



red tableTM

**Millard Centre
Event Catering Menu**

CONTINENTAL BREAKFAST

\$12

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- CHILLED FRUIT JUICES
 - ASSORTMENT OF DANISH
 - MINI BUTTER CROISSANT
 - VARIETY OF MUFFINS
 - SLICED FRESH FRUITS
 - FRUIT PRESERVES AND WHIPPED BUTTER
 - COFFEE AND TEA

COMPLETE BREAKFAST

\$18

-
- CHILLED FRUIT JUICES
 - BUTTER CRISP CROISSANT
 - ASSORTED DANISH
 - VARIETY OF MUFFINS
 - SCRAMBLED EGG
 - PORK SAUSAGE
 - SMOKED BACON
 - HOUSE POTATO CUBES
 - PRESERVES AND WHIPPED BUTTER
 - FRESH FRUIT PLATTER
 - COFFEE AND TEA

SUBSTITUTES FOR COMPLETE BREAKFAST

BEEF SAUSAGE	\$1.50 /GUEST
PORK AND BEEF SAUSAGE	\$1.25 /GUEST
CHICKEN SAUSAGE.....	\$1.25 /GUEST
TURKEY BACON	\$1.50 /GUEST
LOADED SCRAMBLED	\$2.00 /GUEST
Onion, bell pepper, mushrooms, spinach, and 3 cheese blend	
EGG WHITE SCRAMBLED	\$1.50 /GUEST
LOADED EGG WHITE SCRAMBLED.....	\$2.50 /GUEST
Onion, bell pepper, mushrooms, spinach, and 3 cheese blend	
EGG PATTIES	\$1.50 /GUEST

BREAKFAST ENHANCEMENTS

VARIETY OF COLD CUTS	\$3.25 /GUEST
CHEESE AND CRACKERS PLATTER	\$5.95 /GUEST
Black forest ham, smoked turkey, and peppered salami	
SMOKED SALMON	\$3.95 /GUEST
BERRY'S PARFAIT.....	\$3.00 /GUEST
BOILED EGG	\$1.00 /GUEST
INDIVIDUAL FRUIT YOGURT.....	\$2.00 /GUEST
OATMEAL	\$2.50 /GUEST
Milk, brown sugar, sun-dried cranberries, and almonds	

All lunch packages include tea and coffee, and your choice of lemonade or iced tea

MILLARD LUNCH

\$16

·SOUP OF THE DAY

Served with bread rolls, crackers, and butter

·SPRINGS GREEN SALAD

Blend of greens, English cucumber, heirloom tomato, onions, and carrots served with balsamic vinaigrette

·ASSORTED SANDWICHES

Platter of various sandwiches, roast beef, ham and cheese, turkey Havarti, tuna salad, egg salad, and vegetarian wraps

·FRUIT PLATTER

Seasonal fresh fruit platter

EXECUTIVE LUNCH

\$19

·SOUP OF THE DAY

Served with bread rolls, crackers, and butter

·GREEK SALAD

Romaine, olives, onion, bell pepper, teardrop tomato, and feta cheese, served with Greek dressing

·HERB ROASTED BONE IN CHICKEN

Cajun marinated chicken, baked to perfection

·ROASTED HERBED POTATO

·FRUIT PLATTER

Seasonal fresh fruit platter

ITALIAN AFFAIR

\$21

-
- TOMATO BOCCONCINI SALAD
 - BASIL THYME BAKED CHICKEN
 - PENNE RIGATE, TRI COLOR FUSILLI, OR CHEESE TORTELLINI
Marinara, Alfredo, or rose sauce
 - GARLIC BREAD STICKS
 - ASSORTED BITE SIZED DESSERTS

TASTE OF INDIA

\$21

-
- TOMATO, ONION, AND CUCUMBER SALAD
 - BUTTER CHICKEN
 - CHICKPEA CURRY
 - BASMATI RICE
 - NAAN BREAD
 - ASSORTED BITE SIZED DESSERTS

FLAVOURS OF MEXICO

\$21

-
- SOUTHWEST SALAD
 - CHICKEN FAJITA
 - FLOUR TORTILLA
 - BLACK BEANS
 - REFRIED BEANS
 - MEXICAN RICE
 - SALSA AND SOUR CREAM
 - ASSORTED BITE SIZED DESSERTS

PLATTERS

ASSORTED SANDWICHES	\$9.95 /GUEST
1½ sandwiches per guest	
MINI CROISSANT	\$15.00 /DOZEN
MINI DANISH	\$18.00 /DOZEN
MUFFINS	\$24.00 /DOZEN
COOKIES	\$18.00 /DOZEN
TOAST AND PRESERVES	\$1.95 /GUEST
2 slices per guest	
BAGEL AND CREAM CHEESE	\$2.50 /GUEST
1 per guest	
JUICES	\$2.50 /GUEST
Apple, orange, or cranberry	
CRUDITÉ WITH DIP	\$3.45 /GUEST
SEASONAL FRESH FRUITS	\$3.95 /GUEST
ASSORTED BITE SIZED DESSERTS	\$4.25 /GUEST