

MILL POND
Centerport

427 EAST MAIN STREET, CENTERPORT NY 11721

DINNER

GROUP DINING OPTION I
\$75 PER PERSON

APPETIZER COURSE

SERVED FAMILY STYLE

BAKED CLAMS

CALAMARI

BBQ BURNT ENDS

SALAD COURSE

INDIVIDUALLY PLATED

MILL POND CHOPPED SALAD

MIXED GREENS, APPLES, DRIED CRANBERRIES,
CANDIED PECANS, STRAWBERRIES, CRUMBLLED
BLUE CHEESE, PORT WINE DRESSING

ENTREE COURSE

TABLESIDE CHOICE OF INDIVIDUALLY PLATED

FILET OF SOLE ROBERTO

LIGHTLY BREADED, LEMON WHITE WINE SAUCE
WITH BASIL AND CHOPPED TOMATOES

CHICKEN PARMESAN

SERVED WITH LINGUINE POMODORO

PENNE A LA VODKA WITH CHICKEN

TOMATO, CREAM, PARMESAN, WITH
CHICKEN CUTLET ON PENNE PASTA

DESSERT COURSE

TABLESIDE CHOICE OF INDIVIDUALLY PLATED

NEW YORK CHEESECAKE

WHIPPED CREAM AND RASPBERRY COULIS

CHOCOLATE MOUSSE

WHIPPED CREAM



DINNER

GROUP DINING OPTION II

\$85 PER PERSON

APPETIZER COURSE

SERVED FAMILY STYLE

BAKED CLAMS
CALAMARI
COCONUT SHRIMP
SUSHI SAMPLER

SALAD COURSE

INDIVIDUALLY PLATED

MILL POND CHOPPED SALAD
MIXED GREENS, APPLES, DRIED CRANBERRIES,
CANDIED PECANS, STRAWBERRIES, CRUMBLED
BLUE CHEESE, PORT WINE DRESSING

ENTREE COURSE

SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM
INDIVIDUALLY PLATED

ANGUS NY STRIP
FRIED ONION STRINGS AND DEMI-GLACE

SERVENTI SEARED SESAME TUNA
STIR-FRY VEGETABLES, SWEET SOY, WASABI MAYO

CENTER CUT PORK CHOP
GRILLED WITH HOT CHERRY PEPPERS,
MUSHROOMS, ONIONS, AND POTATO HASH

FILET OF SOLE ROBERTO
LIGHTLY BREADED, LEMON WHITE WINE SAUCE
WITH BASIL AND CHOPPED TOMATOES

CHICKEN PARMESAN
SERVED WITH LINGUINE POMODORO

CAVATELLI WITH FILET AND MUSHROOMS
RICOTTA CAVATELLI WITH FILET MIGNON TIPS, WILD
MUSHROOMS, SUN-DRIED TOMATOES, AND PEAS

