

EVENTS PACKAGE By Millcroft Catering

Thank you for considering **Millcroft Catering** for all your catering needs. We are pleased and proud to offer a fresh approach to food and service. We believe that our customers know what they want and what they wish to pay. Our function is to guide and facilitate, making the whole process an enjoyable and smooth experience.

Millcroft Golf Club Perfectly located in north Burlington we are ready to make your event one to remember. Seating up to 80 people the banquet & dining rooms open up onto our two tiered back deck which overlooks the 18th fairway and greens providing a spectacular setting for your next event. With ample parking and a climate controlled club house paired with our experienced staff and on site event planner look no further for all your event needs.



Indian Wells Golf Club offers the ideal setting for corporate and private events. Our remodeled banquet facility can accommodate up to 180 people and features a spectacular view of the surrounding golf course, ample onsite parking, private entrance and large wrap-around deck. The room is equipped with air conditioning, dimmer lights and a cordless microphone system. A fully stocked bar, neutral décor, permanent dance floor and lighted ceiling feature makes the banquet room a complete venue for any event.



All Events Include:

- Exclusive coordination with our planner and executive chef who will be directly involved in the process from start to finish
- Exclusive use of the Banquet Room- We only host one event at a time
- Linen in a variety of colours
- Room rental, set-up and tear down
- Wait Staff



Millcroft Catering makes for a worry-free event experience. We have a professional staff ready to help you with all the details to ensure your event is a grand success

Contact us today and let the planning begin!

2155 Country Club Drive - Burlington, ON L7M 4A8
(905) 332-5111 ext 34
www.millcroftcatering.ca

Cocktail Reception Menu Options

Passed Hors D'oeuvres

Hot

Chicken Quesadilla
Vegetable Spring Roll
Assorted Quiche
Coconut Crusted Tiger Prawns
Breaded Artichoke Hearts with Goat Cheese
Maple Glazed Bacon Scallops
Chicken Satay with Peanut Sauce
Hoisin Glazed Beef Satay
Beef Wellington
Butter Pecan Shrimp
Andouille Sausage En Croute
Turkey Sliders with Herb Mayonnaise,
Apple Compote and Brie
Beef Sliders with Cheddar and Bacon
Portobello Puff

Cold

Bruschetta
Pate on a Crostini
Scallop Ceviche
Smoked Salmon and Dill Cream Cheese
Smoked Duck Breast with Cherry and
Bacon Compote
Sesame Cucumber Salad
Oysters with Lemon and Horseradish
Assorted Sushi
Shrimp Cocktail with Whiskey Laced
Cocktail Sauce

Stations

Carved Roast Beef Au Jus with Yorkshire Pudding
Carved Beef Wellington
Crepes Suzette
Banana Flambé with French Vanilla Ice Cream

Platters

Vegetable Crudité and Dip
Fresh Fruit and Berries
Assorted Deli Meats served with Bread and Condiments
A variety of Local and Imported Cheeses artfully presented with Grapes, Berries and Crackers
Shrimp served with Cocktail Sauce and Lemon
Smoked Salmon, with Red Onion, Capers and Lemon
Assorted Sushi Boat
Decorated Whole Salmon with Pernod Poached Salmon Medallions



Dinner Menu Options

Appetizers

Salad-plated

- Mixed Greens with julienned carrot, cucumber and grape tomato drizzled with balsamic dressing
- Caesar Salad with fresh bacon, croutons and parmesan cheese
- Arugula Salad with tropical fruit, slivered almonds and shaved coconut drizzled with poppy seed dressing
- Heritage Mixed Greens with sundried cranberries, candied walnuts and goat cheese drizzled with balsamic dressing
- Bib Lettuce Salad with grilled pear and stilton cheese with rice wine vinaigrette
- Waldorf Salad, raisins, celery, apple, candied walnuts all tossed together in a creamy dressing on bib lettuce
- Heirloom Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette
- Raw Summer Squash Salad with fresh herbs and red onion with rice wine vinaigrette
- Mixed Heritage Greens topped with shaved fennel and apple salad with citrus dressing
- Marinated Baby Beet Salad with arugula with a black pepper vinaigrette

Salads-buffet

- Mixed Greens with assorted dressings
- Caesar Salad with fresh bacon, croutons and parmesan cheese
- Grilled Vegetable Salad marinated with basil and balsamic
- Raw summer squash salad with fresh herbs and red onion with rice wine vinaigrette
- Rustic Style Potato Salad with bacon, capers, red onion, herbs bound with a creamy Dijon dressing
- Pasta Salad with fresh red peppers, zucchini, red onion and herbs tossed in sundried tomato dressing
- Creamy Coleslaw with julienne carrot and fresh herbs
- Grilled Mushroom Salad marinated in balsamic and honey
- Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette
- Seafood Salad, shrimp, calamari, mussels and clams marinated in fresh peppers, red onion and dill

