MILLER CREEK PUB

at Elkhorn Ridge Golf Club

CATERING MENU

St. Onge Road | Spearfish, SD 605-717-3929

BUFFET MENU



BURGER BAR
FAJITA BAR \$16 PER PERSON SEASONED GROUND BEEF AND CHICKEN SERVED WITH LETTUCE, TOMATO, ONIONS AND PEPPERS, CHEESE, REFRIED BEANS, RICE, SALSA AND TORTILLA CHIPS, CORN AND FLOUR TORTILLAS AND CINNAMON CHURROS.
PASTA BAR
ROSEMARY CRUSTED PORK LOIN
BREAKFAST BAR
PARTY SUB



BUFFETS NOT AVAILABLE TO GROUPS OF 40 OR LESS. A 20% GRATUITY WILL BE CHARGED FOR ALL ORDERS.

BUFFET MENU

BARBEQUE FEAST.....\$18 PER PERSON ROASTED BARBEQUE CHICKEN AND PULLED PORK, CORN ON THE COB, BROWN SUGAR BAKED BEANS, COLESLAW, CORNBREAD AND PEACH COBBLER.

ROASTED PORTEBELLO MUSHROOMS............\$18 PER PERSON GRILLED PORTEBELLO MUSHROOMS STUFFED WITH ASPARAGUS, BELL PEPPERS, ROASTED RED PEPPER HUMMUS, BALSAMIC GLAZE AND CRUMBLED FETA, RICE PILAF, ROASTED CAULILINI AND FLOURLESS CHOCOLATE TORTES.





BUFFET UPGRADES



BURGER BAR
ADD BACON\$2.00 PER PERSON
ADD CARAMELIZED ONIONS\$2.00 PER PERSON
FAJITA BAR
UPGRADE GROUND BEEF TO SEASONED STEAK\$4.00 PER PERSON
UPGRADE CHICKEN TO SPICY PULLED PORK\$3.00 PER PERSON
UPGRADE SALSA TO FRESH GUACAMOLE\$3.00 PER PERSON
PASTA BAR
UPGRADE PENNE OR FETTUCCINE TO RAVIOLI\$2.00 PER PERSON
UPGRADE BOTH PASTAS TO RAVIOLI\$4.00 PER PERSON
UPGRADE BREADSTICKS TO 3 CHEESE GARLIC TOAST\$2.00 PER PERSON
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ROSEMARY CRUSTED PORK LOIN
UPGRADE ROASTED POTATOES TO A BAKED POTATO BAR\$3.50 PER PERSON
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DON'T SEE WHAT YOU WERE LOOKING FOR? NO PROBLEM! LET US KNOW WHAT YOU ARE INTERESTED IN AND WE WILL PRICE IT OUT FOR YOU.

BUFFET UPGRADES

CHICKEN TARRAGON

UPGRADE CHICKEN BREAST TO DUCK BREAST......\$6.00 PER PERSON

VEGETABLE LASAGNA

ADD SEARED TUNA.....\$7.00 PER PERSON ADD GRILLED SALMON.....\$5.00 PER PERSON

BARBEQUE FEAST

UPGRADE BARBEQUE CHICKEN TO RIBS......\$6.00 PER PERSON

SOUP AND SALAD

UPGRADE HOUSE SALAD TO MEDITERRANEAN SALAD.......\$4.00 PER PERSON MEDITERRANEAN SALAD: GRILLED CHICKEN, CHERRY TOMATOES, CUCUMBERS, OLIVES, CRUMBELED FETA AND BALSAMIC VINAIGRETTE.

UPGRADE HOUSE SALAD TO ROASTED BEET SALAD......\$4.00 PER PERSON ROASTED BEET SALAD: ROASTED BEETS, CUCUMBERS, CRUMBLED FETA, TOASTED SUNFLOWERS SEEDS AND HUCKLEBERRY VINIAGRETTE.

