



**2023 Offsite
Catering Menu
For all of your onsite, full service
event needs**

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Welcome to Millhome Supper Club's catering service

Our service was born out of the great sense of satisfaction we feel when we exceed our guest's expectations. While we have enjoyed successes in both restaurants internally we are pleased to offer our great food and service off-site as well. We are excited you have considered our service for your off-site event. Our catering service is an extension of our great food and staff you would see anytime you walked into one of our properties. We prepare our food with the finest ingredients, present it with unique ideas and serve it with a well-trained staff. Whether it is an outing for 50 or an event for 1000, our execution will exceed your expectations. Our staff has decade's worth of catering experience that we welcome you to lean on to make your event seamless.

This brochure is a sampling of what is available through Millhome. Our steaks are hand-cut, our entrees are homemade and our quality of food is second to none. We take great pride in purchasing the finest products and working with them to create memorable meals. All of our food is made from scratch. We never purchase frozen products and simply place them in an oven. For example our Chicken Cordon Bleu is hand-stuffed, flash fried and baked to perfection while our appetizers are never bought frozen, always scratch made for each order. All of our vegetables are hand-cut and we use the finest meats available to us. Our property features both catering and in-house functions blending both menus to create meals that are unique and tailored to our client's tastes. We welcome you to do the same. If there is something you do not see inside this menu our team of skilled chefs will be happy to accommodate you to create something sure to please.

Thank you for the consideration of our catering service. We are certain that you will find our prices competitive and our selections appetizing. We look forward to working with you to make your event a success.

The Kabat Family and Millhome Staff

Hors d'oeuvre Selections

Start your event off in style. From a standing cocktail reception to a casual start to a meal our Hors d'oeuvres are sure to please. All are made from scratch in our kitchen, never bought prepared or frozen. We do not compromise our quality and know you will taste the difference. Any of the following Hors d'oeuvres can be set up as an elegant buffet with skirted tables, centerpieces and various accents or passed by our staff.

Cold Hors d'oeuvre's

Tomato Bruschetta \$1.50 pp
Fresh Bruschetta served with Garlic Crostini

Wisconsin Cheese Display \$79.99/Small
\$109.99/Large A fine selection of cheeses from our local artisans with assorted crackers, mixed nuts and Kalamata olives

Shrimp Cocktail \$3.00 ea.
Jumbo Shrimp served with Cocktail Sauce

Fresh Vegetable Skewers \$3.00 ea.
Marinated in lime cilantro vinaigrette, chargrilled

Smoked Salmon \$139.99/Whole \$89.99/Side
Served with accompaniments

Antipasto Display \$49.99/Small \$69.99/Large
Salami, Pepperoni, Marinated Vegetables, Olives,
Fresh Tomatoes and Assorted Cheeses

Smoked Salmon Cucumber Rounds \$3.25 ea.
Dilled Cream Cheese, Smoked Salmon, Fresh Dill

Fresh Fruit Skewers \$2.50 ea.
Cantaloupe, Pineapple, Strawberry, Watermelon

Hot Hors d'oeuvre's

Bacon Wrapped Water Chestnuts \$22.99 doz.
Marinated Water Chestnuts wrapped in Bacon

Italian Sausage Stuffed Mushrooms \$1.75 ea.
Johnsonville Italian Sausage, Swiss Cheese and Fresh Herbs in a Mushroom Stuffing

Bacon Wrapped Sea Scallops \$5.50 ea.
Jumbo Sea Scallops Wrapped in Smoked Bacon

Hickory Smoked Chicken Wings \$16.99 doz.
Your Choice of Plain or Buffalo Style, Served with Celery and blue cheese dressing

Cheeseburger Lollipops \$2.00 ea.
House Meatballs, 5 Year Cheddar, Red Sauce on a stick

Crab Stuffed Mushroom Caps \$2.00 ea.
Shrimp, Snow Crab and Scallops in a mushroom stuffing

Meatballs \$39.99/Small \$64.99/Large
Swedish, BBQ, Sweet and Sour or Marinara

Spinach & Artichoke Dip \$54.99
Spinach, Artichokes, Garlic and Herbs with Rich Creamed Cheese. Served with Pita Chips

Buffalo Chicken Dip \$54.99
Tender White Meat Chicken with Hot Buffalo Sauce, Creamed Cheese, Green Onions with Tortilla Chips

Teriyaki Chicken Skewers \$3.50 ea.
Asian Marinated Chicken Skewers on a Bed of Teriyaki Rice with Red and Green Pepper Garnish

Cold Party Trays

Small Platters serve 25 guests. Large Trays serve 50 guests.

