



KILBURN MILL CATERING GUIDE



127 W Rodney French Blvd
www.pranzi.com

New Bedford, MA
kilburnmills@pranzi.com

02744
401.383.3631

Clark's Cove Dinner Package



Artisan Cheese Board

Seasonal Fruits, Imported Cheese, Dried Figs, Dried Apricots, Dried Cranberries & Nuts, accompanied by Assorted Gourmet Crackers

Salad

Gourmet Mixed Green Salad

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices & Crumbled Gorgonzola Cheese, served with a Balsamic Vinaigrette on the side

Mains

Chicken Picatta

Pan-Seared Chicken Breast sautéed with Capers, Garlic, Lemon Butter & White Wine

Pasta Primavera

Garden Vegetables sautéed in a Garlic & Oil Sauce tossed with Penne Pasta

Accompaniments

Confetti Rice

White Rice rooked in a Chicken Broth with finely diced colorful Garden Vegetables & Herbs

Sautéed Vegetable Medley

Sautéed Nanu Carrots, Zucchini, Yellow Squash & Broccoli

Assorted Artisan Rolls & Fresh Whipped Butter

Multigrain, Rustic, Brioche & Cranberry Harvest with Butter

Dessert

Homemade Cookies & Bars

Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

\$55 per Person

Minimum of 50 guests.

House China, Glassware & Flatware included.

Substitutions & Customizations are welcomed. Additional fees may apply.

Above prices are subject to a taxable administrative fee, state & meals tax.



New Bedford Breeze Package



Available for Luncheon or Dinner. Served Buffet Style or Plated.

Salad

Caesar Salad

Crisp Romaine with Homemade Croutons & Shaved Romano
Cheese tossed in a Creamy Caesar Dressing

Entrées

Chicken Marsala

Pan-Seared Chicken Breast sautéed with a Marsala
Mushroom Wine Sauce

New England White Fish

Baked Cod topped with a Herb Butter Cracker Crumb Topping

Accompaniments

Oven Roasted Red Bliss Potatoes

Baby Red Bliss Potato Halves tossed with Olive Oil, Garlic,
Rosemary & Thyme then oven roasted

Sautéed Vegetable Medley

Sautéed Baby Carrots, Zucchini, Yellow Squash & Broccoli

Assorted Artisan Rolls & Fresh Whipped Butter

Multigrain, Rustic, Brioche & Cranberry Harvest with Butter

Dessert

Fudge Brownies

Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

Lunch - \$40 per Person

Dinner - \$50 per Person

Minimum of 50 guests.

House China, Glassware & Flatware is included.

Substitutions & Customizations are welcomed. Additional fees may apply.

Above prices are subject to a taxable administrative fee, state & meals tax.



Casual Luncheon



Crudité

A beautiful display of Garden Vegetables, Seasonal Fruits, Domestic Cheeses, Pepperoni, Dipping Sauces & a Medley of Gourmet Crackers

Salads

Gourmet Salad

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices, Crumbled Gorgonzola Cheese & a Balsamic Vinaigrette on the side

Orzo Florentine & Sun-Dried Tomato Salad

Orzo Pasta, Feta Cheese, Sun-Dried Tomatoes & Spinach tossed in a Light Vinaigrette

Assorted Sandwiches

Turkey BLT Wrap

Hickory Smoked Turkey Breast, Bacon, Leaf Lettuce & Native Tomatoes served in a Wrap

Vegan Hummus Vegetable Wrap

Hummus, Roasted Red Peppers, Red Onions, Zucchini & Summer Squash served in a Wrap

Balsamic Roast Beef Wrap

Roast Beef with Caramelized Onions, Blue Cheese & Leaf Lettuce finished with a Balsamic Glaze served in a Wrap

Chicken Caesar Wrap

Sliced Grilled Marinated Chicken Breast, Romaine Lettuce, Caesar Dressing & Shaved Parmesan Cheese served in a Wrap

Lay's Potato Chips

Dessert

Homemade Cookies & Bars

Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

\$30 per Person

Minimum of 50 guests.

China, Glassware & Flatware are available, additional fees to apply.

Substitutions & Customizations are welcomed. Additional fees may apply.

Above prices are subject to a taxable administrative fee, state & meals tax.