ROASTED PORTEBELLO MUSHROOMS

ADD PORK SAUSAGE TO STUFFING......\$2.00 PER PERSON





HORS D'OEUVRES



VEGGIE TRAY\$3.50 PER PERSON FRESHLY CUT CARROTS, BROCCOLI, CAULIFLOWER, CELERY, CHERRY TOMATOES AND CUCUMBERS SERVED WITH YOUR CHOICE OF HOUSE MADE RANCH OR HUMMUS.
CHIPS AND SALSA\$3.00 PER PERSON
LIGHTLY SALTED TORTILLA CHIPS FRIED IN HOUSE SERVED WITH SCRATCH MADE CORN AND BLACK BEAN SALSA.
CHIPS AND GUACAMOLE\$3.50 PER PERSON
LIGHTLY SALTED TORTILLA CHIPS FRIED IN HOUSE SERVED WITH CREAMY
GUACAMOLE.
PINWHEEL PLATTER\$4.00 PER PERSON
CHOOSE FROM OPTIONS INCLUDING BACON CHEDDAR AND RANCH, SUN DRIED
TOMATO AND BASIL AND VEGGIE MEDLEY WITH HUMMUS.
ARTISAN CHEESE PLATE
CRUMBLED BLUE CHEESE, BRIE, SLICED MUENSTER AND GOUDA, SLICED SALAMI
AND PROSCIUTTO SERVED WITH WHOLE WHEAT CRACKERS, SLICED BAGUETTE,
BLUEBERRIES AND TOASTED ALMONDS.
HUMMUS PLATE\$4.50 PER PERSON
CHOOSE YOUR HUMMUS FLAVOR. OPTIONS INCLUDE ROASTED GARLIC HUMMUS.
AVOCADO HUMMUS AND ROASTED RED PEPPER HUMMUS; SERVED WITH WONTON
CHIPS AND TOASTED NAAN.





HORS D'OEUVRES

BRUSCHETTA \$3.00 PER PERSON TOMATO AND BASIL BRUSCHETTA SERVED ON A CROSTINI WITH FRESH MOZZARELLA AND BALSAMIC GLAZE.
SMOKED SALMON CRISPS
GREEK SKEWERS
PANCETTA WRAPPED APPLES
STUFFED MUSHROOMS
SPINACH AND ARTICHOKE DIP. \$5.00 PER PERSON ARTICHOKE HEARTS AND SPINACH IN A CREAMY PARMESEAN AND GOAT CHEESE SAUCE SERVED WARM WITH TOASTED NAAN AND TORTILLA CHIPS.
CHICKEN SATAY





DESSERTS



LAYERED CAKE	\$4.00 PER PERSON
9" IN ROUND TRIPLE LAYERED CAKE. SHEET CAKES	AVAILABLE FOR LARGER
PARTIES. CHOOSE YOUR FLAVOR OF CAKE AND BUT	ΓTERCREAM FROSTING.
OPTIONS INCLUDE WHITE ALMOND, MATCHA, CHC	OCOLATE, LEMON, CARROT,
VANILLA AND CINNAMON MAPLE. ADDITIONAL FLA	VORS AVAILABLE UPON
REQUEST.	
COOKIES	\$2.50 PER PERSON
CHOOSE YOUR FLAVOR INCLUDING SUGAR, CHOC	OLATE CHIP, M&M, OATMEAL
RAISIN, SNICKERDOODLE AND PEANUT BUTTER. AD	DDITIONAL FLAVORS AVAILABLE
UPON REQUEST.	
BROWNIES	\$2.00 PER PERSON
FROM SCRATCH BROWNIES MADE WITH DARK CHO	COLATE. ADD CHOCOLATE
GANACHE OR NUTS FOR A SPECIALTY TREAT.	
CUPCAKES	\$4.00 PER PERSON
CHOOSE YOUR FLAVOR OF CAKE AND BUTTERCREA	AM FROSTING. OPTIONS
INCLUDE WHITE ALMOND, MATCHA, CHOCOLATE,	,
AND CINNAMON MAPLE. ADDITIONAL FLAVORS AVA	AILABLE UPON REQUEST.
CHEESECAKE	\$4.00 PER PERSON
12" ROUND NEW YORK STYLE CHEESECAKE WITH A	·
SALTED CARAMEL CHEESECAKE MOUS	SE \$6.00 PER PERSON
CREAMY CHEESECAKE MOUSSE IN SINGLE SERVE CU	·
CARAMEL AND PECANS.	

CARAMEL AND PECANS.







