



MILL POND
Centerport

427 EAST MAIN STREET, CENTERPORT NY 11721

LUNCH

GROUP DINING OPTION I
\$48 PER PERSON

FIRST COURSE

TABLESIDE CHOICE OF

CLAM CHOWDER

MILL POND CHOPPED SALAD

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

CAESAR SALAD

CROUTONS, SHAVED GRANA CHEESE

SECOND COURSE

TABLESIDE CHOICE OF

DINO'S STEAK SANDWICH

ANGUS SIRLOIN, SAUTEED ONIONS, MUSHROOMS, AND
MOZZARELLA ON A TOASTED BUTTERED HERO

SPICY EGGPLANT SANDWICH

EGGPLANT, SLICED TOMATO, PEPPER JACK CHEESE,
CHIPOTLE AIOLI

BLACKENED CHICKEN WRAP

BLACKENED GRILLED CHICKEN BREAST, SLICED
AVOCADO, TOMATO, ROMAINE LETTUCE, BLUE CHEESE
DRESSING, SIDE CHIPS AND SALSA

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN BREAST WITH MELTED PROVOLONE
CHEESE, CARAMELIZED ONIONS, ON GARLIC
CIABATTA BREAD

DESSERT COURSE

TABLESIDE CHOICE OF INDIVIDUALLY PLATED

NEW YORK CHEESECAKE

WHIPPED CREAM AND RASPBERRY COULIS

TIRAMISU

MASCARPONE, COFFEE, COCOA



LUNCH

GROUP DINING OPTION II
\$58 PER PERSON

FIRST COURSE

TABLESIDE CHOICE OF

CLAM CHOWDER

MILL POND CHOPPED SALAD

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

CAESAR SALAD

CROUTONS, SHAVED GRANA CHEESE

BAKED CLAMS

PARMESAN, BREADCRUMBS, GARLIC

SECOND COURSE

TABLESIDE CHOICE OF

PAN SEARED SALMON FILET

QUINOA WITH CHOPPED ASPARAGUS, CHARDONNAY
BEURRE BLANC

PENNE A LA VODKA WITH CHICKEN

TOMATO, CREAM, PARMESAN

DINO'S STEAK SANDWICH

ANGUS SIRLOIN, SAUTEED ONIONS, MUSHROOMS, AND
MOZZARELLA ON A TOASTED BUTTERED HERO

MILL POND BURGER

HALF SOUR PICKLE, COLESLAW, AND HOUSE FRIES

ADD ONS

AMERICAN, CHEDDAR, BLUE CHEESE
APPLEWOOD SMOKED BACON
SAUTÉED ONIONS & MUSHROOMS

DESSERT COURSE

TABLESIDE CHOICE OF INDIVIDUALLY PLATED

NEW YORK CHEESECAKE

WHIPPED CREAM AND RASPBERRY COULIS

TIRAMISU

MASCARPONE, COFFEE, COCOA



LUNCH

GROUP DINING OPTION III
\$68 PER PERSON

FIRST COURSE

TABLESIDE CHOICE OF

FRIED CALAMARI
CALIFORNIA ROLL
SPICY TUNA ROLL
BAKED CLAMS

SECOND COURSE

TABLESIDE CHOICE OF

CLAM CHOWDER
LOBSTER BISQUE
MILL POND CHOPPED
CAESAR SALAD

ENTREES

TABLESIDE CHOICE OF

FILET OF SOLE ROBERTO
LIGHTLY BREADED, PLUM TOMATOES, BASIL, LEMON,
WITH WINE SAUCE

CHICKEN MILANESE
ARUGULA, PLUM TOMATOES AND SHAVED PARMESAN

CHICKEN PARMESAN
CRISP BREADED CHICKEN BREAST WITH MELTED
MOZZARELLA CHEESE, SERVED WITH HOUSE TOMATO
SAUCE AND LINGUINE POMODORO

RIGATONI SHORTRIB RAGU
CARROTS, ONIONS, MUSHROOMS, SHAVED PARMESAN

CHOPPED SIRLOIN STEAK
12 OZ. CHOPPED SIRLOIN WITH MUSHROOMS, ONION
MARSALA SAUCE, SIDES OF MIXED VEGETABLES AND
WHIPPED POTATOES

DESSERT COURSE

TABLESIDE CHOICE OF INDIVIDUALLY PLATED

NEW YORK CHEESECAKE
WHIPPED CREAM AND RASPBERRY COULIS

TIRAMISU
MASCARPONE, COFFEE, COCOA



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

