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Welcome to Millhome Supper Club's catering service. Our service was born out of the great sense of satisfaction we feel when we exceed our guest's expectations. While we have enjoyed successes in both restaurants internally we are pleased to offer our great food and service off-site as well. We are excited you have considered our service for your off-site event. Our catering service is an extension of our great food and staff you would see anytime you walked into one of our properties. We prepare our food with the finest ingredients, present it with unique ideas and serve it with a well trained staff. Whether it is an outing for 20 or an event for 1000, our execution will exceed your expectations. Our staff has decade's worth of catering experience that we welcome you to lean on to make your event seamless.

This brochure is a sampling of what is available through Millhome. Our steaks are hand-cut, our entrees are homemade and our quality of food is second to none. We take great pride in purchasing the finest products and working with them to create memorable meals. All of our food is made from scratch. We never purchase frozen products and simply place them in an oven. For example our Chicken Cordon Bleu is hand-stuffed, flash fried and baked to perfection while our appetizers are never bought frozen, always scratch made for each order. All of our vegetables are hand-cut and we use the finest meats available to us. Our property features both catering and in-house functions blending both menus to create meals that are unique and tailored to our client's tastes. We welcome you to do the same. If there is something you do not see inside this menu our team of skilled chefs will be happy to accommodate you to create something sure to please.

Our catering department does not stop with our food and hospitality. Our Curly Willow Floral and Design division can offer cutting edge floral arrangements along with decor that will make your event pop. Whether it be centerpieces for your tables to chair covers with matching sashes we can create an event as unique as you. The best part about our service is that we own everything that we sell. Therefore, it is guaranteed to be in stock the day of your event. Set up a meeting with our director of catering to go over all we have to offer.

Thank you for the consideration of our catering service. We are certain that you will find our prices competitive and our selections appetizing. We look forward to working with you to make your event a success.

Richard and Lisa Sadiq



Hors d'oeuvre Selections

Start your event off in style. From a standing cocktail reception to a casual start to a meal our Hors d'oeuvres are sure to please. All are made from scratch in our kitchen, never bought prepared or frozen. We do not compromise our quality and know you will taste the difference. Any of the following Hors d'oeuvres can be set up as an elegant buffet with skirted tables, centerpieces and various accents or passed by our staff.

Cold Hors d'oeuvres

*Tomato Bruschetta \$1.50 pp
Fresh Bruschetta served with Garlic Crostini*

*Fresh Fruit Skewers \$1.75/ea.
Cantaloupe, Pineapple, Strawberry, Watermelon*

*Shrimp Cocktail \$1.50/ea.
Jumbo Shrimp served with Cocktail Sauce*

*Mini Italian Pinwheels \$.75/ea.
Genoa Salami, Italian Cheeses & Accompaniments*

Hot Hors d'oeuvre's

*Bacon Wrapped Water Chestnuts \$.75/ea..
Marinated Water Chestnuts wrapped in Bacon*

*Italian Sausage Stuffed Mushrooms \$1.25/ea.
Johnsonville Italian Sausage, Swiss Cheese and Fresh Herbs in a Mushroom Stuffing*

*Bacon Wrapped Sea Scallops \$3.50/ea.
Jumbo Sea Scallops Wrapped in Smoked Bacon*

*Fresh Vegetable Skewers \$1.75/ea.
Marinated in lime cilantro vinaigrette, chargrilled*

*Smoked Salmon Cucumber Rounds \$1.50/ea.
Dilled Cream Cheese, Smoked Salmon, Fresh Dill*

*Hickory Smoked Chicken Wings \$9.99/doz.
Your Choice of Plain or Buffalo Style, Served with Celery and blue cheese dressing.*

*Cheeseburger Lollipops \$2.00/each
House Meatballs, 5 Year Cheddar, Red Sauce on a stick*

*Crab Stuffed Mushroom Caps \$1.50/ea.
Shrimp, Snow Crab and Scallops in a mushroom stuffing*

