

FINE COFFEE & FRESH FOODS®

140 EAST 52 ND STREET 591 LEXINGTON AVENUE (2 E N T R A N C E S) NEW YORK, NY 10022 TEL: 212.826.0302 FAX: 212.826.0307 WWW.THEMILLFOODS.COM

7 5 VARICK STREET NEW YORK, NY 10013 TEL: 212.343.1200 FAX: 212.343.1255

CATERING & EVENT MENU



BREAKFAST PACKAGES

All Prices Per Person with Minimum of 8 Guest

The Mill Breakfast Basket
 An Arrangement of Our Freshly Baked Pastries,
 Bagels, Muffins & Danishes served with Butter,
 Cream Cheese & Fruit Preserves

NY Minute Buffet
 The Mill Breakfast Basket & Hot Beverage
 Service

Continental Buffet
 The Mill Breakfast Basket, Orange Juice
 & Hot Beverage Service

Energy Buffet
 The Mill Breakfast Basket, Hot Beverage
 Service, Fresh Squeezed Orange Juice,
 Chopped Fresh Fruit & Berries

 NYC Breakfast Platter
 Scrambled Eggs, Choice of Bacon, Ham or Sausage with Home Fries & Toast

Manhattan Breakfast Buffet
 Scrambled Eggs, Challah French Toast or
 Pancakes w/Diced Bananas & Strawberries,
 Fresh Home Fries, Crispy Bacon, Sausage
 or Ham, Maple Syrup & Butter

Whole Fruit Tray
 Fresh Apples, Oranges, Bananas &
 Seedless Grapes

Breakfast Wrap Basket
 Choose from Our Selections Below or
 Make Your Own with any Meat, Eggs Style,
 Bread & Cheese

- · Sausage, Egg & Cheddar Cheese
- Ham, Egg & Swiss Cheese
- Egg Whites, Peppers, Onions & Mozzarella

Smoked Salmon Platter
 Imported Smoked Salmon Platter
 Beautifully Presented with Sliced Tomatoes,
 Sliced Cucumber, Capers, Assorted Types of
 Cream Cheese & Bagels

Hot Cereal Bar
 Oatmeal Served with Brown Sugar, Honey
 & Fresh Fruit

 East Side Breakfast Basket
 A Selection of Classic NY Favorites. Full-sized Bagels, Bialies & Flat Bagels. Served with Fresh Whipped Butter, Plain Cream Cheese, Choice of One Flavored Cream Cheese Spread & Fruit Preserves

Mediterranean Breakfast Bar
 Greek Yogurt, Fresh Berries &
 Homemade Granola

• Fresh Fruit & Mixed Berries 8.95
An Artful Arrangement of Fresh Fruit
& Mixed Berries





DRINK PACKAGES

Minimum 8 Guests

 Healthy & Refreshing Juices 	5.95
A Selection of Orange, Grapefruit	
or Apple Juice	

Hot Beverage Service
 Our Dark Roast, Decaf, Flavored Coffees
 & Herbal Teas

Assorted Bottled Sodas

Spring Water
2.50
Assorted Snapple
3.25
Healthy Variety
Gatorade & Tropicana

DESSERTS

The Mill Pastry Tray
 Fresh Baked Cookies, Fudge Brownies
 & Bars

Giant Cookie Basket
 Fresh Baked Chocolate Chip, Black & White,
 Oatmeal Raisin & Sugar Cookies

Please Call Us and Ask For Any Cakes
For Special Occasions.

FINGER FOODS

- Artisan Cheese, Fruit & Crackers Platter 10.95
 Imported and Domestic Cheese with
 Fresh Berries & Crackers
- Vegetable Crudite Platter
 An Assortment of Seasonal Vegetables
 Beautifully Arranged & Served with
 Blue Cheese or Creamy Ranch Dip



ORDER ONLINE AT
WWW.THEMILLFOODS.COM

LUNCH PACKAGES

All Prices Per Person with Minimum of 8 Guests

- Specialty Sandwiches Platter
 A delicious assortment of our freshly made
 Gourmet Sandwiches and Specialty Wraps.
- The Mill Combo #1
 A delicious assortment of Our Specialty Sandwiches and Wraps & your choice of One Side Salad (see Side Salads for options)
- The Mill Combo #2
 A delicious assortment of Our Specialty Sandwiches and Wraps & your choice of One Side Salad (see Side Salads for options) and our The Mill Pastry Tray.
- The Mill Combo #3
 A delicious assortment of Our Specialty Sandwiches
 Wraps and your choice of One Side Salad (see
 Side Salads for options), Sliced Fresh Fruit & Berries
 The Mill Pastry Tray

THE MILL BOXED LUNCHES

Each guest enjoys their Own Personal Boxed Meal

- Soho Boxed Lunch
 Choice of Sandwich or Wrap, Choice of Whole Fruit & a Bag of Potato Chips
- Varick Boxed Lunch
 Choice of Sandwich or Wrap,
 Homemade Cookie & a Drink
- Tribeca Boxed Lunch
 Choice of Sandwich or Wrap, Drink,
 Homemade Cookie & Chips
- The Works Boxed Lunch
 Choice of Sandwich or Wrap, Chips,
 Drink, Side Salad & a Homemade Cookie

SPECIALTY SANDWICH CHOICES G.D.