Fresh Vegetables and Dill Dip

Small: \$44.99

Large: \$64.99

Seasonal Fruit Tray

Small: \$44.99

Large: \$64.99

Cheese, Sausage & Crackers

Small: \$44.99

Large: \$64.99

Mini Finger Sandwiches

Served on thin sliced Wheat Bread
w/ herbed mayo, lettuce, tomato & cheese

Small: \$59.99 appx. 40

Large: \$104.99 appx. 80

Silver Dollar Sandwiches

Served on Silver Dollar Buns w/ butter,
tomato and cheese. Ham, Turkey, Roast Beef

Small: \$59.99 appx. 40

Large: \$104.99 appx. 80

Breaks & Beverages

Mixed Nuts: \$22.00 lb.

Chips and Salsa: \$1.99 pp

House Chex Mix w/ Nuts: \$1.00 pp

Assorted Donuts: \$20.00 doz.

Rice Krispie Squares: \$12.00 doz.

Gardettos, Pretzels, or Kettle Chips: \$.99 pp

Chips and Homemade Guacamole: \$2.99 pp

Taco Dip w/ Tortilla Chips: \$2.99 pp

Assorted Cookies: \$12.00 doz.

Homemade Brownies: \$15.00 doz.

Build a cheesecake: New York Style Cheesecake with a variety of toppings set up buffet style for your guests to build their own creation. \$4.99 pp

Coffee Service: 2.5 liter pump with creamers and sugar \$30.00 each. Regular or Decaf.

Can Pepsi Products: \$1.50

Bottled Juice: \$1.75

Aquafina Bottled Water: \$1.50

Bottled Root Beer: \$2.50

Breakfast

Full Service Breakfast menu for 50 people or more. For smaller groups, see the Breakfast Drop menu

The Continental

Assorted Danish, Donuts and Whole Fruit. \$9 pp

The Light Start

Assorted Yogurts, Granola, Whole Fruit, Berries and Bagels and Cream Cheese. \$10 pp

The Classic

Scrambled Eggs, Breakfast Potatoes, Biscuits & Gravy, Bacon and Sausage. \$16 pp

Add Donuts to any menu: \$20/doz.

Buffets

Minimum of 50 people are required for full service catered functions

For smaller groups, please see the Lunch-Dinner Catering Drop Menu

Includes your choice of two of our specialty house salads. Choices include, but are not limited to, Cucumber Tomato Salad, Signature Pasta Salad, American Potato Salad, Farfalle Dill Pasta Salad, Tabouli Salad, Broccoli Salad and Cole Slaw. A tossed salad with accompaniments may be substituted for your two salad choices.

The Sheboygan Classic

Johnsonville Brats with Sauerkraut, Italian Sausage Simmered in Marinara with Onions and Peppers and Polish Sausage, Accompaniments and Hard Rolls. \$14.49 pp

Hot Sandwich Buffet

Your choice BBQ Pulled Pork, Hot Ham or Italian Beef (Choose 2) along with Chips and Pickles. Served with Hard Rolls. \$13.99 pp

Texas Style BBQ

St. Louis Style Pork Ribs (2 bones per person), Herb-Marinated BBQ Chicken, Gunslinger Baked Beans. \$17.49 pp

Sandwich Buffet

Roast Beef, Ham, Turkey, Swiss and Cheddar Cheese, Lettuce, Tomato, Onion, Kaiser Rolls, and Kettle Chips. \$13.99 pp

South of the Border

Beef Taco Meat along with Grilled Chicken Fajitas served with Hard and Soft Shell Tacos, Refried Beans and Mexican Rice. Accompanied with Diced Tomatoes, Shredded Lettuce, Jalapeno Peppers, Cheese, Salsa and Sour Cream. In lieu of salads fresh fried chips and salsa are served with the South of the Border. \$13.99 pp

The Tailgater

Your choice of two: Chargrilled Black Angus Hamburger, Johnsonville Brats, Marinated Grilled Chicken Sandwiches or Johnsonville Skin on Wieners. Served with our Special Recipe Baked Beans and accompanied with lettuce, tomato, onion, cheese, condiments, and Kaiser Rolls. \$15.99 pp. Add a third meat for an additional \$1.99pp.