DESSERTS

MIXED FRUIT TARTLETS	\$4.50 PER PERSON
PEACH, MIXED BERRY AND LEMON FILLING ATOP	A BUTTERY TART CRUST.
BROWNIE CHEESECAKE TRIFLES	\$6.00 PER PERSON
CREAMY CHEESECAKE MOUSSE AND DARK CHOC	OLATE BROWNIE LAYERED IN A
SINGLE SERVE CUP WITH STRAWBERRIES AND WHI	IPPED CREAM.
PEACH COBBLER	\$4.00 PER PERSON
JUICY PEACHES WITH A SWEETENED BISCUIT CRU	ST BAKED TO PERFECTION.
TIRAMISU	\$5.00 PER PERSON
CREAMY MASCARPONE CUSTARD LAYERED WITH AND FRESHLY WHIPPED CREAM.	COFFEE SOAKED LADY FINGERS
FLOURLESS CHOCOLATE TORTE	\$5.00 PER PERSON
INDIVIDUAL DENSE AND RICH CHOCOLATE CAKE	
LEMON BLUEBERRY BARS	\$5.00 PER PERSON
LEMON AND BLUEBERRY CUSTARD SWIRLED ONT	O A SHORTBREAD COOKIE
CRUST WITH STRUESEL TOPPING.	





A LA CARTE



8	GREEN BEANS	\$2.50 PER PERSON
8	ASPARAGUS	\$2.50 PER PERSON
8	BREADSTICKS	\$1.50 PER PERSON
8	MASHED POTATOES	\$3.00 PER PERSON
8	VEGETABLE MEDLEY	\$2.50 PER PERSON
8	RICE PILAF	\$2.00 PER PERSON
8	FRENCH FRIES	\$1.50 PER PERSON
8	POTATO CHIPS	\$1.50 PER PERSON
8	COLESLAW	\$1.75 PER PERSON
8	POTATO SALAD	\$1.50 PER PERSON
8	BAKED BEANS	\$2.50 PER PERSON
8	HOUSE SALAD	\$2.50 PER PERSON
8	CAESAR SALAD	\$2.50 PER PERSON
8	CORNBREAD	\$2.00 PER PERSON





A LA CARTE

8	CANDIED CARROTS\$3.00 PER PERSON
8	MACARONI AND CHEESE\$3.50 PER PERSON
8	PASTA SALAD\$2.50 PER PERSON
8	CORN ON THE COB\$2.50 PER PERSON
8	SWEET POTATO SOUFFLE\$3.00 PER PERSON
8	BRUSSEL SPROUTS WITH BACON\$3.50 PER PERSON
8	CAULILINI\$3.50 PER PERSON
8	CHICKEN BREAST\$3.50 PER PERSON
8	BONE IN CHICKEN THIGH\$5.00 PER PERSON
8	PORK CHOPS\$3.50 PER PERSON
8	SHRIMP COCKTAIL\$4.00 PER PERSON
8	SAUTEED GARLIC SHRIMP\$4.50 PER PERSON
8	SIRLION 6OZ\$6.00 PER PERSON
8	RIBEYE 12OZ\$13.00 PER PERSON
8	FILET MIGNON 8OZ\$12.00 PER PERSON
8	PULLED PORK\$4.00 PER PERSON
8	BRISKET\$5.00 PER PERSON
8	DUCK BREAST\$11.00 PER PERSON

CATERING POLICIES



PLEASE NOTE THAT BUFFETS ARE NOT AVAILABLE TO GROUPS OF 40 OR LESS. A LIMITED MENU WILL BE OFFERED TO GROUPS OF 20 TO 40. GROUPS OF 20 OR LESS WILL BE OFFERED THE FULL MENU.

DETAILS FOR EVENTS NEED TO BE FINALIZED NO LATER THAN ONE MONTH FROM THE DATE OF THE EVENT.

SWEET TREATS AND DESSERTS CAN BE ORDERED NO LATER THAN ONE WEEK FROM THE DAY OF THE EVENT.

A DEPOSIT WILL NEED TO BE COLLECTED NO LATER THAN ONE MONTH FROM THE DATE OF THE EVENT IN THE AMOUNT OF 20% ON ALL ORDERS.

CATERED EVENTS CANCELLED WITHIN 15 DAYS OF SERVICE WILL NOT BE REFUNDED THEIR DEPOSIT.

PLEASE NOTE THAT AN 20% GRATUITY WILL BE CHARGED TO ALL GROUPS.

THE MILLER CREEK PUB SERVES BEER AND WINE. NO OUTSIDE ALCOHOL IS PERMITTED. WE APOLOGIZE FOR ANY INCONVENIENCE.

PLEASE NOTE THAT AN ADDITIONAL 10% OF THE TOTAL BILL WILL BE CHARGED AS A FEE FOR OFF SITE DELIVERIES.

