



## PRIVATE MARTINI LOUNGE

LOUNGE RENTAL FEE \$200.00

POOL TABLE AREA RENTAL FEE \$200 or \$100 - HALF

### SET UP OPTIONS

Banquet Seating- Maximum 54

Cocktail Seating – Maximum 75

Table Linens \$15.95 Per Table

Linen Napkins \$1.50 each

### BEVERAGE & BAR SERVICE OPTIONS

Cash Bar – Individuals pay own charges

Open Bar – Event coordinator pays all charge

We can make custom arrangements to fit your needs as well.

### FOOD SERVICE OPTIONS

Appetizers

Order of RMBC Restaurant Menu

Limited RMBC Menu

Rochester Mills Dinner Buffet Options

Brick Oven Pizza Package

Note: No food or beverages allowed to be brought in from outside sources.  
Offsite events may be subject to a delivery fee, some event may require a 20% deposit.  
Most decorations welcome with the exception of confetti.



## APPETIZERS & PARTY TRAYS

SERVES 40—50 PEOPLE

### BREWHOUSE HUMMUS

Fresh housemade hummus served with fresh pita bread, crudite and mixed greens drizzled with balsamic vinegar.  
Full \$185.00 Half Portion \$110.00

### SMOKED FISH PLATTER

Sides of smoked salmon, smoked trout, peppered mackerel and smoked mussels served with capers, onion, chopped egg and assorted crackers.  
Full \$420.00 Half Portion \$275.00

### FRESH FRUIT PLATTER

Full \$290.00 Half Portion \$200.00

### GARDEN VEGETABLE CRUDITÉS

Full \$200.00 Half Portion \$140.00

### SPINACH & ARTICHOKE DIP

A delicious combination of spinach and artichoke hearts. Served with tortilla chips and bread.  
Full \$180.00 Half Portion \$130.00

### ASSORTED CHEESE & CRACKER PLATTER

Full \$300.00 Half Portion \$200.00

### CHARCUTERIE PLATTER

Assortment of hard and soft artisan cheeses, imported cured meats, house made chutney, candied almonds, artichoke hearts and sliced baguette.  
Full \$390.00 Half Portion \$250.00

### SHRIMP COCKTAIL

Fresh jumbo shrimp, steamed in a court bouillon. Served with spicy cocktail sauce.  
5 lbs \$200.00 (approx. 115 shrimp)

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### PRICES PER 50 PIECES

#### COCONUT SHRIMP - \$195.00

Jumbo shrimp breaded in coconut and served with orange horseradish.

#### CHICKEN SKEWERS - \$195.00

Marinated boneless chicken thighs, skewered and grilled served with your choice of teriyaki, BBQ, bang-bang sauce or ranch dressing.

#### MINI BEEF WELLINGTONS - \$195.00

Beef tenderloin medallions wrapped in puff pastry baked golden brown and served in Bordelaise.

#### COCKTAIL VEGETABLE EGG ROLLS - \$180.00

Diced vegetables including cabbage, celery, mushrooms, carrots and water chestnuts. Placed in an egg roll wrapper and deep fried. Served with sweet chili sauce.

#### TOASTED RAVIOLI - \$190.00

Cheese and spinach filled pasta hand breaded and fried served with our house made Amogue sauce.

#### POT STICKERS - \$185.00

Chinese dumpling stuffed with pork and served with Soy sauce.

#### SPANIKOPITA - \$185.00

Spinach and feta wrapped in filo dough and baked golden brown.

#### SESAME CHICKEN - \$185.00

Fresh medallions of chicken breast, brushed with sesame oil, garlic & coated in sesame seeds served with Szechwan sauce.

#### CHICKEN FINGERS - \$156.00

Chicken tenderloins breaded, seasoned and served with ranch dressing.

#### BANG BANG SHRIMP - \$185.00

Battered and fried shrimp, tossed in our house made bang sauce.

#### THAI CHICKEN SPRING ROLLS - \$185.00

Chicken seasoned in Thai spices wrapped and served golden brown with soy sauce.

#### SILVER DOLLAR MUSHROOM CAPS - \$175.00

White mushroom caps filled with a blend of cheeses, scallions, and spices topped with shredded Muenster and baked golden brown.