Desserts

Our Signature Chocolate Cake

German Chocolate Cake injected with sweetened cream and caramel. Finished with whipped cream and covered in toffee. \$2.99 slice

Cheesecake

A variety of flavors await you. Made from scratch so just let us know what you would like. \$2.99 slice

Torte- \$1.99pp (Choose from Chocolate, Vanilla or Pistachio)

The Traditional Buffet

Choose any two entrées, 1 Vegetable and 1 Starch:

Broasted Chicken	Herb Baked Chicken	Roasted Pork	Swiss Steak
Beef Tips	Meatloaf	Roasted Turkey	Meatballs
Baked Ham	Baked Haddock	Pot Roast	BBQ Beef Tips

Buffet Style Dinner: \$18.49

Add a third meat for an additional \$1.50pp

Choose one from The Traditional and one from The Paramount for an additional \$1.25pp

The Paramount Buffet

Choose any two entrées, 1 Vegetable and 1 Starch:

Chicken Marsala	Chicken Cordon Bleu	Asparagus Stuffed Chicken Breast
St. Louis Style Ribs	Roast Beef	Bacon Wrapped Pork Tenderloin
Grilled Atlantic Salmon	Grilled Mahi Mahi	Canadian Walleye w/Dill Cream Sauce

Buffet Style Dinner: \$20.99

Add a third meat for an additional \$2.00pp

Vegetables

Choose 1

- California Blend (Cauliflower, Broccoli and Carrots)
- Monte Carlo (Green Beans, Yellow Wax Beans, Carrots)
- Island Blend (Yellow Carrots, Beans, Broccoli, Red Pepper)
- Buttered Corn
- Creamy Dilled Carrots
- Chef's Seasonal Vegetable Blend

Starches

Choose 1

- Mashed Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Baby Reds
- Parsley Buttered Baby Reds
- Wild Rice
- House Macaroni & Cheese

Off Site Plated

All steaks are cooked to medium. All dinners come with choice of potato unless otherwise specified. We ask you limit starch choices to one per entrée. Starch choices can be found on the previous page of this menu. Chef's blend of vegetables, mixed green salad and dinner rolls accompany all selections.

Filet of Beef Tenderloin

8 oz. Tenderloin cut from the center of the barrel.
\$Market

Ribeye

A 12 oz. Cut of Choice Black Angus Beef chargrilled to perfection. \$Market

Drunken Sirloin

10 oz. Top Sirloin Marinated in our Special Bourbon Marinade. Served with Jim Beam Sauce. \$24.99

Prime Rib

Slow roasted for optimal flavor and tenderness. 12-14 oz. cut \$Market

Steak and Shrimp

6 oz. Beef Tenderloin paired with three jumbo gulf shrimp. \$Market

Bacon Wrapped Pork Tenderloins

Twin medallions, bacon wrapped, char-grilled, served with Jim Beam sauce. \$21.99

Stuffed Pork Chops

Twin chops stuffed with our herb-mushroom stuffing, served with herb cream sauce. \$24.99

BBQ Ribs

Hickory smoked with house BBQ sauce.
½ Rack \$19.99 Full Rack \$24.99

Chicken Cordon Bleu

Hand breaded, stuffed with smoked ham and Swiss, flash fried and oven roasted. \$23.99

Asparagus Stuffed Chicken

Hand breaded, stuffed with fresh asparagus and Swiss, flash fried and oven roasted. \$23.99

Chicken Marsala

Lightly floured and pan fried, served with sautéed mushrooms and onions in Marsala wine with fresh cream. \$22.99

Dill Crusted Walleye Fillet

Dusted in our parmesan dill breadcrumb mix, pan fried, served with dill cream sauce. \$24.99

Atlantic Salmon

Chargrilled fillet of Salmon, served with dill cream sauce. \$24.99

Tilapia

Twin fillets, broiled to perfection, served with drawn butter. \$22.99

Vegetarian Stir Fry

Stir fried fresh vegetables in our house teriyaki sauce, served over rice. \$20.99

Pasta Primavera

Sautéed vegetables tossed in parmesan cream sauce over Fettuccini noodles. \$20.99

Children's plated options are available and are tailored to each reception. We can provide you with a list of suggestions when planning your menu.