Cold Table Displays

*Smoked Salmon \$99.99/Whole \$59.99/Side
Served with accompaniments*

*5 Cheese Torte \$45.99
A blend of 5 Cheeses & Herbs, Displayed like a cheesecake
Served with Warm Flatbread and Assorted Crackers.*

*Antipasto Display \$39.99/Small \$59.99/Large
Salami, Pepperoni, Marinated Vegetables, Olives,
Fresh Tomatoes and Assorted Cheeses.*

*Wisconsin Cheese Display 69.99/Small \$99.99/Large
A fine selection of cheeses from our local artisans with
Assorted crackers, mixed nuts and Kalamata olives.*

Hot Chafing Displays

*Meatballs \$39.99/small \$59.99/Large
Swedish, BBQ, Sweet and Sour or Marinara*

*Spinach & Artichoke Dip \$49.99
Spinach, Artichokes, Garlic and Herbs with Rich
Creamed Cheese. Served with Garlic Crostini.*

*Buffalo Chicken Dip. \$49.99
Tender White Meat Chicken with Hot Buffalo Sauce,
Creamed Cheese, Green Onions with Tortilla Chips.*

*Teriyaki Chicken Skewers \$3.00/each.
Asian Marinated Chicken Skewers on a Bed of Teriyaki
Rice with Red and Green Pepper Garnish.*



Cold Party Trays

Small Trays serve approximately 25 guests. Large Trays serve approximately 50 guests.

Fresh Vegetables and Dill Dip

Small: \$29.99

Large: \$49.99

Seasonal Fruit Tray

Small: \$29.99

Large: \$49.99

Cheese, Sausage & Crackers

Small: \$29.99

Large: \$49.99

Mini Finger Sandwiches

Served on thin sliced Wheat Bread
w. herbed mayo, lettuce, tomato & cheese

Small: \$49.99 appx 40

Large: \$89.99 appx 80

Silver Dollar Sandwiches

Served on Silver Dollar Buns w. butter,
tomato and cheese

Small: \$49.99 appx 40

Large: \$89.99 appx 80

Breaks & Beverages

Mixed Nuts: \$16.00/lb.

Chips and Salsa: \$1.99 per person

House Chex Mix w. Nuts: 1.00/pp

Assorted Donuts \$16.00/Dozen

Rice Krispie Squares \$10.00/Dozen

Build a cheesecake \$4.99 per person. New York Style Cheesecake with a variety of toppings set up buffet style for your guests to build their own creation.

Coffee Service. 2.5 liter pump with creamers and sugar. 30.00/each. Regular or Decaf

Gardettos, Pretzels, or Kettle Chips: \$.75/per person

Chips and Homemade Guacamole: \$2.99 per person

Taco Dip w/ Tortilla Chips: \$2.99 per person

Assorted Cookies \$12.00/Dozen

Homemade Brownies \$15.00/Dozen

Can Soda: \$1.25

Bottled H2O: 1.50

Bottled Juice: \$1.75

Bottled Root Beer: \$2.50

Breakfast

The Continental

Assorted Danish, Donuts, Rolls, Juice, Coffee and Milk. \$8.99 per person

Add Fresh Fruit.....\$1.00 per person

The Light Start

Assorted Yogurts, Granola, Fresh Fruit, Berries, Bagels,

Coffee, Milk and Juice. \$9.99 per person

The Classic

Scrambled Eggs, Loaded Potato Casserole, Biscuits and Gravy, Bacon,

Sausage, Fresh Bakery Assortment, Coffee, Juice and Milk. \$10.99 per person

Add Belgian Waffles Made to order.....\$2.00 per person

Add Made to Order

Omelets.....\$2.00 per person

Add Both for \$3.00 per person.