DESSERT COURSE

TABLESIDE CHOICE OF INDIVIDUALLY PLATED

NEW YORK CHEESECAKE
WHIPPED CREAM AND RASPBERRY COULIS

CHOCOLATE MOUSSE
WHIPPED CREAM

DINNER

GROUP DINING OPTION III

\$95 PER PERSON

APPETIZER COURSE

SERVED FAMILY STYLE

CALAMARI

COCONUT SHRIMP

YELLOWFIN TUNA TARTARE

JUMBO LUMP CRAB CAKES

SALAD COURSE

INDIVIDUALLY PLATED

MILL POND CHOPPED SALAD

MIXED GREENS, APPLES, DRIED CRANBERRIES,
CANDIED PECANS, STRAWBERRIES, CRUMBLLED
BLUE CHEESE, PORT WINE DRESSING

PASTA COURSE

SELECT ONE FOR YOUR GUESTS TO ENJOY
INDIVIDUALLY PLATED

PENNE A LA VODKA

TOMATO, CREAM, PARMESAN, PENNE PASTA

SHRIMP SCAMPI

GARLIC WHITE WINE SAUCE, ARTICHOKE HEARTS

ENTREE COURSE

SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM
INDIVIDUALLY PLATED

BONE IN RIBEYE

MASHED POTATOES

CENTER CUT PORK CHOP

GRILLED WITH HOT CHERRY PEPPERS,
MUSHROOMS, ONIONS, AND POTATO HASH

TWIN LOBSTER TAILS

LEMON GARLIC AND WHITE WINE, SAUTEED
SPINACH, AND BASMATI RICE

FILET OF SOLE ROBERTO

LIGHTLY BREADED, LEMON WHITE WINE SAUCE
WITH BASIL AND CHOPPED TOMATOES

CHICKEN PARMESAN

SERVED WITH LINGUINE POMODORO

DESSERT COURSE

SELECT 3 FOR YOUR GUESTS TO CHOOSE FROM
INDIVIDUALLY PLATED

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE

CREME BRULEE

BAKED APPLE CRISP

RECEPTION

STANDING COCKTAIL PARTY

HALF TRAY FEEDS 4-6 GUESTS

FULL TRAY FEEDS 8-10 GUESTS

STATIONARY APPETIZERS

CALAMARI \$78 | \$150

BBQ BURNT ENDS \$72 | \$140

BAKED CLAMS \$72 | \$140

CLAMS CASINO \$72 | \$140

COCONUT SHRIMP \$85 | \$160

LOBSTER MAC & CHEESE \$90 | \$175

SUSHI DISPLAY \$275

SALADS & SIDES

MILL POND CHOPPED SALAD
\$60 | \$115

CAESAR SALAD \$60 | \$115

RICE \$40 | \$75

MASHED POTATOES \$50 | \$110

MIXED VEGETABLES \$50 | \$110

ENTREES

ROASTED SALMON \$140 | \$270
LEMON, WITHE WINE SAUCE

FILET OF SOLE ROBERTO \$110 | \$210

LIGHTLY BREADED, PLUM TOMATOES,
BASIL, LEMON, WITHE WINE SAUCE

CHICKEN MARSALA \$100 | \$185

CHICKEN PARMESAN \$100 | \$185

CHICKEN FRANCESE \$100 | \$185

SHORT RIBS \$120 | \$230

PORK WITH CHERRY PEPPERS

\$100 | \$190

SPAGHETTI SQUASH \$75 | \$135

HEIRLOOM CHERRY TOMATOES, ROSTED
GARLIC AND EVOO

STATIONARY PASTA

RIGATONI BOLOGNESE \$85 | \$160

PENNE A LA VODKA WITH CHICKEN
\$85 | \$160

LINGUINE WITH CLAMS \$90 | \$160

SHRIMP SCAMPI \$140 | \$270

LINGUINE FRA DIAVOLO \$115 | \$220

CAVATELLI AND FILET \$90 | 160

DESSERT

APPLE CRISP \$55 | \$95

BREAD PUDDING \$55 | \$95

CHOCOLATE MOUSSE \$55 | \$95

FOOD WILL BE SERVED TO A BUFFET



BEVERAGE

GROUP BEVERAGE OPTIONS

LEVEL I

3 HOURS | \$32 PER PERSON

WINE

CK MONDAVI CHARDONAY
GUENOC PINOT GRIGIO
GUENOC CABRENET SAUVIGNON
SANTA CRISTINA TOSCANA

BERINGER MAIN & VINE
SAUVIGNON BLANC
CHLOE ROSE
GUERNOC PINOT NOIR
MIONETTO PROSECCO

DOMESTIC & IMPORTED BOTTLED BEER

DRAFT BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA

LEVEL II

3 HOURS | \$40 PER PERSON

WINE

CK MONDAVI CHARDONAY
GUENOC PINOT GRIGIO
GUENOC CABRENET SAUVIGNON
SANTA CRISTINA TOSCANA

BERINGER MAIN & VINE
SAUVIGNON BLANC
CHLOE ROSE
GUERNOC PINOT NOIR
MIONETTO PROSECCO

LIQUOR

VODKA | STOLI, TITO'S
GIN | BEEFEATER, BOMBAY
TEQUILA | CASAMIGOS BLANCO

RUM | BACARDI SILVER, MALIBU
WHISKEY | JACK DANIELS,
SEAGRAMS 7, DEWARS

DOMESTIC & IMPORTED BOTTLED BEER

DRAFT BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA

LEVEL III

3 HOURS | \$48 PER PERSON

WINE

SONOMA CONTRERA
CHARDONNAY
RUFFINO PINOT GRIGIO
KIM CRAWFORD SAUVIGNON
BLANC
INTERCEPT PINOT NOIR

ROBERT HALL CABERNET
SAUVIGNON
VILLA ANTONI ROSSO
MOET & CHANDON IMPERIAL
ROSE BRUT

LIQUOR

VODKA | GREY GOOSE,
KETTLE ONE
GIN | TANQUERAY, BOMBAY
SAPPHIRE
TEQUILA | CASAMIGOS, PATRON

RUM | BACARDI SILVER, CAPTAIN
MORGAN, MALIBU
WHISKEY | JACK DANIELS,
JAMESON, JOHNNIE
WALKER RED

DOMESTIC & IMPORTED BOTTLED BEER

DRAFT BEER

INCLUDES FOUNTAIN SODA, COFFEE & TEA

OUR EVENT SPACES

MAIN DINING ROOM

SEMIPRIVATE



MAXIMUM CAPACITY: 45

MINIMUM GUEST COUNT: 30



UPSTAIRS DINING ROOM

PRIVATE



MAXIMUM CAPACITY: 60

MINIMUM GUEST COUNT: 40