Cut and Serve Your Wedding Cake or Cup Cakes with Dinner
\$2.00 per person

Catering

- Tossed Salads with accompaniments are included with all Traditional, Paramount Selections and Plated
- We supply the staff for proper set-up, service and clean-up of your event.
- We cater for groups of any size. All Caterings are served buffet style from our Traditional and Paramount menu options. All Buffet Lunch menu options are served buffet style as well. Family Style Service add \$5 pp.
- Full china service is available for an additional charge for an additional fee of \$3.00 pp.
- We require a final count 48 hours prior to the event. We will prepare food and bill for this amount of guests.
- All prices do not include 18% Gratuity and 5.5% Sales Tax.
- We ask that entrée selections are made at least one week prior to the event.

Bar Service Options and Menus

Cash Bar Fees:

All bar service is subject to a \$150.00 bar service fee. This fee is waived after \$1000.00 in product is dispensed.

Traditional Bar Package Menu

House Whiskey, Brandy, Bourbon, Vodka, Gin, Rum, Scotch, Triple Sec, Kahlua, Moscato, Chardonnay, Pinot Noir and Cabernet, Domestic Beer, Pepsi Products, Aquafina Water, Garnishes and Mixers. Above pricing is a max of 5 hours of service. \$30 per person. Each additional hour please add \$6 per person.

Premium Bar Package Menu

Crown Royal, Southern Comfort, Tito's Vodka, Tanqueray Gin, Malibu and Captain Morgan Rum, Korbel Brandy, Jim Beam Bourbon, Moscato, Chardonnay, Pinot Noir, and Cabernet, Premium Domestic and Imported Beer, Pepsi Products, Aquafina Water, Garnishes and Mixers. Above pricing is a max of 5 hours of service. \$36 per person. Each additional hour please add \$7 per person.

Beer, Wine and Soda Menu

Moscato, Chardonnay, Pinot Noir and Cabernet, Domestic Beers, Pepsi Products and Aquafina Water. Above pricing is a max of 5 hours of service. \$20 per person. Each additional hour please add \$4 per person.

Non Alcoholic

Unlimited Pepsi Products and Aquafina Water. Above pricing is a max of 5 hours of service. \$7.50 per person. Each additional hour please add \$2 per person.

Barware

All bar service is done with high quality disposable barware. If glassware is requested, a charge of \$2.00 pp will be added to your invoice. Glassware includes Tubs, Manhattan Glasses and Wine Glasses.



Millhome Supper Club 2023 Breakfast Catering Drop off Menu

All drop off menu selections come with the appropriate disposable plateware and plasticware along with disposable utensils and napkins. A minimum of 20 items from each menu are required for breakfast order. If the minimum 20 items are not met, an additional \$5 per each order short of 20 will be added.

A \$10.00 delivery fee will be added to all orders. Add coffee \$1.75pp, Bottled Juice \$1.99 ea., Canned Soda \$1.25 ea., Bottled Water \$1.50 ea.

Disposable chafing frames and external heat available for an additional \$15.

Breakfast Burritos

A mixture of ham, bacon and sausage burritos with scrambled eggs and cheddar cheese wrapped in a flour tortilla with sides of sour cream and salsa. \$15.00 pp

Classic Breakfast

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, biscuits and gravy. \$16.00 pp

Egg Frittata

Fresh eggs with onions, peppers, spinach, sweet cream, bacon and Swiss cheese baked to perfection. Served with baked Wisconsin Cheddar hash brown casserole. \$15.00 pp

Griddle Classics

French Toast Sticks with maple syrup along with sides of whipped cream and strawberries. Served with your choice of bacon or sausage. \$15.00 pp

Light Start

Assorted Yogurts, Granola, Whole Fruit, Berries and Bagels. \$10 pp

The Continental

Assorted Danish, Donuts, and Whole Fruit. \$10 pp

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Millhome Supper Club 2023 Boxed Lunch Menu

All Boxed Lunches come with Chips, Mayonnaise, Dijon Mustard, Disposable Plasticware, Napkin, Choice of Two Sides & One Dessert. Classic & Pinnacle Lunches are accompanied with Lettuce and Tomato. We request that all sides and dessert options are the same per order. **A 24 hour advance notice is requested for each order. A Minimum of 10 lunches is required for delivery. When ordering, a minimum of 10 sandwiches can be selected from any category.** Canned Soda is available for \$1.25 ea. Bottled Water is available for \$1.50 ea.