#### MILLS CHICKEN WINGS

Deep fried to golden perfection and tossed in your choice of either hot, BBQ or freakin' hot. Served with celery and bleu cheese dressing  
Full \$195 Half Order \$105

\*Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



## Dinner Buffet Selections

ONE ENTRÉE BUFFET \$28.95 PER PERSON

TWO ENTRÉE BUFFET \$32.95 PER PERSON

THREE ENTRÉE BUFFET \$35.95 PER PERSON

### LOUISIANA JAMBALAYA

A robust mixture of Andouille sausage, ham and chicken simmered in a spicy tomato sauce with peppers, onions and mushrooms. Served with seasoned white rice.

### CHICKEN PICATTA

Sautéed chicken breast served with capers and artichokes, and then finished with a lemon sauce

### ROAST BEEF WITH BORDELAISE SAUCE

USDA Angus slow roasted, thinly sliced and topped with a mushroom bordelaise sauce

### CHICKEN MARSALA

Sautéed chicken breast served with sun dried tomatoes, fresh rosemary and sliced mushrooms

### GRILLED HERB CHICKEN BREAST

Chicken breast marinated in herbs and garlic and grilled to perfection

### BROILED SALMON WITH LEMON DILL CREAM

Fresh Atlantic salmon  
broiled with a lemon dill cream sauce

### CHICKEN FLORENTINE

Grilled chicken over spinach,  
topped with a creamy white wine sauce

### MUENSTER CHICKEN

Sautéed chicken over spaetzle topped with beer cheese sauce & melted muenster cheese

### OVEN ROASTED TURKEY BREAST

Slow roasted turkey breast sliced and served with turkey gravy.

### SPRING VEGETABLE AND TOFU STIR-FRY - Vegan

Chef's selection of young vegetables sautéed with tofu and our house made Asian stir fry sauce.

\*Can be ordered with or without tofu

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### COMPLIMENTS TO YOUR DINNER ENTRÉE INCLUDE:

#### PASTA

(select one)

Fettuccini Alfredo  
Ricotta & Spinach Ravioli  
Cheese Filled Tortellini  
Szechwan Pasta  
Baked Penne Pasta

#### VEGETABLE

(select one)

Mixed Steamed Vegetable  
Green Beans Almandine  
Buttered Corn  
Broccoli in Lemon Butter

#### POTATO OR RICE

(select one)

Herb Roasted Redskins Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Seasoned Brown Rice

#### SALAD

(select one)

Tossed Baby Salad  
Classic Caesar Salad  
Michigan Cherry Salad  
(Add \$.50 Per Person)

#### ACCOMPANIMENTS

(select one)

Assorted Dinner Rolls  
House Garlic Bread  
Fresh Baked Corn Bread

#### BEVERAGE OPTIONS

Soft Drinks Included

RMBC Keg Beer Available  
(For off premise catering, ask for details!)

Non-Alcoholic Punch \$75.00  
Alcoholic Punch \$110 Half \$200 Full  
Champagne Punch \$130 Half \$250 Full  
Add fruit skewers \$2.50/person

#### SWEET ENDINGS

Assorted Dessert Bars  
Half Tray \$170  
Full Tray \$275

#### Assorted Mini Desserts

Half Tray \$137  
Full Tray \$220

Chocolate Dipped Strawberries  
\$39.95 per Dozen  
(Minimum 2 dozen)

#### CHOCOLATE FONDUE

\$16.95/person Min. 25 people

#### GRAND DESSERT TABLE

Assortment of pastries, cakes, pies,  
petit fours, cookies, chocolates,  
candies and more.  
\$17.95/person Min. 25 people

Note: All food & beverages subject to an 18% service charges and sales tax.



# BRICK OVEN PIZZA PACKAGE

CHARGE \$22.95 PER PERSON

## ASSORTED BRICK OVEN PIZZA'S

### THE VEGETARIAN

Pizza sauce, artichoke hearts, mushrooms, onions, bell peppers and Mozzarella cheese

### PEPPERONI

Pepperoni, Mozzarella and Parmesan cheese with oregano and pizza sauce

### BBQ CHICKEN

Diced chicken, onions, Mozzarella, Gouda and Cilantro with Brewhouse BBQ sauce

### MARGHERITA PIZZA

Whole wheat pizza dough drizzled with olive oil and topped with garlic, fresh Mozzarella, Roma tomatoes and chiffonade of basil

### CHEF'S CHOICE PIZZA

A signature chef creation pizza to round out your buffet.

