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[www.millescafe.com](http://www.millescafe.com)

## **SPECIAL EVENTS FACILITIES**

### ***Mille's Conference Room***

With seating for up to 25 people this is the perfect room for business meetings and small intimate gatherings. Remember Mille's the next time you want to impress a client.

### ***Mille's Front Banquet Room***

With beautiful paintings by Susan Sommers, this room seats up to 75 people and has the ambiance to make your party a smashing success.

### ***The Pavilion at Mille's***

This room and adjacent patio can seat up to 225 with additional rooms combined to seat up to 475, making it the perfect site for the wedding reception of your dreams, a business function or that wild reunion.

### ***The Patio***

This beautiful room can seat up to 35 and is perfect for bridal and baby showers, birthday parties, and important business gatherings. This climate controlled, enclosed sunroom can be used throughout the year.

*We are proud of our reputation and  
want to make your event a success*

*Please use this menu as a guide; we are able to create a menu for  
your event that will fit your budget and tastes.*

## ***BRUNCH MENU***

(SERVED 11 A.M. – 2 P.M. for groups of 20 people or more)  
*BEVERAGE SERVICE IS INCLUDED IN THE BRUNCH MENU*

- **\$9.95 first 2 choices (add \$2.00 for each additional selection)**
- Egg station- (Choice of 2) Mini quiche, Scrambled eggs, Poached eggs
- Pastry station- (Choice of 2) Assorted croissants, Coffee Cake, Assorted Danishes
- Sandwich station- (Choice of 2) Assorted wraps, seafood, ham, or pecan salad croissant sandwiches
- Salad station- (Choice of 2) Nicoise salad, spinach and strawberry salad, fruit salad
- Fruit station- (Choice of 2) tropical fruit and cheeses, assorted melon bowl, fresh fruit tray

## ***LUNCH BANQUET MENU***

(SERVED 11 A.M. – 4 P.M. for groups of 20 people or more)  
*BEVERAGE SERVICE IS INCLUDED IN THE LUNCH BANQUET MENU*

- **\$8.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Mille's Quiche of the Day served with fresh fruit
  2. Honey Pecan Chicken Salad served with fresh fruit and cheesy pita bread
  3. Vegetable Primavera with penne pasta
  4. Chicken Caesar Wrap served with French fries
  5. Spinach Salad with Strawberries, Grilled Chicken, Feta Cheese and Walnuts
- **\$10.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Steak marsala pasta
  2. Sliced roast beef
  3. Chicken Florentine with Penne pasta
  4. Turkey Breast with home made gravy
  5. Sliced Pork Loin with Honey-Apricot Glaze
- **\$12.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Parmesan and Herb Roasted Chicken
  2. Fried coconut shrimp with Sweet & Spicy Chili Sauce
  3. Grilled marinated pork chop Mango Chutney
  4. 8oz Prime Rib
  - ALL ENTREES IN THE 2<sup>ND</sup> AND 3<sup>RD</sup> BRACKETS EXCEPT PASTAS SERVED WITH STARCH OF YOUR CHOICE AND CHEF'S VEGETABLES
  - ADD A SALAD TO YOUR LUNCH FOR \$2.50 PER PERSON

# ***DINNER BANQUET MENU***

(SERVED AFTER 4P.M. FOR 20 OR MORE GUESTS)

*ALL ENTREES INCLUDE SALAD, STARCH OF YOUR CHOICE & CHEF'S VEGETABLES (except patas),  
DINNER ROLLS, AND BEVERAGE SERVICE.*

- **\$16.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Sliced Pork Loin with Honey Apricot glaze
  2. Chicken Breast with Piccata sauce
  3. Tilapia Parmesan
  4. Pasta Primavera with penne pasta
  5. Blackened Chicken Pasta
  
- **\$18.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Parmesan and Herb Roasted Chicken
  2. Chicken Marsala Pasta
  3. 10 oz Slow-Roasted Prime Rib
  4. Seafood Scampi Pasta in a Pesto Cream Sauce
  5. Sesame Ahi Tuna
  
- **\$21.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Chicken Cordon Bleu
  2. Salmon filet with shrimp bisque sauce
  3. 12 oz Slow-Roasted Prime Rib
  4. Glazed Pork Tenderloin with apricot brandy sauce
  5. Filet Medallions in a Madeira wine sauce

## ***\*BRONZE PACKAGE\****

(\$25 PER PERSON)

CHOICE OF TWO ENTRÉE'S FROM ANY PRICE BRACKET AND WE WILL INCLUDE ONE APPETIZER FROM THE **HORS D O'EUVRÉS MENU** AND ONE DESSERT STATION

## ***\*SILVER PACKAGE\****

(\$30 PER PERSON)

CHOICE OF TWO ENTRÉE'S FROM ANY PRICE BRACKET AND WE WILL INCLUDE TWO APPETIZERS FROM THE **HORS D O'EUVRÉS MENU** AND ONE DESSERT STATION

## ***\*GOLD PACKAGE\****

(\$40 PER PERSON)

CHOICE OF TWO ENTRÉE'S FROM ANY PRICE BRACKET AND WE WILL INCLUDE THREE APPETIZERS FROM THE **HORS D O'EUVRÉS MENU**, ONE DESSERT STATION, AND OPEN BAR FOR 1 HOUR.