Hot Lunch Packages



Hot Lunch 1

Caesar Salad: Crisp Romaine with Croutons & Shaved Romano Cheese accompanied with a Homestyle Caesar Dressing

Penne Marinara

Homestyle Meatballs

Rolls & Butter

Grated Parmesan Cheese

Homemade Cookies & Bars

\$14.99/PP

Hot Lunch 3

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Choice of Chicken Marsala, Chicken Picatta, or Chicken Française

Oven Roasted Potatoes

Roasted Vegetables

Rolls & Butter

Seasonal Homemade Cookies & Bars

\$21.99/PP

Comfort Lunch 1

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Potato Salad

Chicken Wings or Boneless Chicken Tenders with your choice of sauce tossed or on the side

Homestyle Macaroni & Cheese

Carrots & Celery

Homemade Cookies & Bars

\$21.99/PP

Hot Lunch 2

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Vegetable or Meat Lasagna

Rolls & Butter

Grated Parmesan Cheese

Homemade Cookies & Bars

Half Pan (10 person minimum) - \$175

Full Pan (20 person minimum) - \$350

Hot Lunch 4

Garden Salad: Mixed Greens, Cucumbers, Olives, Red Onions & Grape Tomatoes. Served with a Balsamic Vinaigrette on the side

Beef Tips with Mushrooms & Onions in Natural Juices or Burgundy Sauce

Rice Pilaf

Garlic Green Beans

Rolls & Butter

Homemade Cookies & Bars

\$23.99/PP

Comfort Lunch 2

Pasta Salad: Shell Pasta with Diced Onions & Peppers. Tossed in a Mayonnaise-Based Dressing.

Grilled Boneless Barbecue Chicken

Cole Slaw

Potato Chips

Cornbread

Homemade Cookies & Bars

\$21.99/PP



Gourmet Boards



Small – Serves up to 10

Medium – Serves up to 20

Large – Serves up to 30

Fresh Fruit Board

Seasonal Sliced Fruits beautifully displayed in a colorful arrangement, accompanied by a Sweet Cinnamon Fruit Dip

Small – \$65

Medium – \$90

Large – \$115

Crudité Board

A beautiful array of Seasonal Fruits, Garden Vegetables, Assorted Domestic Cheeses & Pepperoni, accompanied by Assorted Gourmet Crackers & Dipping Sauces

Small – \$90

Medium – \$140

Large – \$180

Build-Your-Own Sandwich Board

Roast Beef, Ham, Roasted Turkey Breast, Maple Turkey, Pastrami, American Cheese, Swiss Cheese, Dill Havarti Cheese, Sliced Native Tomatoes, Pickle Chips, Red Onions & Fresh Romaine Lettuce, served with Assorted Finger Rolls, Truffle Aioli, Horseradish Cream & Sriracha Mayo.

Small – \$95

Medium – \$150

Large – \$210

Bruschetta Board

Toasted Crostinis, Parma Prosciutto, Pesto & Whipped Goat Cheese, accompanied by three delicious spreads: Eggplant, Gorgonzola & Caramelized Onions Spread, Diced Tomatoes, Fresh Basil & Parmesan Cheese Spread, Ricotta & Fig Spread

Small – \$80

Medium – \$110

Large – \$140



Antipasto Board

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Pickled Peppers, Roasted Peppers, Marinated Artichokes & Stuffed Cherry Peppers on a bed of Romaine Lettuce

Small – \$105

Medium – \$140

Large – \$170

Eclectic Cheese Board

Seasonal Fruits, Imported Cheeses, Dried Figs, Dried Apricots, Dried Cranberries & Nuts, accompanied by Assorted Gourmet Crackers

Small – \$110

Medium – \$145

Large – \$175

Charcuterie Board

Display of Imported Parma Prosciutto, Wild Boar Soppressata, Salami, Pepperoni, Parmigiano Reggiano, Provolone, Mozzarella, Blue Cheese, Cheddar, Roasted Walnuts, Artichoke Hearts, Local Honey, Fresh Figs or Dried Apricots, an array of Gourmet Olives & served with Artisan Breads

Small – \$130

Medium – \$165

Large – \$200

Hummus Board

Pranzi's own Fresh Traditional Hummus & Roasted Red Pepper Hummus with Housemade Chips, Pita Bread, Crisp Carrots, Cucumbers, Broccoli, Yellow Peppers, Watermelon Radish Chips, Sugar Snap Peas & Celery Sticks

Small – \$80

Medium – \$110

Large – \$140

Mediterranean Board

Spanakopita, Pita Bread, Falafel Bites, Dolmas & Sliced Cucumbers accompanied by Whipped Feta, Hummus, Olive Tapenade, Tzatziki & Baba Ganoush

Small – \$80

Medium – \$110

Large – \$140



Brunch Boards



Small – Serves up to 10



Medium – Serves up to 20

Large – Serves up to 30

Miniature Bagel Board

Assorted Miniature Bagels served with Fresh Berries, Assorted Cream Cheeses, Whipped Butter, Jellies & Preserves

Small – \$47

Medium – \$58

Large – \$69

Assorted Muffins Board

Assorted Seasonal Homestyle Muffins served with Butter, Jellies & Preserves

Small – \$29

Medium – \$58

Large – \$79

Smoked Salmon Board

Sliced Smoked Salmon accompanied by Miniature Bagels, Cream Cheese, Capers, Red Onions, Hard Boiled Eggs & Savory Dill.