### YOUR CHOICE OF PASTA

with One Sauce

Pasta: Penne, Fettuccini or Tortellini

Sauce: Marinara, Alfredo or Palomino

### CHOICE OF MIXED GREENS SALAD OR CAESAR

### FRESH GARLIC BREAD

### FRESH BAKED COOKIES

### COFFEE, DECAF, TEA AND SODA

Note: All food and beverages are subject to an 18% service charge and current sales tax.



## OTHER BUFFET OPTIONS

### MAC N' CHEESE BAR - \$21.95

Cavatappi pasta tossed in our creamy house made cheese sauce, served with a buffet of toppings so your guests can make their own creations!

Comes with the following toppings:

Bleu, cheddar Jack and Mozzarella cheeses

Tomato, green onion, jalapenos and mushrooms

Bacon, chicken, shrimp and jambalaya

Served with choice of salad, bread and fresh baked cookies

### SLIDER BAR - \$20.95/PERSON

(Available for on site events only)

Two ounce Certified Angus Ground Beef patties sizzled to perfection on our flat-top griddle.

Served with the following toppings:

Caramelized Onions

Sauteed Mushrooms

Applewood Smoked Bacon

A variety of cheeses to choose from

Served with fries, cole slaw, and fresh baked cookies

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## MEMORIAL PACKAGES

### **PACKAGE #1 - \$20.95/PERSON**

Grilled Herb Chicken  
Roast Beef with Mushroom Bordelaise  
Garlic Mashed Potatoes  
Seasonal Vegetable Medley  
Fresh Baked Bread & Butter  
Soft Drinks

### **PACKAGE #2 - \$22.95/PERSON**

Chicken Picatta or Marsala  
Roast Beef with Mushroom Bordelaise  
Rice Pilaf  
Green Beans Almandine  
Mixed Greens Salad  
Chef's Choice of Pasta Salad  
Fresh Baked Bread & Butter  
Fresh Baked Cookies  
Soft Drinks

Memorial packages can be done with as little as a 24 hours notice. We can accomodate any size group large and small in our private room if available or in our main dining room.  
Please contact a manager to schedule your luncheon 248-650-5080



## BREAKFAST AND BRUNCH

**\*\*Available 10am - 2pm\*\***

### **CONTINENTAL BREAKFAST - \$13.95/PERSON**

Fresh Donuts, Muffins and Danish

Assorted Bagels with Cream Cheese

Assorted Premium Cereal and Milk

Low-fat Vanilla Yogurt with Berries and Granola

Fresh Cut Fruit

Coffee, Tea, Juice and Water

### **HOT BREAKFAST - \$18.50/PERSON**

Scrambled Eggs with cheese, onions and peppers

Choice of French toast or Belgian Waffle

Applewood Smoked Bacon

Sausage Links

Hash Browns

Fresh Cut Fruit Tray

Coffee, Tea, Juice and Water

### **BRUNCH #1 - \$24.95/PERSON**

Scrambled Eggs with Cheese, Onion and Peppers

Choice of French Toast or Belgian Waffles

Grilled Salmon with Lemon, Capers and Butter

Herbed Chicken

Roasted Redskin Potatoes

Coffee, Tea, Juice and Soft Drinks

### **BRUNCH #2 - \$31.95/PERSON**

Frittata of Egg, Cheese, Bacon and Spinach

Cheese Blintz with Fruit Compote

Roast Beef with Mushroom Bordelaise

Chicken Picatta

Broccoli Florets with Lemon Butter

Garlic Mashed Potatoes

Fresh Baked Rolls with Butter

Coffee, Tea, Juice and Soft Drinks



## THE MILLS SWEET ENDINGS

### CHOCOLATE FONDUE EXTRAVAGANZA

@ \$12.95 per person (minimum 25 guests required)

Rich Belgium chocolate melted with cream, served with a variety of tasty treats including: Fresh fruit, marshmallows, angel food cake, graham crackers, pretzels, rice krispy treats and more!

### GRAND DESSERT TABLE

@ \$16.95/person (minimum 40 guests required)

A beautiful display of irresistible desserts including: assorted pastries, cakes, pies, cookies, tortes fresh fruit, candies and more!

### ASSORTED DESSERT BARS

HALF TRAY \$170

FULL TRAY \$275

### ASSORTED MINI DESSERTS

HALF TRAY \$137

FULL TRAY \$220

### CHOCOLATE DIPPED STRAWBERRIES

\$39.95/DOZEN (MINIMUM 2 DOZEN)

### FRESH BAKED COOKIES

\$1.50/EA

### FUDGE BROWNIES

\$1.95/EA