# ***PREMADE BUFFETS MENU***

*(Minimum of 20 people)*

*All Buffets include beverage service, Salad and Bread selections,  
Chef's Vegetable's & Starch (except \$12.95)*

- **\$12.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Chicken and Broccoli Alfredo
  2. Pasta Primavera
  3. Classic Chicken Parmesan
  4. Blackened Chicken Pasta
  5. Steak Marsala Pasta
  
- **\$14.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Turkey Breast with Homemade gravy
  2. Roasted Pork Loin
  3. Chicken Marsala
  4. Honey Glazed Ham
  5. Lemon Pepper Tilapia
  
- **\$16.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Sliced Roast Beef
  2. Mahi-Mahi with a citrus glaze
  3. Grilled Pork Chops with Mango Chutney
  4. Garlic and Pesto Shrimp
  5. Herb Roasted Parmesan Chicken
  
- **\$18.95 first 2 choices (add \$1.00 for each additional selection)**
  1. Slow-Roasted Prime Rib
  2. Teriyaki-Ginger Chared Ahi Tuna with Citrus Salsa
  3. Pork Tenderloin Medallions Apricot Brandy Sauce
  4. Salmon with a lobster bisque sauce

## ***Salad:***

- Italian Salad      Caesar Salad      Mille's House Salad with Citrus Ginger Dressing

## ***Starch:***

- Garlic smashed potatoes      Herb roasted new potatoes      Wild rice
- Red Beans & Rice      Southwest scalloped potatoes      Smashed sweet potatoes
- Horseradish smashed potatoes      Chipotle smashed potatoes

## ***DESSERTS:***

- **STATION #1** (Choose 2) \$4.00 per person  
Chocolate torte, Carmel and Chocolate cheesecake, N.Y. Style Cheesecake, Ooey Goopy Butter Torte, Carrot Cake, Chocolate Heaven Cake
- **STATION #2** (Choose 1) \$3.50 per person  
Bavarian Cream Puffs with a raspberry glaze, Coconut Cake, Raspberry Torte
- **STATION #3** (Assorted) \$3.00 per person  
Cookies, Brownies & Dessert bars

# ***HORS D' OEUVRES BUFFETS***

*(Minimum of 20 people)*

*Beverage service is included in the price of the Buffets*

**PACKAGE 1:** Choice of any 5 items at \$14.95 per person

**PACKAGE 2:** Choice of any 6 items at \$16.95 per person

**PACKAGE 3:** Choice of any 7 items at \$18.95 per person

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|-------------------------------------|--|
| 1. Toasted Ravioli (meat or cheese) | 14. Teriyaki Chicken Satay                             |
| 2. Assorted Deli Sandwiches         | 15. Fresh Mozzarella and Roma tomato tray              |
| 3. Chicken Cordon Blue Bites        | 16. Crab Salad and Crackers                            |
| 4. Sesame Chicken Wings             | 17. Cranberry and Goat Cheese Crostinis                |
| 5. Buffalo Wings                    | 18. Prime Rib Toast Points                             |
| 6. Spinach and Artichoke Dip        | 19. Hummus in Phyllo Cups                              |
| 7. Bruschetta and Toast Points      | 20. Vegetable Crudités                                 |
| 8. Vegetable Spring Rolls           | 21. Assorted Cheese and Crackers                       |
| 9. Cracked Pepper Meatballs         | 22. Spanikopita  |
| 10. Sicilian Meatballs              | 23. Southwest Egg Rolls                                |
| 11. Mini Potato Skins               | 24. Black bean and red salsas with chips               |
| 12. Deli Wrap Tray                  | 25. Vegetable and Pork pot stickers                    |
| 13. Fresh Fruit Tray                | 26. Chicken and Pineapple Brochettes with sweet & sour |