Add Fresh Squeezed Orange Juice \$1.50 per person



Buffet Lunches *A minimum of \$250.00 is required for full service catered functions.*

All buffet lunches come with your choice of two of our specialty house salads. Choices include, but are not limited to, Cucumber Tomato Salad, Signature Pasta Salad, American Potato Salad, Farfalle Dill Pasta Salad, Tabouli Salad, Broccoli Salad and Cole Slaw. A tossed salad with accompaniments may be substituted for your two salad choices.

The Sheboygan Classic

Johnsonville Brats with Sauerkraut, Italian Sausage Simmered in Marinara with Onions and Peppers and Polish Sausage, Accompaniments and Hard Rolls. \$12.49 per person

South of the Border

Beef Taco Meat along with Grilled Chicken Fajitas served with Hard and Soft Shell Tacos, Refried Beans and Mexican Rice. Accompanied with Diced Tomatoes, Shredded Lettuce, Jalapeno Peppers, Cheese, Salsa and Sour Cream. In lieu of salads fresh fried chips and salsa are served with the South of the Border \$11.99 per person.

Sandwich Buffet

Roast Beef, Ham, Turkey, Swiss and Cheddar Cheese, Lettuce, Tomato, Onion, Kaiser Rolls, and Kettle Chips. \$11.99 per person

The Tailgater

Your choice of two: Chargrilled Black Angus Hamburger, Johnsonville Brats, Marinated Grilled Chicken Sandwiches or Johnsonville Skin on Wieners. Served with our Special Recipe Baked Beans and accompanied with lettuce, tomato, onion, cheese, condiments, and Kaiser Rolls. \$11.99 per person. Add a third meat for an additional \$1.99pp.

Hot Sandwich Buffet

Your choice BBQ Pulled Pork, Hot Ham or Italian Beef (Choose 2) along with Chips and Pickles. Served with Hard Rolls. \$11.99 per person. Substitute smoked beef brisket for one of the meats add \$1.00pp.

Texas Style BBQ

Hickory Smoked St. Louis Style Pork Ribs (2 bones per person), Herb-Marinaded BBQ Chicken, Gunslinger Baked Beans. \$13.99 per person.

Dessert

Our Signature Chocolate Cake

German Chocolate Cake injected with sweetened cream and caramel. Finished with whipped cream and covered in toffee. \$3.99/slice

Cheesecake

A variety of flavors await you. Made from scratch so just let us know what you would like. 3.99/slice

Strawberry Shaum Torte

Homemade meringue shells finished with strawberries and whipped cream. \$3.99



Dinner Buffets

The Traditional

Choose any two entrées:

Broasted Chicken	Herb Baked Chicken	Roasted Pork	Swiss Steak
Beef Tips	Meatloaf	Roasted Turkey	Meatballs
Baked Ham	Baked Haddock	Pot Roast	BBQ Beef Tips

Buffet Style Dinner: \$14.99

The Paramount

Choose any two entrées:

Chicken Marsala	Chicken Cordon Bleu	Asparagus Stuffed Chicken Breast
St. Louis Style Ribs	Roast Beef	Bacon Wrapped Pork Tenderloin
Grilled Atlantic Salmon	Grilled Mahi Mahi	Canadian Walleye w. Dill Cream Sauce

Buffet Style Dinner: \$16.99

Vegetables

Choose 1

California Blend (Cauliflower, Broccoli and Carrots)
Monte Carlo (Green Beans, Yellow Wax Beans, Carrots)
Island Blend (Yellow Carrots, Beans, Broccoli, Red Pepper)
Buttered Corn
Creamy Dilled Carrots
Chef's Seasonal Vegetable Blend

Starches

Choose 1

Mashed Potatoes
Garlic Mashed Potatoes
Oven Roasted Baby Reds
Parsley Buttered Baby Reds
Wild Rice
House Macaroni & Cheese

Catering

- Tossed Salads with accompaniments are included with all Traditional & Paramount Selections. A wedge salad can be substituted for an additional \$1.99pp.
- We supply the staff for proper set-up, service and clean-up of your event.
- We cater for groups of any size. All Caterings are served buffet style from our Traditional and Paramount menu options. All Buffet Lunch menu options are served buffet style as well. Family Style Service add \$1.50 per person.
- Full china service is available for an additional charge for an additional fee of 3.00pp
- We require a final count 48 hours prior to the event. We will prepare food and bill for this amount of guests.
- All prices do not include 18% Gratuity and 5% Sales Tax.
- We ask that entrée selections are made at least one week prior to the event.



