

Todd Miller
Catering
651-755-2896



***Occasion Consulting with
Creativity***

History:

I have been catering since 1989. I started my cooking career in 1985 as a Pizza cook for a local pizza shop in Oakdale. After a couple of years I went on to Victorios in Stillwater and worked as a line cook. I really began my catering experience after joining the Oakdale Fire Department in 1988. There, my skills were put to the test, Mondays were dinner night before meetings and I, being the rookie, was put to the test of preparing a small dinner for the 35 members with a budget of approx. \$50.00 and of course everyone having a different taste. From the Monthly Monday, I went to doing 8-10 Turkeys on the grill for the Department picnics then a few pig roasts then to the public and word of mouth in the early 90's. I have catered many pig roasts and also weddings up to 300 people. My wife Kristi joined me in 1993 helping with the odds and ends and keeping my "sanity" during some pretty chaotic events. So if your event "Looks" great Thank Kristi, if the food" taste" great, well that's all me..

(I had to get a little bragging in...)

We look forward to your event and sharing your special occasion with you

Sincerely,

Todd & Kristi Miller

All American Dinner

Choice of 1-3 Meats
Roast Beef
Oven Roasted Turkey
Oven Baked Ham
Choice of Potato
Choice of Veggie
Relish Tray
Rolls, Butter and condiments

1 Meat \$18.75
2 Meats \$24.50
3 Meats \$27.50

Potato Choices:

Garlic Mashed
Cheesy Mashed
Au Gratins
Country Wedges with onion, green pepper and Garlic

Veggie Choices:

Corn
Green Beans
Mixed Veggies
Baked Beans
California medley

Western BBQ Dinner

Choice of 1-3 meats
Smoked Pulled Pork
BBQ Ribs or Chicken Breast
Baked Beans
Choice of 2 salads
Choice of Potato
Relish Tray
Rolls, Butter and condiments

1 Meat \$ 23.95
2 Meats \$26.95
3 Meats \$ 30.95

Loaded Smashed

Baby Reds w/ Garlic & Rosemary

Scalloped

Salad Choices:

Garden Fresh
Caesar Salad
Italian Pasta
Greek Pasta
Tuna Salad
Potato Salad or Cole Slaw

Signature Dinners

Italian Selections

Mix and Match 1-4 combinations

1 choice \$13.50

2 choices \$16.25

3 choices \$18.75

4 choices \$21.00

Baked Rigatoni w/ Sauce

Lasagna (cheese, meat or combo)

Spaghetti w/ sauce

Fettuccini Alfredo with Chicken

Garden (Italian dressing) or Caesar Salad

French bread with Garlic Butter

Relish Tray (Black & Green Olives, Peppercini Peppers and Cherry Peppers)

Hot Dagos \$17.50

Crusty French Bread

Shredded Mozzarella

Homemade Italian Sauce

Parmesan Cheese, Hot Pepper flakes

Peppercini Peppers

Pasta or Lettuce Salad

Trays of Italian sausage with or without peppers and onions as well as trays of meatballs are an additional \$65.00 per Tray and feeds 20-25 people.

Hawaiian Chicken Dinner \$17.25

Island Spice Marinated Baked Chicken Breast

Blended with Island fruit and served over a
bed of fluffy white rice.

Relish tray

Fruit Platter

Bread and butter

Mexican Fiesta Dinner

\$15.25 or \$17.50 combo
w/shrimp

\$15.25 beef/chicken, \$17.50 shrimp or combo, \$19.75 combo

Traditional Taco Bar:

Soft/Hard shell tortilla

Beef, Chicken or Combination

Spanish rice

Refried or Black Beans

Chips and Salsa

Fresh Fruit

Lettuce, Tomatoes

Onions and Cheese

Fajita Bar:

Soft Shell Tortillas

Beef, Chicken

Shrimp

Refried or Black Beans

Chips and Salsa

Fresh Fruit

Lettuce, Tomatoes & Cheese

Mixed peppers and onion

Spanish Rice

Party Platters

Veggie tray w/dip – cauliflower, carrots, broccoli, celery, cucumber slices, green peppers, Cherry Tomatoes, table onion, pickles and green olives.

Large (approx. 30 guests) \$65.99

Medium (approx. 18 guests) \$45.99

Small (approx. 8 guests) \$ 32.99

Meat and Cheese platter Deluxe – Swiss and cheddar cheese with choice of Roast Beef, Ham, Turkey Breast, Hard Salami or Corned beef.

Large (24 guests) 4 meats \$67.99

Medium (18 guests) 3 meats \$ 54.99 Small

(12 guests) 2 meats \$ 42.99

All Meat Platter – Ham, Roast beef, Turkey Breast, Hard Salami, Pepperoni, Corned Beef.

Large (30 guests) \$70.99

Medium (20 guests) \$48.99

Small (15 guests) \$38.99

Backyard BBQ - \$20.75 per person (includes):Grill & Propane

1/3lb Burgers, Brats and ¼lb all beef Hot Dogs

2 Salad Choices

Baked Beans

Assorted Chips

Sauerkraut (optional)

Buns

BBQ Sauce

Zesty homemade pickles

Pulled *Pork*

\$24.75 per person (price may vary pending pork costs)

Boston Butt pork shoulder Sauerkraut (optional)

2 Salad Choices Rolls

Baked Beans BBQ Sauce

Potato choice Relish Tray – green onion, pickles, peppercini peppers and green olives

All “Dinners” Include: (Not applicable for graduation and party trays)

Dinner plates, dinnerware, food table cover

Salt & pepper

Additional Table coverings

\$10.00 per table to match your wedding colors.

Specialty items available upon request:

If you have a special dish you would like served (family recipe) give me the recipe, I will perfect it and serve it for your occasion.

All prices subject to vary according to season and availability