Small – \$135

Medium – \$165

Large – \$195

Breakfast Pastries Board

Sliced Seasonal Fruit, Miniature Danishes, Breakfast Breads, Fluffy Mini Croissants, Flaky Scones & Whipped Cinnamon Butter

Small – \$37

Medium – \$63

Large – \$84

Fresh Fruit Board

Seasonal Sliced Fruits beautifully displayed in a colorful arrangement, accompanied by a Sweet Cinnamon Fruit Dip

Small – \$65

Medium – \$90

Large – \$115

Brunch Cuterie Board

Miniature Quiches, Seasonal Homestyle Muffins, Sliced Seasonal Fruit, Candied Bacon & Assorted Miniature Pastries

Small – \$55

Medium – \$75

Large – \$95



Blissful Brunch Packages



Blissful Brunch 1

Assorted Breakfast Pastries

Jellies, Preserves & Butter

One cup of Illy Coffee

\$12.50/PP

Blissful Brunch 2

Whole Fruit

Assorted Breakfast Sandwiches served on

Croissants & English Muffins

One cup of Illy Coffee

\$15.50/PP

Blissful Brunch 3

Fresh Fruit Salad

Assorted Breakfast Pastries & Bagels

Jellies, Preserves, Cream Cheese & Butter

One cup of Illy Coffee

\$17.50/PP

Blissful Brunch 5

Fresh Fruit Salad

Scrambled Eggs

Croissant French Toast

Crispy Bacon or Sausage

Crispy Red Bliss Home Fries with Vidalia Onions

Assorted Breakfast Pastries & Bagels

Jellies, Preserves, Cream Cheese & Butter

One cup of Illy Coffee

\$29.50/PP



Blissful Brunch 4

Fresh Fruit Salad

Scrambled Eggs

Crispy Bacon or Sausage

Crispy Red Bliss Home Fries with Vidalia Onions

Bagels with Cream Cheese & Butter

One cup of Illy Coffee

\$25.50/PP

Blissful Brunch 6

Fresh Fruit Salad

Garden Frittata

Italian French Toast

Baked Virginia Ham

Crispy Bacon or Sausage

Crispy Red Bliss Home Fries with Vidalia Onions

Assorted Breakfast Pastries & Bagels

Jellies, Preserves, Cream Cheese & Butter

One cup of Illy Coffee

\$32.50/PP



A La Carte Breakfast



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Buttermilk Pancakes with Maple Syrup

Fluffy Homestyle Pancakes

Half - \$60 Full - \$110

Belgian Waffles with Maple Syrup

Fluffy Homemade Belgian Waffles

Half - \$60 Full - \$110

Croissant French Toast

Mini Crescent Rolls griddled in our

Sweet Cinnamon Egg Batter

Half - \$60 Full - \$110

French Toast Casserole

Sliced Bread layered in our Sweet

Cinnamon Egg Batter & baked

Half - \$60 Full - \$110

Challah Bread French Toast

Airy Sweet Bread griddled in our

Sweet Cinnamon Egg Batter

Half - \$60 Full - \$110

Chia Seed Pudding Cups

Individual Cup (8 Oz.) - \$6.99 each

Vanilla Chia Seed Pudding with Fresh Peaches,
Honey & Cinnamon

Chocolate Chia Seed Pudding with Fresh
Strawberries & Blueberries

Chocolate Peanut Butter Chia Seed Pudding with
Fresh Sliced Banana

Orange Chia Seed Pudding topped with Pistachios

Creamy & Nutritious Overnight Oats

Individual Cup (8 Oz.) - \$6.99 each

Chocolate Chip Banana

Brown Sugar Apple Cinnamon

Creamy Blueberry

Cookies & Cream

Yogurt

Assorted Homemade Fruit Yogurts - \$4.99 each

(Strawberry, Blueberry, Raspberry, Mango, or Peach)