Plated Dinners

Plated dinners come complete with individual garden salad, a wedge salad with house bleu cheese can be substituted for an additional \$1.99pp, choice of vegetable, potato, dinner rolls, coffee and milk. Dessert is not included in the cost of plated menu items. An 18% service charge and applicable sales tax are not included in the price of your meal. We will charge for the number of meals confirmed 48 hours prior to your event. Payment by cash, check, or credit card is due upon the conclusion of your event unless prior arrangements have been made. You are not limited to what is on the menu. If there is something you would like that you do not see we will gladly accommodate your requests.

Beef

Tenderloin Riviera

Tenderloin of Beef Slow Roasted and Bias Sliced Accompanied with Three Jumbo Black Tiger Shrimp Tossed in Garlic Butter, Scallions and Fresh Tomato. A Millhome Specialty. \$21.99

Roast Strip loin of Beef w/ Portabella Mushroom Sauce

Slow Roasted New York Strip loin Bias Sliced Served with a Rich Red Wine Portabella Mushroom Sauce. \$19.99

Prime Rib

10 oz. Cut of USDA Choice Black Angus Prime Rib Roast of Beef Served Au Jus. \$19.99

Stuffed Tenderloin of Beef

Beef Tenderloin Stuffed with Mushroom, Onions, Swiss Cheese, Seasoned Bread Crumbs and Fresh Herbs. Slow Roasted and Finished with a Bordelaise Sauce. \$21.99

Poultry

Asparagus Stuffed Chicken Breast

Tenderized Breast of Chicken Filled with Garlic, Fresh Asparagus and Swiss Cheese. Lightly breaded and Flash Fried then Baked to Golden Brown. Finished with a Parmesan Cream Sauce. \$16.99

Crab Stuffed Chicken Breast

Lump Snow Crab, Mushrooms, Garlic, Onions, Marsala Wine and Bread Crumbs Stuffed inside a Tenderized Breast of Chicken Lightly Breaded, then Flash Fried and Baked to Golden Brown. Finished with a Parmesan Cream Sauce. \$17.99

Chicken Cordon Bleu

Smoked Ham and Swiss Cheese Stuffed inside a Tenderized Breast of Chicken. Gently rolled in Bread Crumbs, then Flash Fried and Baked to Golden Brown. Finished with Parmesan Cream Sauce. \$16.99

Chicken Chardonnay

Breast of Chicken Lightly Floured and Pan Fried, finished with a Chardonnay Cream Sauce. \$16.99

Chicken Marsala

Breast of Chicken Lightly Floured and Pan Fried, then Sautéed with Red Onion, Mushrooms and Marsala Wine and Finished with Fresh Cream. \$16.99



Seafood

Dill Crusted Walleye

Canadian Walleye Fillet rolled in Dill Seasoned Bread Crumbs then Pan Fried to Golden Brown, finished with a Dill Cream Sauce. \$16.99

Grilled Salmon

Atlantic Salmon Fillet Chargrilled and Finished with Dill Cream Sauce. \$16.99

Crab Stuffed Shrimp

Jumbo Black Tiger Shrimp Stuffed with our own Crab and Mushroom Stuffing, Drizzled with Garlic Butter, then Baked to Perfection. Finished with an Herb Cream Sauce. \$18.99

Pork

Jim Beam Pork Loin

Slow Roasted Loin of Pork Sliced Thin and Finished with a Jim Beam Bourbon Sauce. \$15.99

Bacon Wrapped Pork Tenderloins

Soy Marinated Medallions of Pork Tenderloin wrapped in Bacon then Chargrilled. \$15.99

Crusted Pork Loin with Dijon Cream Sauce

Hand Rubbed and Slow Roasted Pork Loin Finished with a Dijon Cream Sauce. \$15.99

Baby Back BBQ Ribs

Tender Baby Back Ribs Cooked Slow and Low Basted with Sweet Baby Rays BBQ Sauce.

