

BANQUET & RECEPTION MENUS



MILL RIVER

180 MILL RIVER RESORT RD, WOODSTOCK, PE C0B 1V0

902-859-3555 FAX 902-859-2486
TOLL-FREE 844-375-3555 MILLRIVER.CA



Breakfast

MILL RIVER BREAKFAST

Scrambled Eggs
Bacon or Sausage
Home Fries
Choice of Toast

\$15 per person

HEALTHY BREAKFAST

Granola & Dried Fruit Muesli
Fruit Skewer
Hard Boiled Egg
Local Cheese

\$15 per person

CONTINENTAL BREAKFAST

Muffin
Yogurt
Piece of Fruit
Granola Bar

\$10.25 per person

Coffee Breaks

OPTION 1

Assortment of Baked Goods
(Muffins, Cookies, Cinnamon Rolls),
Fruit Skewers
Coffee, Tea & Juices

\$12 per person

OPTION 2

Fruit Skewers & Yogurt Dip
House Made Protein Bar
Yogurt & House Made Granola Parfait
Date Squares
Strawberry Rhubarb Squares

\$13.25 per person

OPTION 3

Coffee or Tea

\$3 per person

**Prices are subject to applicable taxes.
Prices subject to change. Gratuities not included.*

Plated Lunch at Mill River

OPTION 1

Served with Soup or Salad

- Shepard's Pie
- French Dip
- Soup & Sandwich
- Quinoa Salad
- Hot Turkey Sandwich
- Quiche
- Chicken Caesar Salad

\$18 per person

OPTION 2

- Pad Thai
- Lobster Roll
- Spaghetti Squash
- Seafood Chowder
- Mango Tofu Stir Fry
- Steak Sandwich
- Salmon Kale Caesar

\$22 per person

BUFFET LUNCH OPTIONS

- Add Soup & Sandwich
- Chef's Choice of Soup
- Fresh Made Assorted Sandwiches
- Assorted Squares
- Tea or Coffee

\$21.50 per person

Italian Pasta Buffet

- Choice of Two Pastas – Lasagna (Meat or Vegetarian),
Spaghetti & Meatballs, Baked Mac 'n Cheese ,
Chicken Fettuccini Alfredo or Sausage & Pepper
Penne
- Ceasar Salad, Tossed Salad, Garlic Toast
- Assorted Squares
- Tea or Coffee

\$22.50 per person

BBQ Menu

Choose 2 proteins from the following list:

- Grilled Chicken
- Sausages
- Hamburgers
- Ribs
- Hot Dogs
- Brisket

Included with your protein choices:

- Macaroni Salad
- Coleslaw (GF)
- Watermelon & Mini-Donuts
- Potato Salad
- Ceasar Salad (GF)

Includes buns and basic condiments.
GF & Vegetarian options available upon request.

Fresh Seafood options available as add-ons to
BBQ menu.

Lunch size servings: \$30 per person
Dinner size servings: \$33 per person

**Prices are subject to applicable taxes.
Prices subject to change. Gratuities not included.*





Plated Dinner at Mill River

3 COURSE

Tomato Basil Soup (GF) or Kale Caesar Salad
Roast Turkey Dinner
Mashed Island Potatoes
Seasonal Vegetables (GF available)

or

Grilled Pork Tenderloin
Roasted Island Potatoes
Seasonal Vegetables
Strawberry Shortcake with Vanilla Whipped Cream

Vegetarian options available upon request.
Add Roll & Butter for \$1 per person.

\$40 Per Person

4 COURSE

Bread Board: Rye, Focaccia & Rolls.
Served with In-house Pickles & Herb Butter (GF avail.)

Tomato Basil Soup (GF) or Kale Caesar Salad

Baked Salmon with Caper Parsley Lemon Butter.
Served with Island Scalloped Potatoes & Seasonal Vegetables

or

Slow Roasted Beef with Rosemary Jus & Caramelized Onions. Served with Island Mash.

or

Spring Chicken stuffed with Ground Pork, Swiss Cheese.
Served with Island Potato Mash & Seasonal Vegetables.

Chocolate Trio: Dark Mousse, Milk Pudding & Soufflé (GF).
Vegetarian options available upon request.

