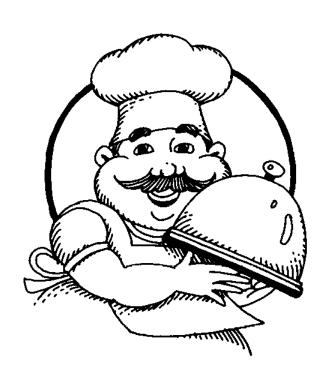
Todd Miller Catering 651-755-2896



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

Western **BBQ** Dinner

Choice of 1-3 Meats Choice of 1-4 meats

Roast Beef Smoked Beef Brisket or Pulled Pork

Oven Roasted Turkey Beef BBQ Ribs or Chicken Breast

Oven Baked Ham Baked Beans

Choice of Potato Choice of 2 salads

Choice of Veggie Choice of Potato

Relish Tray Relish Tray

Rolls, Butter and condiments

Rolls, Butter and condiments

1 Meat \$16.75 1 Meat \$ 19.95

2 Meats \$20.50 2 Meats \$24.95

3 Meats \$25.50 3 Meats \$ 29.95

4 Meats \$ 33.95

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: Salad Choices:

Corn Garden Fresh Bruschetta Pasta

Green Beans Caesar Salad

Mixed Veggies Italian Pasta

Baked Beans Greek Pasta

California medley Tuna Salad

Potato Salad or Cole Slaw

<u> Signature</u> Sinners

Italian Selections

Hot Dagos \$14.50

Mix and Match 1-4 combinations Crusty French Bread

1 choice \$11.50 Shredded Mozzarella

2 choices \$14.25 Homemade Italian Sauce

3 choices \$16.50 Parmesan Cheese, Hot Pepper flakes

4 choices \$20.00 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 \$14.25

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

\$12.25 or \$14.50 combo w/shrimp \$12.25 beef/chicken, \$15.50 shrimp or combo, \$17.75 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) \$56.99

Medium (approx. 18 guests) \$35.99

Small (approx. 8 guests) \$ 29.99

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 \$53.99

Medium (18 guests) 3 meats \$ 42.99

Small (12 guests) 2 meats \$ 33.99

All Meat Platter - Ham, Roast beef, Turkey Breast, Hard Salami,

Pepperoni, Corned Beef.

Large (30 guests) \$60.99

Medium (20 guests) \$43.99

Small (15 guests) \$35.99

Backyard BBQ - \$17.75 per person (includes): Grill and 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

\$19.75 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

\$8.00 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