Classic \$10.00 per person

- Brown Sugar Cured Ham and Cheddar on Wheatberry Bread.
- Oven Roasted Turkey and Swiss on Wheatberry Bread.
- Roast Beef and Cheddar on Wheatberry Bread.

Pinnacle \$10.25 per person

- Italian Sub. Ham, Salami, Pepperoni and Provolone on a Hoagie Roll.
- Clubhouse Sandwich. Brown Sugar Cured Ham, Roast Turkey and Bacon Served on Wheatberry Bread.
- Millhome Sub. Brown Sugar Cured Ham, Roast Turkey and Roast Beef on a Hoagie Roll.
- Homemade Cashew Chicken Salad served on a Buttery Croissant.
- Homemade Tuna Salad Served on a Buttery Croissant.

Wraps \$10.50 per person

- Fresh Sautéed Vegetables Tossed with House Teriyaki.
- Club House Wrap. Brown Sugar Ham, Roast Turkey, Bacon, Tomato, Lettuce, Cheddar Cheese with Light Mayonnaise on a Flour Tortilla.
- Chicken Ranch Wrap. Grilled Breast of Chicken, Lettuce, Tomato, Red Onion & Ranch Dressing on a Flour Tortilla.
- Chicken Caesar Wrap. Grilled Breast of Chicken, Romaine Lettuce, Diced Tomatoes, Asiago Cheese, Croutons and Caesar Dressing on a Flour Tortilla.
- Tuscan Chicken Wrap. Tuscan Grilled Breast of Chicken, Red Onion, Tomato, Provolone Cheese with Creamy Balsamic Vinaigrette on a Flour Tortilla.

PICK 2 SIDES: We request that the same two sides are ordered for all lunch orders

Whole Fruit, House Pasta Salad, American Potato Salad, Cole Slaw, Carrots, Macaroni Salad, Three Bean Salad, Bowtie Dill Pasta Salad, Cucumber Tomato Salad, Broccoli Salad

PICK 1 DESSERT:

Cookie, Rice Krispie Treat, Candy Bar, Brownie

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Millhome Supper Club 2023 Lunch – Dinner Drop off Menu

Millhome Drop off menu, designed for quick break and drop off service. This menu is best suited for 50 people or less. For larger groups please refer to the Catering Menu.

All items packaged in bulk. Individual packaged meals available for an additional \$2.50/person. Onsite service not available for this menu.

All drop off menu selections are priced at \$14.25 per guest and include the appropriate disposable plateware and plasticware along with disposable utensils and napkins. A \$10.00 Delivery Fee will be added to all orders. Add canned Pepsi products \$1.50, bottled Aquafina \$1.50 each unit.

BBQ Package

BBQ Pulled Pork, BBQ Beef, Baked Beans and Choice of Cole Slaw or American Potato Salad. Accompanied with Hard Rolls and Asst. BBQ Sauces.

Wisconsin Fry Out

Johnsonville Brats, Burgers or Chicken Sandwiches (Choose 2) along with Cheese, Lettuce, Tomato, Onion, Kettle Chips, American Potato Salad or Pasta Salad.
Served with Hard Rolls.

The Conquistador

Seasoned Ground Beef, Grilled Chicken Fajitas, Spanish Rice and all the Accompaniments including Refried Beans, Hard Shell Tacos and Flour Tortillas.

Little Italy

Lasagna, Spaghetti with Marinara, Breadsticks and Tossed Salad with Accompaniments. Substitute a Caesar Salad for no additional charge.

Classic Comfort Food

House Meatloaf, Mashed Potatoes, Beef Gravy, Buttered Corn, Tossed Salad w. Accompaniments, Dinner Rolls and Butter.

The Sweet Tooth

Cookies 12.00/dozen Brownies 16.00/dozen Assorted Bars 16.00/dozen

Disposable chafing frames and external heat available for an additional \$15 for each package.