



(845) 214-0000 · MILLPK.COM  
46 VASSAR RD · POUGHKEEPSIE, NY

## Catering Packages - Plated Dinner

### Package 1

**For Parties of 20 or more | \$35 per person plus tax and gratuity**

*(Soda, coffee, and tea included)*

*Freshly Baked Bread & Butter*

#### **First Course**

*(choose 2 for all)*

*Choice of Baby Field Green Salad, Classic Caesar, French Onion Soup, or Soup of the Day*

#### **Entrée Course**

*(choose 4 for all)*

*Butcher's Cut Steak*

*chef's selection sides*

*HV Co. Pork Tenderloin*

*spiced rub, chef's selection sides*

*Murray Farms Roasted Chicken*

*chef's selection sides*

*La Belle Farms Duck Breast*

*pan seared, chef's selection sides*

*Fire Grilled Atlantic Salmon-or-Chefs Seasonal Catch*

*chef's selection sides*

*Pasta Lucia*

*grilled chicken, prosciutto, sautéed spinach, sun dried tomatoes, penne pasta, basil cream sauce*

*Pasta Sophia (Vegetarian)*

*fresh peas, grilled asparagus, wild mushrooms, tomato cream sauce, baby arugula*

*Sesame Crusted Ahi Tuna*

*teriyaki glaze, sesame lo mein noodles, sauteed bok choy*

*Pretzel Crusted Fried Chicken*

*mac n cheese, braised kale, honey dijon sauce*

#### **Dessert Course**

*(choice of)*

*NY Cheesecake, Chocolate Lave Cake, Warm Apple Empanada, or Toffee Blondie*

*served with housemade vanilla ice cream*

**FOR MORE INFORMATION, CONTACT: MICHAEL LUND**  
**CATERING@MIKELUNDENTERPRISES.COM | (845) 214-0000**



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## Catering Packages - Plated Dinner

### Package 2

**For Parties of 20 or more | \$45 per person plus tax and gratuity**

*(Soda, coffee, and tea included)*

*Freshly Baked Bread & Butter*

#### **Appetizer Course**

*choose 2 for all*

*Southern Rubbed Fried Calamari, Littleneck Steamers, Chicken Wings, Chef's Flatbread,  
Roma Tomato & Mozzarella Bruschetta, Chef's Sliders*

#### **Second Course**

*Choice of Baby Field Green Salad, Classic Caesar, French Onion Soup, or Soup of the Day*

#### **Entrée Course**

*(choose 4 for all)*

*Butcher's Cut Steak*

*chef's selection sides*

*HV Co. Pork Tenderloin*

*spiced rub, chef's selection sides*

*Murray Farms Roasted Chicken*

*chef's selection sides*

*La Belle Farms Duck Breast*

*pan seared, chef's selection sides*

*Fire Grilled Atlantic Salmon-or-Chefs Seasonal Catch*

*chef's selection sides*

*Pasta Lucia*

*grilled chicken, prosciutto, sautéed spinach, sun dried tomatoes, penne pasta, basil cream sauce*

*Pasta Sophia (Vegetarian)*

*fresh peas, grilled asparagus, wild mushrooms, tomato cream sauce, baby arugula*

*Sesame Crusted Ahi Tuna*

*teriyaki glaze, sesame lo mein noodles, sauteed bok choy*

*Pretzel Crusted Fried Chicken*

*mac n cheese, braised kale, honey dijon sauce*

#### **Dessert Course**

*(choice of)*

*NY Cheesecake, Chocolate Lave Cake, Warm Apple Empanada, or Toffee Blondie*

*served with housemade vanilla ice cream*

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