



Plated Lunch Banquets

Selections include fresh rolls, choice of soup or salad, chef's vegetables, potato, dessert, coffee, tea, and milk.

Soup and Salad Selections

Soup du Jour
Mill Race Inn House Salad
Caesar Salad

Entrée Selections

Swedish Meatballs	\$16.95
Served over pepper fettuccini with sour cream sauce and lingonberries.	
Roast Pork Loin with Country Gravy	\$17.95
Breast of Chicken Marsala	\$16.95
Honey Pecan Encrusted Atlantic Salmon	\$22.95
Mill Race Inn Pot Roast	\$17.95
Lemon Chicken Breast	\$17.95
Prime Sirloin Steak	\$22.95
Grilled tender and finished with MRI butter.	
Pecan Encrusted Walleye Pike	\$22.95
Finished with lobster cream sauce.	
Pasta Primavera	\$17.95
Garden fresh vegetables sautéed with olive oil, white wine, garlic, and served over angel hair pasta.	

Dessert Selections

Deep Dish Apple Pie
Chocolate Mousse
New York Cheesecake
Swedish Crème with Raspberry Compote
Gourmet Ice Cream

Light Luncheons

Selections include fresh rolls, soup du jour, and dessert.

Chicken and Fresh Fruit Salad	\$16.95
Classic Cobb Salad	\$15.95
Blackened Salmon Caesar Salad	\$17.95
Chicken Caesar Salad	\$17.95
Stuffed Tomato with Sweet Tuna Salad	\$16.95
Stuffed Avocado with Dill Chicken Salad	\$16.95
Smoked Ham and Swiss cheese Croissant	\$16.95

Plated Dinner Banquets

Selections include fresh rolls, cup of soup du jour, salad, chef's vegetables, potato, dessert, coffee, tea, and milk.

Soup and Salad Selections

Soup du Jour
French Onion Soup
Mill Race Inn House Salad
Caesar Salad

Entrée Selections

Chicken Sherry-Shiitake Breast of chicken draped with creamy shiitake sauce with sherry wine.	\$25.95
Chicken Oscar Breast of chicken finished with crabmeat, asparagus, and hollandaise sauce.	\$27.95
Chicken Marsala Breast of chicken with our mushroom and Marsala wine sauce.	\$25.95
Orange Roughy Au Gratin Baked golden brown with cheddar and Parmesan cheeses and bread crumbs and finished with basil cream sauce.	\$28.95
Honey Pecan Encrusted Atlantic Salmon Baked tender filet. A classic favorite.	\$28.95
Roasted Pork Loin Gently seasoned, tender, and lean with country gravy.	\$25.95
MRI Signature Mixed Grill Beef tenderloin medallion with bordelaise sauce, shrimp sautéed in garlic butter, and grilled chicken breast.	\$37.95
Prime Rib of Beef A Jus	\$39.95
Filet Mignon Grilled and finished with bordelaise sauce.	\$39.95
New York Strip Steak Grilled and finished with MRI butter.	\$39.95
Pasta Primavera Garden fresh vegetables sautéed with olive oil, white wine, garlic, and served over angel hair pasta.	\$25.95
Petite Filet and Grilled Jumbo Gulf Shrimp Combo Petite filet with bordelaise sauce and jumbo gulf shrimp sautéed with garlic butter sauce.	\$38.95
Petite Filet and Grilled Chicken Breast Combo Petite Filet with bordelaise sauce and grilled chicken breast with sherry mushroom sauce.	\$34.95

Dessert Selections

Swedish Crème with Raspberry Sauce
New York Cheesecake with Strawberry Compote
Chocolate Mousse with Almond Bark
Gourmet Ice Cream

Buffet Style Banquets

Brunch Package \$20.95
25 guests or more

Buffet includes fresh dinner rolls and coffee, tea, and milk.

Fresh Fruit Display
Smoked Salmon Display or Assorted Cheese and Vegetable Crudités
Scrambled Eggs
Sliced Roast Sirloin of Beef
Bacon and Sausage
Au Gratin Potatoes
Choice of Bagels and Cream Cheese or French Toast
Assorted Breakfast Pastries
Assorted Mini Cookies

Lunch Package \$21.95
30 guests or more

Buffet includes fresh dinner rolls, and coffee, tea, and milk.

