



MILL POND  
*Centerport*

437 EAST MAIN STREET, CENTERPORT NY 11721

# LUNCH

GROUP DINING OPTION I  
\$48 PER PERSON

## APPETIZER COURSE

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PLATTERED OR PASSED AS GUESTS ARRIVE

BAKED CLAMS OREGANATA

PIGS IN A BLANKET

STONE GROUND MUSTARD AIOLI

THAI STYLE FRIED CALAMARI

## SALAD COURSE

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INDIVIDUALLY PLATED

GARDEN SALAD

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

## ENTREE COURSE

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TABLESIDE CHOICE OF

THE NORTH SHORE STEAK SANDWICH

CARAMELIZED ONION, CHERRY PEPPERS, PROVOLONE,  
STEAKHOUSE AIOLI, FRENCH BAGUETTE, FRIES

CHICKEN PARMESAN

SERVED WITH LINGUINE POMODORO

FILLET OF SOLE ROBERTO

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

## DESSERT COURSE

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SERVED FAMILY STYLE

ASSORTED COOKIES & PASTRIES

**FEEL FREE TO BRING YOUR OWN OCCASION CAKE  
AS WELL! THE PLATING FEE IS WAIVED FOR  
CONTRACTED EVENTS.**



# LUNCH

GROUP DINING OPTION II  
\$58 PER PERSON

## APPETIZER COURSE

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PLATTERED OR PASSED AS GUESTS ARRIVE

TOMATO & MOZZARELLA SKEWERS

MINI CRAB CAKES

TARTAR SAUCE

TUNA TARTARE

DICED TUNA, AVOCADO, WONTON CHIPS, SPICY MAYO

## SALAD COURSE

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INDIVIDUALLY PLATED

GARDEN SALAD

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

## ENTREE COURSE

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TABLESIDE CHOICE OF

PAN SEARED SALMON FILLET

TOMATO, CAPERS, SPINACH, OLIVES, BUTTER, WHITE WINE

PENNE ALLA VODKA

TOMATO, CREAM, PARMESAN, CHICKEN CUTLET

PRIME TAVERN BURGER

8 OZ PRIME BEEF, APPLEWOOD SMOKED BACON,  
AGED CHEDDAR ON A TOASTED BRIOCHE BUN  
SERVED WITH FRIES

## DESSERT COURSE

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SERVED FAMILY STYLE

ASSORTED COOKIES & PASTRIES

**FEEL FREE TO BRING YOUR OWN OCCASION CAKE  
AS WELL! THE PLATING FEE IS WAIVED FOR  
CONTRACTED EVENTS.**



# LUNCH

GROUP DINING OPTION III  
\$68 PER PERSON

## APPETIZER COURSE

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PLATTERED OR PASSED AS GUESTS ARRIVE

### COCONUT SHRIMP

TOASTED COCONUT, PIÑA COLADA SAUCE

### TOMATO & MOZZARELLA SKEWERS

BALSAMIC GLAZE

### PIGS IN A BLANKET

STONE GROUND MUSTARD AIOLI

### FRIED CALAMARI FRA DIAVOLO

## SALAD COURSE

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INDIVIDUALLY PLATED

### GARDEN SALAD

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

## ENTREE COURSE

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TABLESIDE CHOICE OF

### SERVENTI SEARED TUNA

STIR-FRY VEGETABLES, SWEET SOY, WASABI MAYO

### CHICKEN MILANESE

ARUGULA, PLUM TOMATOES, SHAVED PARMESAN

### STEAK & FRITES

PETITE TENDER, CREAMY CHIMICHURRI, FRIES

### SEAFOOD ORZOTTO

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

## DESSERT COURSE

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SERVED FAMILY STYLE

### ASSORTED COOKIES & PASTRIES

**FEEL FREE TO BRING YOUR OWN OCCASION CAKE  
AS WELL! THE PLATING FEE IS WAIVED FOR  
CONTRACTED EVENTS.**



# BRUNCH

SERVED BUFFET-STYLE

\$48 PER PERSON

REQUIRES A MINIMUM OF 30 GUESTS

## COLD ITEMS

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AVAILABLE AS GUESTS ARRIVE

FRESH FRUIT & MIXED BERRIES

ASSORTED DANISH, PASTRIES, &  
MUFFINS

## HOT ITEMS

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SERVED FOR 1.5 HOURS; REPLENISHED AS NECESSARY

FARM FRESH SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

COUNTRY STYLE SAUSAGE

HOME FRIED POTATOES

BRIOCHE FRENCH TOAST & MAPLE SYRUP

CHICKEN FRANCESE

PAN SEARED ATLANTIC SALMON

**FEEL FREE TO BRING YOUR OWN OCCASION CAKE  
AS WELL! THE PLATING FEE IS WAIVED FOR  
CONTRACTED EVENTS.**



# RECEPTION

DESIGNED FOR A STANDING COCKTAIL PARTY  
SERVED BUFFET-STYLE  
\$60 PER PERSON

## STATIONARY APPETIZERS

SERVED FOR 1 HOUR; REPLENISHED AS NECESSARY

ARTISANAL CHEESE &  
CHARCUTERIE BOARD  
LOBSTER MAC & CHEESE

## PASSED APPETIZERS

PASSED FOR 1 HOUR

MINI CRAB CAKES  
TOMATO & MOZZARELLA SKEWERS  
SPICY TUNA ROLL  
PIGS IN A BLANKET

## DINNER STATION

SERVED FOR 1.5 HOURS; REPLENISHED AS NECESSARY

MILL POND CHOPPED SALAD  
FILLET OF SOLE ROBERTO  
CHICKEN PARMESAN  
LINGUINE POMODORO  
ROASTED POTATOES



# BEVERAGE

GROUP BEVERAGE OPTIONS

## MIMOSA PACKAGE

3 HOURS | \$20 PER PERSON

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

FOUNTAIN SODA & DRIP COFFEE INCLUDED IN MENU PRICE

## BEER & WINE PACKAGE

3 HOURS | \$25 PER PERSON

### WINE

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

ROSÉ

PROSECCO

CABERNET SAUVIGNON

PINOT NOIR

CHIANTI

**DOMESTIC & IMPORTED BOTTLED BEER  
DRAFT BEER**

FOUNTAIN SODA & DRIP COFFEE INCLUDED IN MENU PRICE

## SPECIALTY COCKTAIL PACKAGE

3 HOURS | \$35 PER PERSON

### WINE

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

ROSÉ

PROSECCO

CABERNET SAUVIGNON

PINOT NOIR

CHIANTI

**INCLUDES 2 MILL POND COCKTAILS  
OF YOUR CHOICE**

PLEASE REFERENCE OUR WEBSITE FOR CURRENT SEASONAL  
COCKTAILS

**DOMESTIC & IMPORTED BOTTLED BEER  
DRAFT BEER**

FOUNTAIN SODA & DRIP COFFEE INCLUDED IN MENU PRICE



# OUR EVENT SPACE

## UPSTAIRS DINING ROOM

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PRIVATE

MAXIMUM CAPACITY: 65

MINIMUM GUEST COUNT: 40

