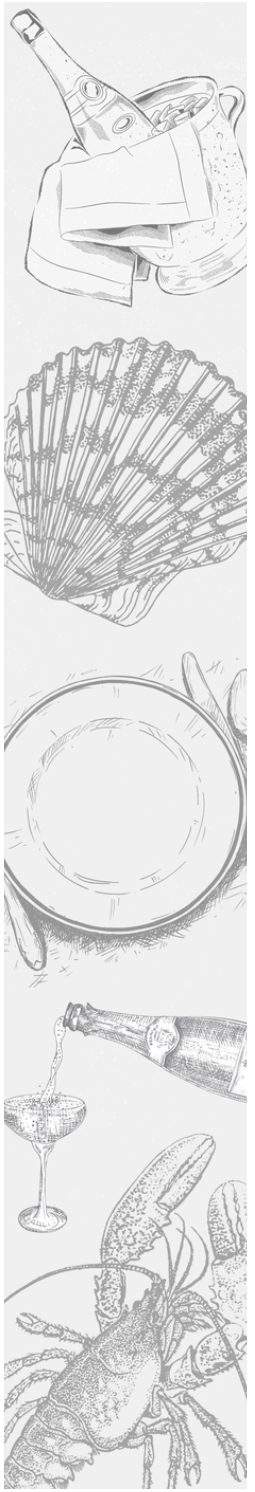
LINGUINE POMODORO

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

MIXED GREENS SALAD

MIXED GREENS, CHERRY TOMATOES, GARLIC
CROUTONS, HOUSE 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



PROSECCO BAR PACKAGE

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

INCLUDES FOUNTAIN SODA, COFFEE & TEA

LUNCH BEVERAGE PACKAGE

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

DOMESTIC & IMPORTED BOTTLED BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA

Add Speciality Cocktails
+$10 Per Person

BLOOD ORANGE MARGARITA
APEROL SPRITZ