All sandwiches are hand crafted fresh to order and can be served cold or toasted!

- 1. El Guapo Chicken Cutlet, Bacon, Shredded Parmesan & Caesar Dressing
- 2. The NHB Chicken Cutlet, Fresh Mozzarella, Roasted Red Peppers & Russian Dressing
- 3. Colgate Special Grilled Chicken, Swiss, Avocado & Sesame Ginger
- 4. The Varick Prosciutto, Sopressata, Provolone, Jalapeño Peppers, Extra Virgin Olive Oil & Balsamic
- 5. The Broadway Roast Beef, Cheddar & Horseradish Mayo
- 6. The JP Smoked Turkey, Swiss Cheese, Pickles & Honey Mustard
- 7. Tuna Delight Tuna Salad, Cucumbers, Muenster Cheese & Tomatoes
- 8. The 212 Roasted Turkey, Havarti, Bacon, Avocado & Whole Grain Mustard
- 9. Club Med Hummus, Muenster Cheese, Sprouts, Tomato, Carrots, Cucumbers & Avocado
- 10. The Cl Grilled Chicken, Cheddar Cheese & Avocado with Ranch Dressing
- **11. The Spicy Woods** Grilled Chicken, Lettuce, Cucumbers, Jalapeño Peppers, Sprouts, Honey Mustard & Sriracha
- 12. Texas Marshall Chicken Cutlet, Bacon, Pepperjack Cheese & BBQ Sauce
- 13. The Mad Dog Max Roast Beef, Turkey, Provolone & Russian Dressing
- 14. The Shakespeare Roasted Turkey, Swiss Cheese, Coleslaw, Pickles & Spicy Brown Mustard



GIANT PARTY HEROES

Available from 3 to 6 Feet. \$37 Per Foot, One Foot serves 4 to 5 people.

Italian

Ham, Salami, Cappicola, Provolone, Roasted Peppers, Lettuce, Tomatoes, Red Onion, Oil & Vinegar

American

Roast Beef, Turkey, Baked Ham, American Cheese, Lettuce, Tomato & Lemon Herb Mayo

Turkey Cuban

Fresh Turkey, Prosciutto, Sliced Pickles, Swiss Cheese & Russian Dressing

New Yorker

Grilled Chicken, Fresh Mozzarella, Roasted Peppers, Arugula, Tomato & Balsamic Vinaigrette



Allergen Information: V = Vegetarian; **VG** = Vegan; **GF** = Gluten - Free; **G** = Contains Gluten; **E** = Contains Egg; **S** = Made with Soy; **D** = Contains Dairy; **N** = Contains Nuts

SIGNATURE SIDE SALAD

\$8.25 Per Person. Add Grilled Chicken \$2.50
All Signature Side Salad items are available as Vegetarian Selections.

- Garden Salad VG, GF
- Organic Baby Greens, Grape Tomatos, Shredded Carrots & Cucumber
- Classic Caesar Salad GF, D
 Crisp Romaine, Shaved Parmesan & Croutons
- Pesto Prince Salad D, G
 Penne Pasta, Basil Pesto, Mozzarella & Cherry
 Tomatoes
- Southwestern Coleslaw GF
 Shredded Cabbage, Carrots & Tri-Colored Peppers with Mayo
- Couscous Pilaf G
 Zuccini, Yellow Squash, Roasted Peppers,
 Red Onion & Fresh Herbs
- The Greek GF, D
 Cucumbers, Tomatoes, Crumbled Feta, Red Onion with Olive Oil & Red Wine Vinegar

- Light Delight VG, GF
 Quinoa, Snap Peas, Extra Virgin Olive Oil,
 Salt, Vinegar, Black Pepper & Broccoli
- The Dukes VG

Pasta, Green Peppers, Carrot, Zucchini, Onion, Extra Virgin Olive Oil, Lemon Juice, Garlic, Parsley & Oregano

- The Cali GF, D
 10.25
 Kale, Sliced Grilled Chicken, Apples, Sweet
 Potatoes, Almonds, Goat Cheese with Balsamic
 Vinaigrette
- Harvest Cobb Salad GF 10.25
 Sliced Grilled Chicken, Bacon, Eggs, Avocado,
 Walnuts Creamy Corn & Poblano Dressing
- Power Kale GF 10.25
 Kale, Sliced Grilled Chicken, Pine Nuts, Raisins,
 Balsamic Vinegar & Olive Oil



CHEF SPECIALTY ENTRÉES Minimum 10 Guests

We can also make any meals on request including Pasta Entrées.