Yogurt Parfaits (8 Oz.) - \$6.99 each

Vanilla Yogurt, Granola & Fresh Berries

Little Rhody Scrambled Eggs

Creamy Scrambled Eggs

Half - \$60 Full - \$110

Frittata

Options Include: Garden Vegetables & Feta,

Spinach & Mozzarella, or Bacon, Ham & Swiss

Half - \$50 Full - \$105

Quiche

Options Include: Garden Vegetables & Feta,

Spinach & Mozzarella, or Bacon, Ham & Swiss

Whole Quiche (10") - \$22.99 each

Breakfast Meats

Options Include: Bacon, Sausage Links, or Virginia Ham

Half - \$90 Full - \$175

Homestyle Corned Beef Hash

Savory Corned Beef, Potatoes & Onions, pan-fried to
perfection

Half - \$90 Full - \$175

Red Bliss Home Fries with Vidalia Onions

Diced Baby Red Potatoes roasted in Butter,
House-Recipe Herbs & Spices

Half - \$60 Full - \$110

Bread Loaves

Freshly Baked Breakfast Bread Loaves finished with your
choice of Powdered Sugar or Icing Topping.

Sliced or Whole 8" Loaf (Serves 8 Guests) - \$9.99

Sliced or Whole 14" Loaf (Serves 14 Guests) - \$14.99

Flavors Include:

Blueberry Cheesecake

Cinnamon Coffee Cake

Banana Nut

Vanilla

Lemon Angel Food Cake

Breakfast Sandwiches

Served on an English Muffin - \$7.99 each

Egg & Cheese

Crispy Bacon, Egg & Cheese

Sausage, Egg & Cheese

Tomato, Spinach, Egg & Cheese

Individual Quiche or Frittata (3")

One Dozen Minimum - \$7.99 each

Bacon, Ham & Swiss

Garden Vegetables & Feta

Spinach & Mozzarella



Salads



Leafy Green Salads

Small – 5 Guests Large – 20 Guests
Medium – 10 Guests Extra Large – 40 Guests

Traditional Salads

Small – \$50 Large – \$80
Medium – \$60 Extra Large – \$110

***Garden Salad**

Mixed Greens with Tomatoes, Cucumbers, Olives & Red Onions accompanied by a Balsamic Vinaigrette

***Caesar Salad**

Crisp Romaine with Croutons & Shaved Romano Cheese accompanied by a Homestyle Caesar Dressing

Pranzi's Pasta Salad

Shell Pasta with Diced Onions & Peppers. Tossed in a Mayonnaise-Based Dressing.

Creamy Red Skinned Potato Salad

Red Diced Potatoes with Chopped Onions in a Rich Mayonnaise

Orzo Florentine Sun-Dried Tomato Salad

Orzo Pasta, Feta Cheese, Sun-Dried Tomatoes & Spinach tossed in a Light Vinaigrette.

Specialty Salads

Small – \$60 Large – \$110
Medium – \$80 Extra Large – \$140

***Gourmet Mixed Green Salad**

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices & Crumbled Gorgonzola Cheese, served with a Balsamic Vinaigrette on the side

Israeli Couscous Salad

Couscous with Cherry Grape Tomatoes, Fresh Diced Cucumbers, Shredded Carrots, Fresh Basil & Feta Cheese in a Light Citrus Vinaigrette

Baby Potato Salad

A Colorful Potato Blend, Fresh Herbs, Shaved Parmesan, Red Onions, Frisee & Pancetta tossed in a Mustard Vinaigrette.

Farro Salad

Farro, Naval Orange Pieces, Arugula, Fennel & Shaved Parmesan, dressed in Agave, Red Wine Vinegar & Extra Virgin Olive Oil

Bowtie Pasta & Broccoli Aglio

Bowtie Pasta tossed with Broccoli & Black Olives in a Fresh Garlic Oil Sauce. Topped with Parmesan Cheese

Caprese Salad

Fresh Bocconcini Mozzarella, Grape Tomatoes & Garden Basil Pesto

Deli Salads

Small – 10 Guests Large – 40 Guests
Medium – 20 Guests Extra Large – 60 Guests

Fresh Cucumber & Red Onion Salad

Cucumbers, Red Onions, and Heirloom Tomatoes marinated in a Red Wine Vinaigrette

Grilled Asparagus Salad

With Roasted Red Peppers & Goat Cheese

Grilled Eggplant & Roasted Red Pepper Salad

Fire-Roasted Eggplant & Colorful Bell Peppers layered with a Balsamic Reduction, Olive Oil & Basil

Grilled Native Garden Vegetable Salad

Zucchini, Yellow Squash, Eggplant, Asparagus & Red Peppers, finished with Extra Virgin Olive Oil & a Balsamic Glaze