½ Rack \$14.99 Full Rack \$19.99

Dessert

Our Signature Chocolate Cake

German Chocolate Cake injected with sweetened cream and caramel. Finished with whipped cream and covered in toffee. \$3.99/slice

Homemade Cheesecake

New York Style Cheesecake or Pick your Favorite and our Chef will create one from scratch to compliment your dinner. \$3.99/slice

Strawberry Shaum Torte

Homemade meringue shells finished with strawberries and whipped cream. \$3.99



Whole Hog Roasts

Make your meal an event. A hog roast from Millhome Supper Club will have everyone talking. Partnering with a local meat market our butchers will be on-site all day as your meal is prepared for hours while you tend to your daily activities. Stop by throughout the afternoon to steal some smells or take a peek as your meal slowly turns on the rotisserie until golden brown. Minimum of 125 guests for a whole hog roast.

All hog roasts are served complete with the following:

Whole Hog, varies by weight, to the size of the event. We use 1 lb. per person as a guide.

Our Famous Grilled Marinated 8 Cut Chicken

American Potato Salad

Cole Slaw

Special Recipe Baked Beans

Corn on the Cob (a vegetable substitute is available if you would like)

Rolls, Biscuits, Butter

****Minimum 125 people for a hog roast. Smaller sized parties would pay an additional fee. Please ask for a price quote for your sized group.*

\$22.99pp.

Great Additions:

- On-Site Grilling. Where applicable in menu, our skilled team of Chef(s) will grill on-site for your group to enjoy not only the smells, but the sight of on-site grilling. \$2.50/pp additional. A minimum of 50 guests is required for on-site grilling.*
- Table runners are available to color-match to your event at cost of \$2.50/table.*
- Full China is available for your event. A cost of \$3.00 per person includes a salad plate, dinner plate, water glass, coffee cup, bread and butter plate and dessert plate if applicable. In addition, silverware will be used.*
- The Curly Willow Floral & Design is available for all your decorating needs. From simple centerpieces to full floral arrangements; allow our staff to customize a look to make your event unique and memorable.*



Bar Service Options and Menus

Bar Fees

All bar service is subject to a \$150.00 bar service fee. This fee is waived after \$500.00 in product is dispensed.

Traditional Bar Package Menu

House Whiskey, Brandy, Bourbon, Vodka, Gin, Rum, Scotch, Triple Sec, Kahlua, Merlot, Cabernet, White Zinfandel, Chardonnay, Domestic Beer, Pepsi Products, Aquafina Water, Garnishes and Mixers. \$8.00pp per hour of service.

Premium Bar Package Menu

Jack Daniels, Southern Comfort, Absolut Vodka, Tanqueray Gin, Malibu and Captain Morgan Rum, Johnny Walker Red Scotch, Korbel Brandy, Jim Beam Bourbon, Cointreau Triple Sec, Kahlua, Merlot, Cabernet, White Zinfandel, Chardonnay, Premium Domestic and Imported Beer, Pepsi Products, Aquafina Water, Garnishes and Mixers. \$10.00pp per hour of service.

Beer, Wine and Soda Menu

Merlot, Cabernet, White Zinfandel, Chardonnay, Domestic Beers, Pepsi Products and Aquafina Water. \$6.00pp per hour of service. Self-service options available for this package that are not subjected to bar service fees.

Barware

All bar service is done with high quality disposable barware. If glassware is requested, a charge of \$2.00/pp will be added to your invoice. Glassware includes Tubs, Manhattan Glasses, Martini and Wine Glasses.