Fresh Fruit Display
Tossed Salad with House Dressing
Sliced Roast Sirloin of Beef
Choice of Chicken Marsala or Chicken Sherry-Shiitake
Choice of Italian Sausage with Roasted Bell Peppers or Swedish Meatballs
Choice of Roasted Red Potatoes or Pasta Marinara
Assorted Cookies and Mini Cheesecakes

River Side Dinner Package \$26.95

30 guests or more

Buffet includes fresh dinner rolls, and coffee, tea, and milk.

Assorted Cheese and Vegetable Crudités
Bruschetta
Choice of Two Hot Hors D'Oeuvres
Tossed House or Caesar Salad
Sliced Roast Sirloin of Beef
Choice of Chicken Marsala, Chicken Sherry-Shiitake, or Grecian Chicken
Choice of Italian Sausage with Roasted Bell Peppers or Swedish Meatballs
Choice of Roasted Red Potatoes or Pasta Marinara
Assorted Cookies, Mini Cheesecakes, and Petite Fours

Premium Dinner Package \$31.95

30 guests or more

Buffet includes fresh dinner rolls, and coffee, tea, and milk.

Assorted Cheese and Vegetable Crudités
Bruschetta
Sliced Smoke Salmon Display
Choice of Three Hot Hors D'Oeuvres
Tossed House or Caesar
Sliced Roast Sirloin of Beef
Choice of Chicken Marsala or Chicken Sherry-Shiitake
Choice of Italian or Swedish Meatballs
Sautéed Shrimp Provencale
Choice of Roasted Red Potatoes or Pasta Marinara
Assorted Cookies, Mini Cheesecakes, and Petite Fours
Mini Éclairs

Hot Hors D'Oeuvres Options for Buffet Packages

Spanakopita
Vegetable Spring Rolls
Mushroom Rockefeller
Bacon Wrapped Water Chestnuts
Bacon Wrapped Scallops
Mini Crab Cakes
Sesame Chicken Tenders
Mini Chicken Cordon Bleu
Mini Beef Wellington

Ala Carte Hors D'Oeuvres
Per 50 pieces

Chilled Jumbo Gulf Shrimp Cocktail	\$135
Displayed with fresh salmon and homemade cocktail sauce.	
Assorted Canapés	\$89
Assorted Fresh Fruit Display	\$79
Includes seasonal melons, berries, and grapes.	
Assorted Cheese and Vegetable Crudités	\$89
Domestic and imported cheeses with a bouquet of garden vegetables and served with Ranch dip.	
Mushroom Rockefeller	\$89
Stuffed with our spinach and bacon filling and draped with béarnaise sauce.	
Mini Chicken Cordon Bleu	\$99
Stuffed with Swiss cheese and ham and glazed with hollandaise sauce.	
Sesame Chicken Tenders	\$89
Served with sweet and sour dipping sauce.	
Bacon Wrapped Scallops	\$89
Served with BBQ sauce.	
Spanakopita	\$89
Spinach and feta cheese wrapped in phylo dough.	
Mini Crab Cakes	\$110
Served with our homemade cocktail sauce.	
Vegetable Spring Rolls	\$79
Served with sweet and sour dipping sauce.	
Mini Beef Wellington	\$99
Beef Tenderloin with mushrooms in a pastry shell and glazed with bordelaise sauce.	
Italian Sausage with Roast Bell Peppers	\$79
Topped with marinara sauce.	

Mini Meatballs \$79
Choice of Swedish style or Italian style with marinara sauce and Parmesan cheese.

Skewered Beef Tenderloin \$149
Marinated in sesame oil and oriental seasonings

Family Style Banquets

Lunch \$19.95 per person

Dinner \$23.95 per person

Ziti Pasta with Herbed Marinara Appetizer

Cup of Soup du Jour

House Salad with Choice of Dressing or Caesar Salad

Choice of Grecian Style Roast Chicken or Sherry Mushroom Chicken

Choice of Roast Sirloin of Beef or Roast Loin of Pork

Choice of Grecian Style Roast Potatoes or Mashed Potatoes with Gravy

Chef's Medley of Vegetables

Assorted Cookies & Brownies or Scoop of Gourmet Ice Cream