Marinated Artichoke Salad

Olive Oil, Red Wine Vinegar & Fresh Herbs

Roasted Red Pepper Salad

Roasted Bell Peppers with Basil, Balsamic Vinegar & Feta Cheese

***Tex-Mex Salad**

A blend of Fresh Romaine, Diced Tomatoes, Red Onions, Corn & Black Beans. Finished with a Fresh Cilantro Vinaigrette

Three Bean Salad

Green Beans, Kidney Beans & Chickpeas mixed with Onions & a Champagne Vinegar

Tortellini Chicken Pesto Salad

Tri-Color Tortellini Salad with Pesto, Sun-Dried Tomatoes & Diced Grilled Chicken

Tortellini & Broccoli in Sun-Dried Tomato Pesto

Basil & Parmesan Purée with Garlic & Sun-Dried Tomatoes

***Quinoa Burrito Salad**

Romaine, Tri-Color Quinoa, Cherry Tomatoes, Black Olives, Black Beans & Corn with a Cilantro-Lime Vinaigrette

***Root Vegetable Quinoa Salad**

Romaine, Tri-Color Quinoa, Roasted Sweet Potatoes, Beets, Turnips & Carrots with a Red Wine Vinaigrette

***Kale, Apple & Quinoa Salad**

Kale & Tri-Colored Quinoa with Walnuts, Dried Cranberries, Goat Cheese & an Agave Dressing.

***Quinoa Hummus Salad**

Tri-Color Quinoa mixed with Fresh Romaine, Kalamata Olives, Roasted Peppers & Marinated Artichoke Hearts, topped with house made Hummus.



Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Pasta

Baked Penne

Penne Pasta tossed with Marinara, Ricotta, Parmesan & Mozzarella Cheese then baked

Half - \$55 Full - \$95

Pink Vodka Gnocchi

Baked with Vodka Sauce & Three Cheeses

Half - \$65 Full - \$120

Spinach Cream Gnocchi

Baked with Spinach, Cream Sauce, Romano & Goat Cheese

Half - \$65 Full - \$120

Gnocchi with Whole Plum Tomato Sauce

Ricotta Gnocchi tossed in a Chunky Plum Tomato Sauce, finished with Garlic & Basil

Half - \$65 Full - \$120

Cavatelli Bolognese

Fresh Dough-Shaped Pasta tossed with Sweet Italian Sausage Pieces & a Rich Creamy Tomato Sauce

Half - \$65 Full - \$120

Cheese Ravioli

With your choice of Pink Vodka or Marinara Sauce

Half - \$65 Full - \$120

Butternut Squash Ravioli

Served in a Sage Cream Sauce

Half - \$65 Full - \$120

Jumbo Stuffed Shells

Stuffed with a Ricotta Cheese Filling then baked with our House Marinara Sauce & Mozzarella

Per Dozen - \$20

Manicotti

Jumbo Tube-Shaped Pasta with a Ricotta Cheese Filling and baked with our House Marinara Sauce & Mozzarella

Per Dozen - \$29.50

Meat Lasagna

Seasoned Ground Beef with layers of Ricotta, Mozzarella, Pecorino Cheese & Pasta Sheets

Half - \$75 Full - \$145

Old-Fashioned Macaroni & Cheese

Elbow Pasta tossed in a Rich Cream Sauce with Blended Cheeses & baked with a Ritz Cracker Crust

Half - \$70 Full - \$130

Penne Marinara

Penne Pasta tossed in our House Marinara Sauce

Half - \$55 Full - \$95

Penne Pink Vodka

Penne Pasta in a Tomato Cream Sauce with Flambéed Vodka, Basil & Pecorino

Half - \$55 Full - \$100

Pasta Primavera

Garden Vegetables sautéed in a Garlic & Oil Sauce, tossed with Penne Pasta

Half - \$55 Full - \$105

Parmesan Risotto

Carnaroli Rice cooked in Chicken Broth, finished with Pecorino Cheese & Butter

Half - \$60 Full - \$120

Wild Mushroom Risotto

Our Parmesan Risotto cooked with Wild & Domestic Mushrooms

Half - \$60 Full - \$120

Seafood Risotto

Parmesan Risotto cooked with Assorted Shellfish

Half - \$80 Full - \$160

Tortellini Pink Vodka Sauce

Cheese filled Tri-Color Pasta tossed in a Pink Vodka Sauce

Half - \$65 Full - \$120

Pasta with Broccoli Aglio

Broccoli Florets sautéed in a Light Garlic & Oil Sauce, tossed with Penne Pasta & Parmesan Cheese