Some Entrées may require 24 hours notice.

Elegant Buffet served in Hot Warming Trays for Your Special Event, Lunch or Dinner. Includes Your Choice of 2 Hot Side Dishes. Other Sides Can Be Created Upon Request.

Side choices: Rice, Hot Quinoa, Roasted Potatoes, Mashed Potatoes, Macaroni & Cheese, Vegetable du Jour, Baked Ziti or Sweet Potatoes. **Add your Choice of Side Salad 4.00 PP**

Vegetarian 20.95 · Poultry 21.95 · Meat 22.95

• **Seafood 23.95**

– ENTRÉE CHOICES

- Sliced Grilled Steak with Sautéed Wild Mushrooms
- Homemade Meatloaf
- Roasted ChickenRubbed with Rosemary
- Grilled Chicken
 Marinated Lemon & Herb
- Roast Turkey with Stuffing & Gravy
- Roasted Pork Loin

- Lemon Grilled Salmon
- Chicken Parmigiana
- Chicken Francese
- Meatball Parmigiana



☼ THE MILL MEXICAN BAR

We require at least 24 hours notice and we will bring it to you!

Minimum 15 Guests. 18.95 PP

We have a fantastic Taco Bar from our in-store Cantina that is super healthy and great for both meat eaters and vegetarians! Perfect for any specia occasion, meetings or team buildings.

A broad assortment that will allow everyone to make individual tacos.

Proteins

Grilled Steak Grilled Chicken Chipotle Chicken Carnitas Spicy Shrimp

Bases

Spanish Rice Romaine Lettuce Black Beans Pinto Beans

Toppings

Signature Guacomole Peppers Onions Mushrooms Pico de Gallo Shredded Cheese Sour Cream Tortilla Chips Salsa Verde Habanero Salsa Hot Sauce



PASTA ENTRÉES

Minimum 10 Guests. \$16.95 PP Add Protein \$2.00
Served with either a Garden or Classic Caesar Salad and a Bread Basket.

- Penne ala Vodka
 - The Classic Roasted Tomato Sauce with a Touch of Cream & Vodka
- Rigatoni Bolognese
 - A Slow Cooked Ragu of Beef and Tomato Topped with Fresh Herbs & Romano Cheese
- Classic Cheese Tortellini
 - Comes with Your Choice of Fresh Tomato Basil or Vodka Sauce
- Penne Pesto
 - with Delicious Fresh Pesto Sauce

ORDER ONLINE AT
WWW.THEMILLFOODS.COM

THE MILL

FINE COFFEE & FRESH FOODS®

Thank you for your interest in **The Mill**!

We offer many catering options for any breakfast, lunch, dinner or special events.

We have a variety of fantastic, affordable and quality food packages that are great for any event or function. We can tailor our menu to your needs and even create options that you may have in mind.

Our ingredients are second to none and our staff is capable of creating any requested dishes. We are adept at handling last minute caterings.

Please feel free to call us to get a quote at any time!

All prices are per person.

CATERING POLICY

VEGETARIAN

Most items on our menu can be specially prepared as vegetarian. Please request when ordering.

ORDERING

Orders may be placed 6 am-3pm Monday to Friday. Some items require 24 hours notice. We accept last minute orders. We ask for 2-hour lead time to fulfill your order. Last minute orders cannot be cancelled nor postponed to a later date. Once the order is in our system, it is immediately processed and charged.

DEPOSIT

Some orders may require a deposit.

CANCELLATION

The Mill has a strict no-day-of cancellation policy. Customers are 100% responsible for the full charge. This includes postponing the order. If you would like us to route the order somewhere else or to a charity please notify us.

DELIVERY

Local delivery is ALWAYS FREE. Delivery is always available to all other parts of NYC by special arrangement for an additional charge.

PAYMENT

We accept Credit Cards: Visa, Mastercard, American Express and Discover. Corporate checks must be submitted upon delivery or 30 days from order date. A credit card must be held for security. If a check is not received within 30 days, the credit card on file will be charged with notification. For all Catering Orders we add an administrative surcharge of 10%. The Mill suggests a 5% gratuity for delivery personnel.



WWW.THEMILLFOODS.COM