## ***ALA CARTE` MENU***

WE RECOMMEND 5 FOOD CHOICES AND 1 ORDER OF EACH ITEM FOR EVERY 25 GUESTS

*\*BEVERAGE SERVICE CAN BE PURCHASED FOR ALA CARTE` EVENTS FOR \$1.99  
PER PERSON\**

Spinach Artichoke Dip (2 qt.)	\$50	Fresh fruit tray (4 lbs.)	\$45
Cheese and cracker tray(3 lbs)	\$55	Vegetable crudités` (5 lbs.)	\$40
Spanikopita (48)	\$55	Buffalo or Sesame wings (72)	\$65
Shrimp cocktail (72)	\$125	Cracked pepper meatballs (72)	\$55
Bruschetta and toast (2 qt.)	\$55	Southwest egg rolls (48)	\$70
Crab salad and cracker tray	\$60	Vegetable Spring rolls (48)	\$65
Smoked Salmon	\$125	Teriyaki Chicken Satay (48)	\$75
Deli Wrap Tray (48)	\$65	Crab Stuffed Mushrooms (72)	\$85
Mini Beef Wellington (48)	\$80	Chicken Cordon Bleu Bites (48)	\$65
Deli Sandwiches (48)	\$65	Baked Brie (Three 8-ounce portions)	\$65
Prime Rib crostinis (48)	\$75	Roasted Red Pepper Hummus (2qt)	\$55
Mini Potato Skins (72)	\$60	Black bean & Red Salsa(s) (1qt) each	\$40
Toasted Ravioli with Marinara (meat or cheese) (72)			\$65
Fresh Mozzarella and Roma tomato tray			\$55
Smoked Salmon Spread with cucumber on toast points (48)			\$75
Gorgonzola Stuffed Bacon Wrapped Filet Skewers (48)			\$100
Crab cakes with spicy remoulade sauce (48)			\$75
Cranberry pesto and goat cheese crostinis (48)			\$55
Pork and Vegetable Pot Stickers (48)			\$60
Bacon Wrapped Mango BBQ Shrimp (48)			\$100
Antipasto Skewers (48)			\$75
Chicken and Pineapple Brochettes with sweet & sour sauce			\$75

## GENERAL INFORMATION AND POLICIES

### **MILLE'S FRONT BANQUET ROOM** (see front page)

Requires a \$250.00 **non-refundable** room fee/deposit to be paid on the reservation confirmation date. This fee includes tables, chairs, linens, plate ware, glassware, and room setup and cleanup. Deposits are only required for this room on Fridays and Saturdays.

### **THE PAVILION AT MILLE'S** (see front page)

Requires a \$750.00 **non-refundable** room fee/deposit to be paid on the reservation confirmation date. This fee includes tables, chairs, linens, plate ware, glassware, dance floor and room set up and cleanup. Deposits are only required for this room on Fridays and Saturdays.

**TABLE LINEN SERVICE** – Linens can be supplied at a cost of \$6.25 per tablecloth (52x114 or 71x71) for all room rentals that **do not** require a deposit.

<b>A.V. RENTAL-</b>	27" T.V./DVD/VCR combo	\$50.00
	Wireless hand held microphone (Pavilion only)	\$35.00
	Projection screen 6'x8'	\$25.00

**MUSIC** – We provide satellite music for each of our rooms at no cost. We also can provide you with names of DJ services and bands for an event.

**BAR SERVICE-** Mille's Cafe reserves the right to control and inspect all private functions. The facility maintains compliance with Missouri liquor laws and will not serve patrons under 21 years of age.

- A Bartender can be supplied for private events for \$20.00 per hour. This fee is waived if alcohol is pre purchased by the host.
- CASH BAR-(all drinks covered by each guest) no set-up fee for The Pavilion, \$250.00 set-up for Front Banquet Room or Catered events
- OPEN BAR- (all drinks covered by host) \$10.95 per hour-per guest OR charge out each drink. Open bar includes domestic beer, house wine, and selected spirits (Absolut Vodka, Jose Cuervo Tequila, Tanqueray Gin, Jim Beam Whiskey, and Bacardi Rum).
- Domestic Keg: \$275.00                      House Wine:                      \$225.00 per 12 bottle case
- Champagne toast \$2.50 per person                      Case Champagne:                      \$250.00 per 12 bottle case

It is our policy to consider all prospective bookings until the date is confirmed with a member of our management staff. Prospects will be held for one (1) week. A function is not confirmed until a nonrefundable/nontransferable deposit is given and the required contract(s) have been signed.

All billings are subject to applicable sales taxes and a service gratuity of 20%.

Mille's staff can cut your wedding or personal cake for a \$50.00 service charge

Menu selections should be submitted at least 30 days in advance. An estimated count is due (2) weeks prior to the event with final numbers (3) days prior to the event.

Alcohol and food items (**except cupcakes and sheet cakes**) cannot be brought into our facility.

This banquet menu pricing is effective September 1st, 2010 thru August 31, 2011 (unless extended by the General Manager). Prices and menu offerings are subject to change in relationship to each contract.