Half - \$55 Full - \$100

Eggplant

Eggplant Parmesan

Breaded Eggplant Cutlets baked with layers of our Marinara Sauce, Mozzarella & Parmesan Cheese

Half - \$75 Full - \$140

Eggplant Rollatini with Spinach & Cheese

Tender Eggplant rolled with Spinach & Cheese, baked in Marinara Sauce

Half - \$75 Full - \$140

Eggplant Rollatini with Prosciutto & Mozzarella

Tender Eggplant rolled with Prosciutto & Mozzarella, baked in Marinara Sauce

Half - \$85 Full - \$150



Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Poultry

Asian Sweet Chili Stir Fry with Chicken

Sautéed Asian Vegetables & Chunks of Chicken in a Sweet & Sour Glaze

Half - \$80 Full - \$150

Chicken Capri

Pan-Seared Chicken Breast sautéed with Artichokes, Roasted Peppers, Mushrooms & Roasted Shallots in a Marsala Wine Sauce

Half - \$80 Full - \$150

Chicken Française

Chicken Breast dipped in Egg Batter, finished in a Lemon White Wine Sauce

Half - \$80 Full - \$150

Chicken Marsala

Pan-Seared Chicken Breast sautéed with a Marsala Mushroom Wine Sauce

Half - \$80 Full - \$150

Chicken Parmesan

Breaded Chicken Cutlet topped with Mozzarella, Parmesan Cheese & Marinara Sauce

Half - \$80 Full - \$150

Chicken Piccata

Pan-Seared Chicken Breast sautéed with Capers, Garlic Lemon Butter & White Wine

Half - \$80 Full - \$150

Chicken & Rice

Diced Free-Range Chicken cooked with Plum Tomatoes & Spanish Spices with Aromatic Vegetables

Half - \$80 Full - \$150

Chicken on the Bone

Roasted Chicken Pieces with a House-Seasoned Rub, Tomatoes, Spinach, Spices & Aromatics

Half - \$65 Full - \$120

Chicken Pot Pie

Slow-Roasted Chicken with a Delicate Sauce & Seasonal Vegetables with a Puff Pastry Top

Half - \$70 Full - \$130

Chicken Tenders

Crispy battered Chicken Tenderloins

Half - \$55 Full - \$100

Chicken Wings

Plain, Barbecue, Buffalo, or Tennessee Honey Bourbon

Half - \$80 Full - \$145

Grilled Marinated Chicken

Grilled Chicken Breast marinated with Balsamic Vinegar, Oil & Seasonings

Half - \$75 Full - \$140



Beef

Asian Sweet Chili Stir Fry with Beef

Sautéed Asian Vegetables & Beef Tips in a Sweet Chili Sauce

Half - \$80 Full - \$150

Beef Pot Pie

Slow-Braised Beef in a Delicate Sauce & Seasonal Vegetables with a Puff Pastry Topping

Half - \$80 Full - \$150

Beef Tips in Burgundy Sauce

Sautéed Tender Beef Tips with Mushrooms & Onions in a Rich Wine Gravy

Half - \$90 Full - \$170

Braised Short Ribs

Fork-Tender Beef Short Ribs slowly braised then smothered in a Chianti Wine Reduction

