

MILL CREEK CAFÉ & CATERING

9562 - 82 Ave, Edmonton, AB T6J 5K9

780-439-5535

Healthy and Tasty Home Cooked Food

Breakfast

Continental Breakfast (min. 20p)

-includes assorted muffins, cinnamon buns, sweet loaves and fresh fruit in season.

Hot Breakfast Buffets available - price varies on selection (min. 30pp)

Scrambled Eggs, Frittata, Corn beef hash, Potatoes, Bacon, Ham or Sausage, Eggs Benedict, French toast, Crepes, quiche, fruit, muffins, cinnamon buns

Breakfast Burrito - scrambled eggs, chorizo sausage, red & green pepper, Onions, salsa, Monterey Jack & Cheddar cheese

Coffee, Tea, Juices?

Lunch

Sandwich with Soup or Tossed Salad and pickles

(Choice of Vegetarian or Meat soups. Variety changes daily)

Sandwich Trays

Mill Creek Café home-made, nine-grain bread with grated carrots, is preservative free, no fats, dairy products, eggs or sugar, (VEGAN) or Wholewheat wraps

Baked Ham

Egg Salad

Montreal Smoked Meat

Tuna Salad

Roast Beef

Roast Turkey

Vegetarian

Sandwiches made with lettuce and cucumber, cheddar or swiss cheese for meat fillings.

Turkey will be in whole wheat wraps

*** Beef and Turkey (Turkeys from Morinville Hutterite community) roasted in-house.**

* Minimum order of 15 for wraps below

Club House Wrap

-Turkey, Bacon, cheddar cheese, tomatoes, lettuce

Thai Chicken Wrap

-Seasoned grilled chicken, napa cabbage, spring mix, bean sprouts, fresh herbs, Thai dressing

Hot Wraps

Stir-fried Chicken or Beef, mixed veggies with fried rice noodles

Vegetarian

Party Trays (min. 15 persons)

Dessert Tray

Cheeses/Crackers/Pickle Tray

Fruit Tray (Fruit in season)

Vegetable Dip Tray

Meat Tray (9-grain bread)

Meat, Cheese, pickle Tray (crackers & 9-grain bread)

Executive Tray (min 20pp)

- variety of cheeses, variety of dry salami, cooked meats, grilled marinated vegetables, variety of pickles, crackers, 9-grain bread

Hot Lunch - min. 15 persons

Stews and Meat Dishes:

Turkey Pot Pie

Oven Fried Chicken

-Chicken Leg quarters dipped in yogurt & sour cream coated with 9-grain bread crumbs served with scalloped potatoes & veg

Lemon Oregano Roasted Chicken (chicken legs)

-served with rice pilaf or potatoes and vegetables

Singapore Curried Chicken

-served with Basmati rice and cucumber/pineapple salad

Chicken or Beef Stir Fry with Jasmin scented rice

Beef Stew - Carrots, Potatoes, Carrots, Onions Mushrooms, Peas served with 9-grain bread

Hungarian Goulash or Bourguignon/Buttered Noodles

Roast Beef Dinner w/ mashed or oven roasted potatoes & veg.

Roast Turkey Dinner w/ “ “ and cranberry sauce

Smoked beef brisket on a bun with coleslaw, mixed green salad

Smoked pulled pork on a bun with coleslaw, mixed green salad or potato salad

Pasta Dishes:

Lasagna with garlic bread

Black Bean Chicken Pasta with shredded carrots, red onion & green onion

Grilled Chicken Pasta with a Roasted Red Pepper, Pesto Sauce & Parmesan

Roasted Vegetable Pasta with or without Chicken

Roasted red & green peppers, onions, eggplant with parsley, cumin

Add ons:

Mixed young greens, tomatoes, cucumber, shredded carrots, alfalfa sprouts with a balsamic vinaigrette

Spinach Salad with berries in season, toasted pecans & a Dijon honey vinaigrette

Caesar Salad with home-made dressing

Mill Creek Salad

(Red & Green pepper, red onion, tomatoes, cucumber

on shredded cabbage with a red wine vinaigrette topped with feta)

Buffet Dinner Meals

Prices vary on selection

Selections:

Roast Beef

Mill Creek Salad

Roasted Potatoes

Roast Turkey

Pasta Salad

Mashed Potatoes

Roast Chicken

Ceasar Salad

Pasta

Baked Salmon

Tossed Salad

Rice Pilaff

Pulled Pork

Oriental Noodle Salad

Sweet Potato & Potato Mash

Roast Pork

Spinach Salad

Dinner Buffets minimum 50 people

Cost adjustments for functions over 100pp

Vegetarian Dishes also available

Sample items for reception style/hors d'oeuvre functions

Cold

Black Bean Hummus and Pita
Homemade salsa and tortilla chips
Roasted Red Pepper and Feta Dip
Smoked Oyster Pate
Gravlax Salmon Bruschetta Dip
Eggplant, Roasted Red Pepper & Pecan Spread
Vegetable Rice Rolls
California Sushi Rolls
Gravlax (Salmon) Sushi Rolls
Jumbo Shrimp w/ Cilantro Ponzu Sauce or Cocktail sauce
Gravlax (in-house cold cured salmon) Tray w/ the fixings

Hot

Artichoke and Jalapeno Dip
Queso Fundido (Mexican cheese dip)
Baked Brie topped with Brushcetta or Toasted Almonds
Meatballs - Caribbean, Mediterranean, Oriental
Chicken Satay w/ Peanut Sauce
Shrimp Fritters
Vegetarian Spring Rolls
Curry Puffs
Sausage Rolls
Spinach & Feta Triangles
Brie and berry phyllo squares
Chicken & cashew salad in wonton cups
Variety of Canapes
Will work out a per person charge for receptions.

[Above menu is a sample, we custom cater to your occasion and budget.](#)

Full Bar Service Available
Off-site BBQ

We cater to off-site functions, plate service also available.
At The Mill Creek Café location we will cater to
evening private functions.