

*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**

## 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**

## Potato Choices:

Garlic Mashed	Loaded Smashed
Cheesy Mashed	Baby Reds w/ Garlic & Rosemary
Au Gratins	Scalloped
Country Wedges with onion, green pepper and Garlic	

## **Veggie Choices:**

**Corn**  
**Green Beans**  
**Mixed Veggies**  
**Baked Beans**  
**California medley**

## 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**

### Hot Dagos \$17.50

**Crusty French Bread**

**Shredded Mozzarella**

**Homemade Italian Sauce**

**Parmesan Cheese, Hot Pepper flakes**

**Peppercini Peppers**

**Pasta or Lettuce Salad**

**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)**

*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 BBO - \$20.75 per person (includes):Grill & Propane**

*1/3lb Burgers, Brats and 1/4lb 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**