Half - \$90 Full - \$170

Herb Crusted Black Angus Tenderloin

With a Wild Mushroom Demi-Glaze

(Serves 8 – 10 Guests) - \$290 each

Homestyle Meatballs

Home recipe spheres of Ground Beef simmered in a Light Tomato Sauce

Half - \$75 Full - \$140

Shepherd's Pie

Ground Beef baked with layers of Creamy Corn & Mashed Potatoes

Half - \$75 Full - \$140

Stuffed Peppers

Peppers packed with a flavorful mix of Rice, Ground Beef & Seasonings

\$7.99 each



Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Veal

Stuffed Veal Rollatini

With Prosciutto, Mozzarella & Sage

Half - \$115 Full - \$215

Veal & Peppers

Tender Braised Veal with Bell Peppers & Onions
in a Rich Tomato Sauce

Half - \$90 Full - \$175

Veal & Mushrooms

Tender Braised Veal with Mushrooms in a
Rich Tomato Sauce

Half - \$90 Full - \$175

Veal, Onions & Peas

Tender Braised Veal with Onions & Green Peas
in a Rich Tomato Sauce

Half - \$90 Full - \$175

Veal Marsala

Pan-Seared Veal Cutlets sautéed in a Marsala
Mushroom Wine Sauce

Half - \$90 Full - \$175

Seafood

Asian Chili Stir Fry with Shrimp

Sautéed Asian Vegetables & Shrimp in a
Sweet Chili Sauce

Half - \$95 Full - \$180

Baked Scrod with Crumb Topping

Baked White Fish topped with a Herb Butter
Cracker Crumb Topping

Half - \$85 Full - \$180

Grilled Salmon with Dill Butter

Flaky Salmon topped with rich Dill Butter

Half - \$85 Full - \$160

Jumbo Baked Stuffed Shrimp

With Fresh Crab Meat Stuffing

\$8.50 each

Seafood Paella

Spanish-Style Seafood Stew with Chicken,
Chorizo & Short Grain Rice seasoned with
Saffron, Aromatics, Vegetables & Sweet Peas

Half - \$90 Full - \$180



Turkey

Whole Roasted Turkey

With Homemade Bread Stuffing & topped
with Turkey Gravy

15 – 17 Lbs. - \$120

18 – 22 Lbs. - \$170

Fresh Sliced Turkey Breast

With Homemade Bread Stuffing & topped
with Turkey Gravy

Half - \$75 Full - \$175

Pork

Barbecue Pulled Pork

Smoked & Dry-Rubbed Pork roasted until
tender & mixed with our House Barbecue Sauce

Half - \$80 Full - \$150

Sausage & Peppers

In Natural Juices or Red Sauce

Half - \$80 Full - \$150

Whole Budaball Ham

Brown Sugar & Pineapple Glaze served with Raisin Sauce

18 – 20 Lbs. - \$195

Roasted Pork Loin

Tender Pork Loin, roasted to golden perfection

(Serves 8 – 10 Guests) - \$145 each

Barbecue Baby Back Ribs

Smoked & Dry-Rubbed Pork Ribs roasted until
tender & mixed with our House Barbecue Sauce

Half - \$80 Full - \$150



Accompaniments



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Starches

Creamy White Mashed Potatoes

Idaho Potatoes mixed with Heavy Cream & Butter

Half - \$55 Full - \$100

Red Bliss Mashed Potatoes

Red Potatoes mixed with Heavy Cream & Butter

Half - \$55 Full - \$100

Oven Roasted Potatoes with Garlic & Herbs

Roasted Red Baby Potato Halves tossed with
Olive Oil, Garlic, Rosemary & Thyme

Half - \$55 Full - \$100

Sweet Potato Casserole

Puréed Yams with Butter, Maple & Brown Sugar,
baked with a topping of Graham Cracker
Crumbs & Marshmallows

Half - \$55 Full - \$100

Potatoes Au Gratin

Sliced Potatoes baked in a Rich Cheesy
Sauce until golden & bubbly

Half - \$55 Full - \$100

Confetti Rice

White Rice cooked in Chicken Broth with
Finely Diced Vegetables & Herbs

Half - \$55 Full - \$100

Rice Pilaf

White Rice simmered in Chicken Broth with
Celery, Onions & Carrots

Half - \$55 Full - \$100

French Fries

Julienne Idaho Potatoes deep fried
until crispy & golden brown

Half - \$55 Full - \$100

Tater Tots

Crispy, Golden-Brown Potato Bites

Half - \$55 Full - \$100

Vegetables

Fresh Green Bean Almondine

Green Beans in a Sherry Butter with
Toasted Almond Slices

Half - \$55 Full - \$100

Grilled Garden Vegetables

Red Peppers, Zucchini, Summer Squash,
Asparagus & Eggplant fire-grilled with Olive Oil

Half - \$65 Full - \$130

Harvest Roasted Vegetables

Butternut Squash, Beets, Baby Carrots, Parsnips,
Turnips & Fennel roasted with Triple Sec & Nutmeg

Half - \$65 Full - \$130

Sautéed Vegetables

Baby Carrots, Zucchini, Summer Squash & Broccoli

Half - \$65 Full - \$130

Tarragon Maple Glazed Carrots

Baby Carrots roasted with a Buttery
Maple & Tarragon Glaze

Half - \$55 Full - \$100



Dessert Platters



Small – Serves up to 10 Medium – Serves up to 20

Large – Serves up to 40 Extra Large – Serves up to 60

Miniature Pastry Platter

Selections may include: Miniature Tartlets, Petite Chocolate Mousse Cups, Miniature Éclairs, Cream Puffs, Cannolis, Miniature Cheesecakes, Miniature Molten Cakes and/or Sfogliatelle

Small – \$75 Large – \$175
Medium – \$115 Extra Large – \$230

Homestyle Cookies Platter

A variety of Seasonal Cookies & Classic Favorites. Selections may include: Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin and/or Chocolate Chip

Small – \$60 Large – \$140
Medium – \$90 Extra Large – \$190

Homestyle Cookies & Bars Platter

A variety of Seasonal & Classic Cookie favorites with an assortment of Seasonal & Classic Bakery Bars.

