

DRINK PACKAGE OPTIONS

CONSUMPTION BAR

ALL DRINKS CONSUMED WILL BE PUT ON A SINGLE TAB AND ADDED TO YOUR FINAL BILL.

CASH BAR

YOUR GUESTS WILL PURCHASE THEIR OWN DRINKS.

TICKET PLAN

WE PROVIDE TICKETS FOR YOU TO GIVE TO YOUR GUESTS, WHEN THE TICKETS ARE TURNED IN, WE CHARGE THE DRINKS TO YOUR TAB.

PITCHERS OF BEER

\$12-\$26 EACH DEPENDING ON BRAND.

KEGS AVAILABLE. PRICING AVAILABLE ON BRANDING & SIZE.

1.5 L BOTTLES OF HOUSE WINE

\$50 PINOT GRIGIO, CHARDONNAY, MOSCATO, CABERNET

MIMOSA STATION

\$120 6 BOTTLES OF CHAMPAGNE WITH FRESH STRAWBERRIES, AND A CARAFE OF ORANGE JUICE.

PITCHERS OF FOUNTAIN SODA

\$9 EACH

UNLIMITED FOUNTAIN SODA

\$3.25 PER PERSON

UNLIMITED FOUNTAIN SODA, JUICE, COFFEE AND TEA

\$5 PER PERSON

BRUNCH MENU

VEGGIE EGG BAKE

Spinach, Onions, Peppers, and Mushrooms
\$60

MEAT LOVERS EGG BAKE

Ham, Bacon, and Sausage
\$75

SCRAMBLED EGGS

\$45

CORN BEEF HASH

\$75

FRENCH TOAST OR PANCAKES

\$65

Add Fresh Strawberries \$15

BACON

\$65

SAUSAGE PATTIES

\$60

BREAKFAST CARBONARA

\$70

BREAKFAST SANDWICHES(12 COUNT)

Bacon, Egg, and Cheese

\$75

YOGURT PARFAIT

Berry Compote, Granola, and Fresh Fruit

\$65

GOAT CHEESE AND PEAR SALAD

With Blush Wine Dressing

\$65

BISCUITS AND SAUSAGE GRAVY

\$65

PLEASE NOTIFY US OF FOOD ALLERIGIES AND WE WILL GLADLY ACCOMMODATE YOUR NEEDS.

NO OUTSIDE FOOD OR BEVERAGE IS PERMITTED WITH THE EXCEPTION OF DESSERT. THERE WILL BE A \$25 CHARGE FOR CAKE CUTTING.

PLEASE NOTE THAT WE CANNOT ALLOW PEOPLE TO TAKE HOME FOOD BECAUSE OF NYS HEALTH CODE 14-1.

A 7% SALES TAX AND A 20% GRATUITY WILL BE ADDED TO ALL FOOD ORDERS.



THE MILL ON ROUND LAKE

CATERING AND PRIVATE EVENT MENU

(518) 899-5253

ANGELA@MYFAVORITETAVERNS.COM

A LA CARTE MENU OPTIONS

SALADS

OUR FRESH SALADS ARE MADE WITH THE HIGHEST QUALITY PRODUCE AND COMPLEMENT ANY MEAL.

SERVES 12-15 PEOPLE.

CRANBERRY APPLE SALAD

\$75

GARDEN SALAD

\$55

CEASER SALAD

\$55

With Chicken \$75

PLATTERS

THESE LARGE PLATES SERVE 12-15 PEOPLE, ARE GREAT AS STARTER, AND FUN TO EAT!

WRAP PLATTER

Ham, Turkey, Tuna Fish, Chicken Salad, Chicken Ceaser, Italian Mix

Pick 2 \$65 Pick 3 \$75

CHIPS AND SALSA

\$35

NACHOS GRANDE

\$50

With Chicken or Pork \$75

BRUSCHETTA WITH NAAN BREAD

\$60

PRETZEL STICKS WITH HOUSE MADE QUESO CHEESE (25 COUNT)

\$75

FRUIT PLATTER

\$65

CHEESE AND CRACKER PLATTER

\$60

VEGETABLE PLATTER

\$60

A LA CARTE APPETIZERS

OUR APPETIZERS ARE SERVED BUFFET STYLE AND SERVES 12-15 PEOPLE

CHICKEN WINGS (50 COUNT)

Mild, Medium, Hot, BBQ, Apple BBQ, or Garlic Parmesan. Served with Blue Cheese or Ranch.

Market Prices

Due to Shortages

BONELESS WINGS (100 COUNT)

Mild, Medium, Hot, BBQ, Apple BBQ, or Garlic Parmesan. Served with Blue Cheese or Ranch.

Market Prices

Due to Shortages

CHICKEN TENDERS (45 COUNT)

Choice of BBQ, Honey Mustard, or Ranch on the side.

\$95

CHICKEN POT STICKERS (60 COUNT)

\$70

VEGETABLE SPRING ROLLS (95 COUNT)

\$70

A LA CARTE SIDES

HOMEMADE TUNA MAC SALAD

\$45

HOMEMADE COLESLAW

\$35

A LA CARTE ENTREES

PRICES ARE BASED ON A PAN THAT SERVES 12-15 PEOPLE. THESE ARE SERVED BUFFET STYLE, AND 30 MINUTES AFTER YOUR SET ARRIVAL TIME UNLESS OTHERWISE SPECIFIED.

MAC AND CHEESE

\$70

SAUSAGE, PEPPERS, & ONIONS

WITH ROLLS

\$85

CHICKEN PARM

\$85

BAKED ZITI

\$50

ITALIAN STYLE MEATBALLS

SERVED IN MARINARA

\$65

BBQ CHICKEN QUARTERS

(2 PAN MINIMUM ORDER)

\$75

PULLED PORK WITH ROLLS

\$90

BURGERS (20 COUNT)

SERVED WITH LETTUCE, TOMATO, ONION, CHEESE, AND CONDIMENTS

\$75

HOT DOGS (20 COUNT)

SERVED WITH CONDIMENTS

\$55