Soup- plated or buffet

Mushroom with Herb Cream
Carrot and Ginger

Roast Eggplant and Tomato

Roast Garlic and Potato with Bacon

Asparagus

Roast Vegetable with Thyme Cream

Turkey and Wild Rice

Asian Style Chicken Noodle

Potato and Leek

Minestrone

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Main Entrees

Plated options served with choice of Potato and Seasonal Vegetables

Beef-

- Grilled Striploin Steak with red wine sauce
- Grilled Rib Eye Steak with mushroom jus
- Prime Rib with Yorkshire pudding au jus
- Roast Striploin with Bordelaise sauce
- Sirloin Steak with blue cheese
- Pan Seared Tenderloin with béarnaise sauce



Seafood-

- Pan Seared Salmon Filet with lemon butter sauce
- Pan Seared Rainbow Trout with crab compound butter
- Lake Erie Pickerel with caper butter sauce
- Stuffed rainbow trout, stuffed with fresh vegetables and herbs then grilled and served with lemon butter sauce
- Grilled Tuna with tropical fruit salsa
- Blackened Catfish with black bean salsa

Poultry-

- Oven Roast Chicken Supreme with thyme butter sauce
- Half BBQ Chicken
- Grilled Lemon Herb Chicken
- Jerk Chicken
- Butter Chicken
- Chicken Parmesan
- Stuffed Chicken Supreme with goat cheese and sundried tomato
- Duck Confit Stuffed Chicken Supreme

Lamb-

- Braised Lamb Shank with rosemary jus
- Oven Roast Leg of Lamb
- Maple Pecan Crusted Rack of Lamb
- Herb Crusted Rack of Lamb

Pork-

- Grilled Double Cut Chop with apple compote
- Grilled tenderloin with apricot and prune chutney
- Stuffed Pork Loin
- Shaved Pork Loin with grilled pineapple

Pasta-

- Penne a la Vodka
- Cheese Tortellini with tomato sauce and grated parmesan cheese
- Cheese Ravioli with mushroom cream sauce
- Hand Fashioned Potato Gnocchi in a gorgonzola cream sauce
- Farfalle with prosciutto, olives and spinach in a tomato sauce
- Lasagne, meat or vegetarian
- Spaghetti Bolognese

Optional 4th Course

Served between the Appetizer and Entrée

- Mushroom Risotto with Grilled Quale
- Smoked Duck Breast with cherry compote and goat cheese
- Antipasto- prosciutto, melon, bocconcini, marinated olives and artichoke
- Seafood Antipasto- marinated shrimp, calamari, scallop, mussels
- Shrimp Cocktail with seafood sauce and lemon
- Oysters Rockefeller
- Beef Carpaccio with frisse, grain mustard dressing, freshly shaved parmesan and cracked black pepper
- Tempura Prawns with tropical fruit and greens
- Country Style Pate with currant jelly and toast points
- Pepper Crusted Ahi Tuna with apple slaw
- Herb Crusted Lamb Chop with horseradish whipped potato
- Citrus Sorbet

Dessert

- Apple Crumble with French Vanilla Ice Cream
- Homemade Pie and Ice Cream
- Strawberry Short Cake
- Carrot Spice Cake with cream cheese frosting
- Chocolate Truffle Cake
- Belgian Chocolate Cake
- Ebony and Ivory Cake
- Double Chocolate Molten Lava Cake
- Crème Brule
- NY Cheese Cake with berry compote
- Tiramisu
- Served Ice Cream Cones



Late Night

- Assorted Cakes and Croquembouche
- Assorted Pizzas
- Beef Sliders with aged cheddar cheese / Turkey Sliders with brie and apple

Seafood Bar- steamed mussels, calamari, shrimp, poached salmon and scallops

Chilled Seafood Display- shrimp served with cocktail sauce and lemon, smoked salmon, with red onion, capers and lemon, assorted sushi boat, poached salmon

Platters- vegetable crudité and dip | fresh fruit and berries | deli- assorted deli meats served with bread and assorted condiments | cheese- a variety of local and imported cheeses, artfully presented with grapes, berries and crackers

Breakfast Packages

Includes: Juice, coffee and tea service

Plated A

Scrambled eggs, with bacon, hash browns, toast and fruit garnish

Plated B

Eggs Benedict, 2 pieces topped with our house made hollandaise sauce and served with hash browns and fruit garnish

Plated C

Eggs Florentine, 2 pieces topped with our house made hollandaise sauce and served with hash browns and fruit garnish

Buffet A

Assorted breakfast pastries and baked goods

Buffet B

Assorted breakfast pastries and baked goods, fruit salad, scrambled eggs, bacon, sausage and ham

Buffet C

Assorted breakfast pastries and baked goods, fruit salad, eggs benedict, pancakes

Lunch Packages

Includes: Bread and butter, coffee and tea service

Plated A

Soup

-

Gourmet sandwich selection with garden salad

-

Apple crisp with vanilla ice cream

Plated B

Soup or salad

-

Grilled chicken breast on a warm potato salad with green beans and a Dijon dressing

-

Home-made pie and ice cream

Plated C

Soup

-

Quiche Loraine with garden salad

-

Carrot cake

Buffet A

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, soup, assorted sandwiches, plated apple crisp

