



HAPPY HOLIDAYS!

Celebrate the season with delicious food for all your holiday celebrations!

ORDERING DETAILS

For ordering details please visit our website at eventsbymillennium.com
or contact us at events.holidays.mrg@gmail.com | 269.375.1193

Thanksgiving

Order By Friday, November 20th | 4:00pm
Pick-Up Wednesday, November 25th | 5:00pm

Christmas

Order By Friday, December 18th | 4:00pm
Pick-Up Wednesday, December 23rd | 5:00pm

New Year's

Order By Saturday, December 26th | 4:00pm
Pick-Up Wednesday, December 30th | 5:00pm

Thursday's and Friday's in December

Order By The Monday Before 4:00pm
Pick-Up December 3, 4, 10, 11, 17, or 18 | 5:00pm

Pick-Up Location

Millennium Catering & Events
3690 Park Circle Drive | Midlink Business Park
Kalamazoo, MI 49048
269-459-4200

Pick-Up Times

Every 15 minutes from
12:00pm to 5:00pm



MILLENNIUM
CATERING & EVENTS

269.375.1193 | eventsbymillennium.com



HOLIDAY PACKAGES FOR 4

Take and Bake

includes garden salad & bread and butter

VEGETARIAN

Grilled Vegetable & Goat's Cheese Wellington

marinated and grilled vegetables, rolled in puff pastry with goat's cheese topped with classic tomato sauce, served with herb and garlic roasted baby potatoes and sautéed butternut squash with grilled kale and bell pepper

\$80

CHICKEN

Balsamic & Rosemary Airline Chicken

roasted pearl onion and crimini mushrooms in a light chicken lie, served with herb and garlic roasted baby potatoes, and sautéed green beans

\$80

SEAFOOD

Smoked Paprika Grilled Faroe Island Salmon

lemon aioli, served with lemon and kale sautéed ancient grains, and sautéed green beans

\$95

BEEF

Slow Roasted Coffee Truffled Rubbed Prime Rib

porcini truffle butter sauce, served with herb and garlic roasted baby potatoes, and sautéed butternut squash with grilled kale and bell pepper

\$110

ADD A DESSERT PLATTER

A Dozen of Chef's Choice Mini Dessert Bites

\$25

Chilled Meals

SURF & TURF PLATTER

gourmet chilled platter of our grilled and chilled shrimp, sliced medium rare beef loin, roasted portobello mushrooms, grilled bell peppers, and onions. Served with cocktail sauce, horseradish cream sauce, and brioche rolls

\$60

SURF & TURF WITH ANTIPASTO PLATTER

gourmet chilled platter of our grilled and chilled shrimp, sliced medium rare beef loin, roasted portobello mushrooms, grilled bell peppers, and onions. Served with cocktail sauce, horseradish cream sauce, and brioche rolls. Marinated grilled and chilled vegetables, sliced european meats, imported and domestic cheese, and olives.

Served with fresh baguette

\$80

Platters

Fresh Fruit and Cheese Platter

fresh fruit & imported and domestic cheese

\$45

Antipasto Platter

european meats, imported and domestic cheese, vegetables, olives

\$65

Grand Charcuterie Platter

premium european meats, imported and domestic cheese, vegetables, olives, fruit preserves, nuts, fruit

\$95

MILLENNIUM
CATERING & EVENTS

269.375.1193 | eventsbymillennium.com



ORDER FORM

To place your order, please email completed 2-page order form to events.holidays.mrg@gmail.com. A confirmation email will be sent once the order is received and approved. For any questions, please call 269.375.1193.

Contact Name: _____ Contact Phone Number: _____

Contact Email: _____

Select Pick-Up Date: Wednesday, November 25th Thursday, December 3rd
Friday, December 4th Thursday, December 10th Friday, December 11th
Thursday, December 17th Friday, December 18th Wednesday, December 23rd
Wednesday, December 30th

Select Pick-Up Time: 12:00pm 12:15pm 12:30pm 12:45pm
1:00pm 1:15pm 1:30pm 1:45pm
2:00pm 2:15pm 2:30pm 2:45pm
3:00pm 3:15pm 3:30pm 3:45pm
4:00pm 4:15pm 4:30pm 4:45pm
5:00pm

Pick-Up Location: 3690 Park Circle Drive Kalamazoo, MI 49048 | Midlink Business Park

MILLENNIUM
CATERING & EVENTS

269.375.1193 | eventsbymillennium.com



ORDER FORM

Fresh Fruit and Cheese Platter

fresh fruit with domestic and imported cheese
\$45

Quantity: _____

Antipasto Platter

marinated grilled and chilled vegetables, sliced european meats, imported and domestic cheese, and olives.
Served with fresh baguette
\$65

Quantity: _____

Grand Charcuterie Platter

marinated grilled and chilled vegetables, premium sliced european meats, imported and domestic cheese, olives, fruit preserves, fresh fruit, and nuts
\$95

Quantity: _____

Surf & Turf Platter

gourmet chilled platter of our grilled and chilled shrimp, sliced medium rare beef loin, roasted portobello mushrooms, grilled bell peppers, and onions. Served with cocktail sauce, horseradish cream sauce, and brioche rolls
\$60

Quantity: _____

Surf & Turf with Antipasto Platter

gourmet chilled platter of our grilled and chilled shrimp, sliced medium rare beef loin, roasted portobello mushrooms, grilled bell peppers, and onions. Served with cocktail sauce, horseradish cream sauce, and brioche rolls. Marinated grilled and chilled vegetables, sliced european meats, imported and domestic cheese, and olives. Served with fresh baguette
\$80

Quantity: _____

Vegetarian

Grilled Vegetable & Goat's Cheese Wellington

marinated and grilled vegetables, rolled in puff pastry with goat's cheese topped with classic puff pastry with goat's cheese topped with classic tomato sauce. Served with herb and garlic roasted baby potatoes and sautéed butternut squash with grilled kale and bell pepper
\$80

Quantity: _____

Chicken

Balsamic & Rosemary Airline Chicken

roasted pearl onion and crimini mushrooms in a light chicken lie. Served with herb and garlic roasted baby potatoes, and sautéed green beans
\$80

Quantity: _____

Seafood

Smoked Paprika Grilled Faroe Island Salmon

lemon aioli served with lemon and kale sautéed ancient grains, and sautéed green beans
\$95

Quantity: _____

Beef

Slow Roasted Coffee Truffled Rubbed Prime Rib

porcini truffle butter sauce, served with herb and garlic roasted baby potatoes, and sautéed butternut squash with grilled kale and bell pepper
\$110

Quantity: _____

Dessert Platter

A Dozen of Chef's Choice Mini Dessert Bites
\$25

Quantity: _____

MILLENNIUM
CATERING & EVENTS

269.375.1193 | eventsbymillennium.com