

Weddings
Menu Proposals

The Elegant Affair Buffet

Select two items

Chicken Parmigiano
Chicken Cordon Bleu
Creole Sea Scallops w/ Crab & Asparagus
Italian Cheese Stuffed Chicken Breast
Shrimp Etouffe
Grouper Stuffed w/ Crab & Shrimp
Grilled Pork Tenderloin w/ Fresh Peach &
Ginger Sauce

(Above accompanied by 3 side dishes)

The Deluxe Buffet

Select two items

Chicken Marsala w/Julienne Carrot & Red
Bell Pepper
Beef Brisket w/Caramelized Onion
Chicken Picatta with Lemon Caper Sauce
Chicken Kiev Stuffed w/Herb Butter
Carved Roast Baron of Beef 'n Onion Gravy
Chicken & Sundried Tomato Basil Cream
Sauce
Louisiana Creole Pork
Honey Ginger Glazed Ham & Country Dijon
Sauce

(Above accompanied by 3 side dishes)

The Classic Buffet

Select two items

Lasagna
Chicken & Yellow Rice
Eggplant Parmesan
Shredded Pork & Yellow Rice
Bowtie Pasta & Chicken in Tomato Basil
Cream Sauce
Beef Tips
Baked Ziti w/Italian Sausage & Pepperoni
Sweet 'n Sour Chicken, Beef or Pork
Chicken 'n Sausage Jambalaya

(Above accompanied by 3 side dishes)

Miller's Premier Buffet

Select two items

Sliced Prime Rib au jus
Roast Pork Loin w/ Apple Cider Gravy
Chicken Chablis
Chicken or Beef & Sherried Mushrooms in
Puff Pastry
Beef Bolognese
N.Y. Strip Loin
Seafood Newburgh
Sicilian Chicken Breast
Almond Crusted Chicken

(Above accompanied by 3 side dishes)

Tax and Service charge not included in price. / All prices subject to change without notice.

Side Selections

Mixed Field Green Salad
Garlic Red Skinned Mashed Potatoes and Gravy
Green Beans w/Pearl Onions & Bacon Potatoes Simmered in Saffron Butter
Rice Pilaf
Italian Vegetable Medley w/Herb Butter Sauce
Seasoned Black Beans
Dirty Rice
Buttered Bowtie Pasta, Egg Noodles or Shells
Honey Ginger Glazed Carrots
Sugar Snap Peas w/Roasted Garlic Dressing
Fusilli w/Wild Mushroom Cream Sauce
Scalloped Potatoes
Caesar Salad
Lemon-Thyme Green Beans
Parmesan Potato Wedges
Saffron Rice
Cauliflower Gratin
Carrots 'n Asparagus
Steamed Broccoli
Au Gratin Potatoes
Snow Peas & Roasted Cherry Tomatoes
New Orleans Red Beans & Rice
Twice Baked Potatoes
Cinnamon Pecan Baked Sweet Potato

Deluxe Appetizers

Reuben Crescents
Tomato Quiche Tartlets
Chicken Chipotle Quesadillas
Carved Ham & Turkey Platter w/Rolls & Condiments
Coconut Shrimp w/Pineapple Salsa
Baked Stuffed Parmesan Mushrooms
Homemade Italian Meatballs (Teriyaki, Italian, or BBQ)
Mini Croissant Sandwiches
Jazzed Vegetable Tray w/Assorted Dips
Grecian Triangles
Gourmet Cheese and Cracker Tray
Asian Pot stickers w/Ginger Scallion Sauce
Bacon Wrapped Scallops
Crab Stuffed Mushrooms
Shrimp Cocktail w/Sauce
Fruit Platter w/Raspberry Chambord Dip
Antipasto Platter
Chicken Picatta Bites
Miniature Cubans
Roasted Pepper Queso w/Cornbread Dippers
Santa Fe Shrimp Stuffed Poppers
Miniature Crab Cakes w/Remoulade Sauce
Bacon Wrapped BBQ Shrimp
Broccoli Cheese Puffs

More Choices Available.....

Professional Event Specialists

Most catering companies must charge rental fees for much of the equipment needed to execute their menus. We do things a little differently than other catering companies. Our high quality chafing dishes, tableware, decorator fabrics and props, linens, wood and wicker baskets, decorative display trays, decorative metal stands, risers and much more are all part of our extensive inventory and a part of your catering package. We provide linens and skirting for head, buffet, & cake table. Our staff cut and serve wedding cakes.

All this at no additional charge to you.

Uniformed servers, bartender, or chefs available to compliment your event.

Testimonials and photos available at www.millerscafe.com.