

Miller Hose Ladies Auxiliary
Catering Contract & Menu

- **Wedding Receptions**
- **Wedding Rehearsal Parties**
- **Special Functions with attendance of 100 Person or Less.**

Miller Hose Ladies Auxiliary Contract

NO outside food to brought in, exceptions: Cake, Hor d'oeuvres, bread and dip, chips, cheese and crackers, and finger foods.

NO usage of kitchen.

NO food is to leave the premises, If said amount does not attend function, food will be properly disposed of.

RENTEE IS RESPONSIBLE FOR ANY DAMAGE DONE TO HALL, No nails or tape on walls.

RENTEE must arrange hall day of function.

RENTEE is responsible for setting tables. Decorating will be allowed with restrictions . Dinner will not be served after 6:00p.m.

RENTEE must call 15 days prior to affair stating the amount of dinner order. Rentee will pay total amount of dinners ordered.

RENTEE will pay amount due **ON OR BEFORE** the day of arranging hall. Preferably the night of notification of amount attending.

RENTEE will make catering check payable to: **MILLER HOSE COMPANY AUXILIARY.**

AUXILIARY WILL PROVIDE:

1. Table Paper
2. Paper plates and plastic forks for cake table
3. All said food (no substitutions on auxiliary part)
4. Serving of food, buffet style
5. All clean up of food and dishes
6. China dishes unless otherwise specified
7. Dinner napkins only

AUXILIARY WILL NOT PROVIDE:

1. No Serving of the Brides Table
2. No napkins for the cake table
3. No cake cutting

NOTE: PRICES SUBJECT TO CHANGE.

FUNCTION DATE: _____

RENTER NAME (print): _____

DATE: _____

RENTER NAME (sign): _____

TIME OF EVENT (4hrs max.) _____

MHC REP: _____

DATE: _____



**MILLER HOSE COMPANY
LADIES AUXILIARY
6161 MCKEE STREET
NEWFANE, NEW YORK 14108**

BUFFET MENU (WEDDINGS):

One (1) Meat \$12.00

Two (2) Meats \$13.00

Three (3) Meats \$15.00

MEATS:

CHICKEN:

Chicken thighs and drum sticks
Baked with Sauce
Breaded
Marinated
Stuffed with Dressing
Lemon Chicken
Oven Fried
* Chicken Breast
* Cordon Bleu

BEEF:

Roast- sliced
Beef with Gravy
Beef Roll with Stuffing
Swedish Meatballs
Italian Meatballs
Sweet and Sour Meatballs
Pork Roast
Pork with Sauerkraut
Breaded Pork Chops
Pork with Stuffing

TURKEY:

Sliced with Gravy
Cold Rolled

HAM:

Baked with Pineapple Sauce
Cold rolled

SAUSAGE:

Polish Sausage
Polish Sausage with sauerkraut
* Sausage and Peppers

PORK:

Pork Roast
Pork with Sauerkraut
Breaded Pork Chops
Pork with Stuffing

TURKEY:

Sliced with Pineapple sauce
Cold Rolled

* Designates Extra Cost.



POTATOES:

Baked
* Twiced Baked
Mashed
Scalloped plain with Ham
Au Gratin Potatoes
Oven Baked Parsley Potatoes
Oven French Fries
Small Parsley Potatoes with Butter

SALADS:

Chef
Macaroni with Tuna
Macaroni
Potato
Cabbage
Cole Slaw
German Potato
Broccoli
Three Bean Salad

“All meals include a Chef Salad”

* Vegetables frozen unless in season.

ASSORTED ROLLS:

Plain
Black Seed
Poppy Seed
Sesame

ITALIAN NIGHT:

Italian bread sticks
Spaghetti
Italian Meatballs
Salad
Veil Parmesan
Chicken Parmesan
Lasagna
Goulash
Crusty rolls
Italian Bread
Spaghetti Pie
Stuffed Shells

VEGETABLES:

Corn
* Cauliflower
Glazed Carrots
Peas
* Broccoli
Beans
Beets
* Squash
Vegetable Melody
Green Bean Casserole
Peas and Carrots

ASSORTED BREADS:

Bread Sticks
Italian
Wheat
Rye
Pumpnickel