\$51 per person

5 COURSE

Tomato Basil Soup (GF)
Waldorf Salad (GF) or Kale Caesar Salad or Mushroom & Pine Nut Risotto (GF)

Short Rib with Red Wine Reduction, Rosemary, Thyme and Confit Garlic. Served with Mashed Island Potatoes & Seasonal Vegetables.

or

Maple Baked Salmon with Candied Lemons and Crispy Sage (GF). Served with Island Potato Pancakes & Seasonal Vegetables.

or

Crispy Chicken with Pomegranate Sauce & Za'atar Spice. Served with Island Potatoes & Seasonal Vegetables.

Tiramisu or Fruit & Cheese Grazing Platter
(Assorted seasonal items) (GF)

\$75 per person

+ Vegetarian
options available
upon request.

+ Wine Tasting
Menu available
upon request.

**Prices are subject to applicable taxes.
Prices subject to change. Gratuities not included.*

Reception Menu

\$30/DOZEN

Pork Slider
Beef Slider
Mini Lobster Roll
BBQ Meatball
Beetroot Vodka Salmon & Crostini with Lemon Aioli
Fried Lobster Wonton
Fried Pork Wonton
Fried Vegetable Wonton
Curry Chicken Skewers
Ginger Beef Skewers
Oysters on ice with Mignonette
Tempura Oyster with Ginger Soy

Starters

\$17 PER PLATE

Tequila Lime Gravlax with Capers, Pumpernickel and Lime Aioli
House Salad — Spring Mix Lettuce with Seasonal Vegetables & Caramel Vinaigrette
Caesar Salad — Classic with Parm, Croutons & Bacon Bits
Seafood Chowder — Our Famous Original
Soup du Jour — Made Fresh Daily
Cheese Plate — Served with Grapes & Crackers
Vodka Beetroot Salmon Crostini with Lemon Aioli
Smoked Salmon Crostini with Dill Aioli

Late Night Snacks

Poutine Bar — Cheese Curd, House Fried, Gravy
\$150 per serving (20-25 ppl)

Pizza Station — Fresh Whole Wheat Crust, Housemade Sauce, Mozza, Choice of Toppings
\$165 per serving (20-25 ppl)

Taco Station — Pulled Pork, Chicken, Fresh Salsa & Sauces
\$200 per serving (20-25 ppl)

Fryer Platter — Mini Wonton Mozza Bites, Fries, Sweet Chili Chicken
\$300 per serving (20-25 ppl)

**Prices are subject to applicable taxes.
Prices subject to change. Gratuities not included.*





Special Events – Buffet

\$29 PER PLATE

Roast Turkey — Pan Gravy (GF), Mashed Potatoes, Stuffing, Vegetables
Roast Beef — Pan Gravy (GF), Mashed Potatoes, Vegetables, Horseradish
Honey Ham — Sweet Pineapple Sauce, Mashed Potatoes, Vegetables
Italian — Sausage and Pepper Pene, Lasagne, and Garlic Toast

Special Events – Plated

\$32 PER PLATE

Served with Mashed Potatoes and Vegetables

Grilled Pork Tenderloin with Chimichurri Sauce
Turkey with Stuffing and (GF) Pan Gravy
Hip of Beef (GF), Pan Gravy
Prime Rib with Yorkshire & Au Jus
Chicken Supreme with Tomato Basil Salsa
Haddock with Tarragon Cream Sauce

Buffet Starters and Minis

\$25 PER DOZEN

Oysters
Lobster Slider
Beef Slider
Fry & Sauce
Soup & Sandwich – Tomato Bisque & Grilled Cheese
Mini Fish & Chips
Pizza Strips – Mozzarella, Pepperoni & Mushroom

\$7 PER PERSON

Mini Sandwiches – Chicken Salad, Egg Salad, Ham ‘n Cheese)

**Prices are subject to applicable taxes.
Prices subject to change. Gratuities not included.*

Vegan Options

\$21 PER PLATE

Penne with Pesto & Roasted Vegetables
Chickpea Curry over Basmati Rice

Desserts

\$8 PER PLATE

Brioche Bread Pudding with Creme Anglaise
Chocolate Mousse Cake with Fresh Cream
Cheesecake — Housemade with Fresh Fruit & Cream
Chocolate Fudge Cake served with Raspberry Jam & Cream
Carrot Cake served with Caramel Sauce
Strawberry Shortcake — Housemade Biscuit, Strawberries & Cream



**Prices are subject to applicable taxes.
Prices subject to change. Gratuities not included.*