Buffet B

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, grilled vegetable salad, soup, grilled pesto chicken penne with Alfredo sauce, eggplant parmesan, plated strawberry short cake

Buffet C

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, grilled vegetable salad, soup, pan seared salmon with apple butter, carved roast pork loin with pan sauce, plated chocolate truffle cake

Plated Dinner Menu Suggestions

Includes: bread and butter, coffee and tea service

Platted A

Chef's Selection of Hors D'oeuvres (3 per person)

Homemade Soup (see page 3 for selection)

or

Mixed Seasonal Greens with tomato, julienne carrot and cucumber with balsamic vinaigrette

Oven Roast Chicken Supreme with Thyme Butter Sauce

-

Pan Seared Salmon Filet with Lemon Butter Sauce

-

Grilled Striploin Steak with Red Wine Sauce

Belgian Chocolate Cake

Platted B

Chef's Selection of Hors D'oeuvres (3 per person)

Mixed Seasonal Greens with tomato, julienne carrot and cucumber with balsamic vinaigrette

Homemade Soup

Grilled Beef Striploin Steak and Chicken Supreme Duo with herb butter sauce

Double Chocolate Molten Lava Cake

Platted C

Chef's Selection of Hors D'oeuvres (3 per person)

Arugula Salad with tropical fruit, slivered almonds and shaved coconut drizzled with poppy seed dressing

Grilled Beef Tenderloin and Grilled Jumbo Shrimp with béarnaise sauce

Crème Brule



Buffet Menu Suggestions

Includes: coffee and tea service

Buffet A

Chef's Selection of Hors D'oeuvres (3pieces per person)

Artisan Bread Basket

Mixed Greens with assorted dressings

Caesar Salad

Grilled Vegetable Salad marinated with basil and balsamic

Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette

Seafood Salad, shrimp, calamari, mussels and clams marinated with fresh peppers, red onion and dill

Roasted New Potatoes

Seasonal Vegetable Medley

Grilled Herb Chicken

Carved Roast Beef with horseradish and red wine sauce

Apple Crumble with French Vanilla Ice Cream

Buffet B

Chef's Selection of Hors D'oeuvres (3pieces per person)

Artisan Bread Basket

Mixed Greens with assorted dressings

Caesar Salad

Grilled Vegetable Salad marinated with basil and balsamic

Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette

Seafood Salad, shrimp, calamari, mussels and clams marinated with fresh peppers, red onion and dill

Yukon Mashed Potatoes

Seasonal Vegetable Medley

Pan Seared Salmon with lemon butter

Carved Prime Rib with Yorkshire pudding au jus

Assorted Dessert Station

Pasta Buffet

Artisan Bread Basket

Mixed Greens with Assorted Dressings

Caesar Salad

Choice of Two Pastas (see page 2)

Tiramisu

BBQ Buffet

Mixed Greens with Assorted Dressings

Caesar Salad

Coleslaw

Beef Burger, Sausage and Hot Dogs

Buns and Condiments

Served Ice Cream Cones

-Buffets require a minimum of 40 people-

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Memorial Packages

Memorial Package A

- Assorted finger sandwiches- Turkey and swiss, roast pork, roast beef, tuna salad, egg salad
- Assorted French pastries

Memorial Package B

- Assorted gourmet sandwiches- Turkey and swiss, roast pork, roast beef, tuna salad, grilled vegetable and goat cheese
- Assorted French pastries
- Fruit platter
- Vegetables and dip



Memorial Package C

- Fruit platter
- Assorted cheese and crackers
- French pastries

Coffee and Tea Bar

- Fresh 100% Columbian coffee and tea selection
- 25 cup
- 50 cup
- 100 cup

Fruit punch station

- Our own blend of tropical and domestic fruit juices
- 25 cup
- 50 cup
- 100 cup

Weddings

With over 40 years of combined experience our team will make your wedding the best it can be. From the initial planning stages through to event finale, we will oversee every detail with consideration, attention and great care to ensure your event is a success.

All packages include

- On site professional event coordinator
- Room set up with base linen, colour overlay and head table
- Ample onsite parking
- Complimentary champagne toast
- Complimentary cake service
- Chefs selection of passed hors d'oeuvres
- Coffee and tea service with dessert course
- Tasting of the proposed menu for two guests within two months of your wedding date
- Special menu items for guests with dietary restrictions

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Bar Options

Consumption Bar

Choose what you would like to offer your guests, and items are charged based on consumption.

Open Bar Packages

Standard

Domestic Beer Bottles- Bud, Bud light, Blue,
Alexander Keith's
Basic Bar Shots- Vodka, Rye, Rum, Gin
House Red and White Wine
Virgin Cocktails, Pop and Juice

Premium

Domestic and Import Bottled Beer- Bud, Bud
light, Blue, Alexander Keith's, Stella, Corona
Bar Shots- Vodka, Rye, Rum, Gin, Scotch,
Tequila, Jägermeister
House Red and White Wine
Virgin Cocktails, Pop and Juice