Selections may include: Brownies, Blondies, Magic Cookie Bars and/or Rice Krispies Treats

Small – \$60 Large – \$140
Medium – \$90 Extra Large – \$190

Italian Cookies Platter

Selections may include: Biscotti, Pistachio, Pignoli, Coconut Macaroons, Italian Ricotta Cookies, Powdered Shortbread & Raspberry and/or Apricot Bowties

Small – \$65 Large – \$190
Medium – \$95 Extra Large – \$285



Desserts



Standard Cakes

Whatever your style is, we can create the perfect cake that flawlessly expresses your personal tastes.
Gluten-Free & Vegan Cakes are available upon request. Additional fees to apply.

Cake Flavors

White Wedding
Yellow
Chocolate
Spice
Marble
Carrot
Lemon
Lemon Chiffon
Almond
Strawberry
Red Velvet
Mocha
Champagne
Funfetti
Butter Pound Cake

Frosting Flavors

White Buttercream
Lemon Buttercream
Almond Buttercream
Chocolate Buttercream
Grand Marnier Buttercream
Cream Cheese
Chocolate Fudge
Danish Buttercream
Fresh Whipped Cream

Specialty Frostings Available:

Swiss Buttercream: delectably smooth, made with all real Butter & White Fluffy Meringue

Italian Buttercream: a deliciously smooth feel & taste made with all real Butter & a Cooked Sugar Syrup

Cake Fillings

Fresh Fruit
Raspberry Filling
Strawberry Filling
Lemon Curd
Cream Cheese
White Chocolate Mousse
Milk Chocolate Mousse
Strawberry Mousse
Fresh Whipped Cream
Chocolate Ganache
Nutella

Round Cakes 4 Cake Layers & 3 Cake Fillings

6" Cake Serves 8-10	\$21.99
8" Cake Serves 11-15	\$29.99
10" Cake Serves 16-20	\$45.99
12" Cake Serves 20-30	\$59.99

Sheet Cakes with Buttercream Frosting

2 Layer Half Sheet Serves 25-35	\$85
3 Layer Half Sheet Serves 40-50	\$120
2 Layer Full Sheet Serves 50-70	\$195
3 Layer Full Sheet Serves 70-100	\$235

Additional Options

Fresh Mixed Berry Filling
Fresh Strawberry Filling
Fresh Whipped Cream with Fruit Purée Filling
8" - \$4 additional
10" - \$6 additional
12" - \$8 additional
Half Sheet - \$12 additional
Full Sheet - \$20 additional



Standard Cupcakes

\$45 per Dozen

Frosting Flavors

White Buttercream
Lemon Buttercream
Almond Buttercream
Chocolate Buttercream
Grand Marnier Buttercream
Cream Cheese
Chocolate Fudge
Fresh Whipped Cream

Cupcake Flavors

White Wedding
Yellow
Chocolate
Spice
Marble
Carrot
Lemon
Lemon Chiffon
Almond
Strawberry
Red Velvet
Mocha
Champagne
Funfetti
Butter Pound Cake

Customizable options available.

Additional fees to apply.



Bar & Liquor Packages



Beer & Wine Packages

Beer – Choose Three Selections

Wine – Choose Three House Selections

Beer Selections: Amstel Light, Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona, Peroni, Stella Artois, Sam Adams Boston Lager, Sam Adams Seasonal, Blue Moon, Yuengling, Narragansett Lager, Whalers or Harpoon IPA, White Claw Spiked Seltzers, or Angry Orchard

House Wine Selections: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Rosé, Cabernet Sauvignon, Merlot, or Pinot Noir

Kilburn Beverage Package

Vodka, Gin, Rum, Tequila, Whiskey & Bar Mixers

House Curated Beer Selections

House Curated Wine Selections

Bar Pricing

Bar Packages	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4.5 Hours</u>
Kilburn Bar	\$24	\$32	\$37	\$40
Beer & Wine	\$20	\$24	\$29	\$35

Signature Cocktails & Mocktails

Traditional Red, White & Seasonal Sangrias,
Margaritas, Champagne Cocktails & more!

Ask your Event Specialist for our latest selections.

Cash Bar

\$275 per Bartender

Cash & All Major Credit Cards
Accepted

Non-Alcoholic

Soft Drink Bar

Includes assorted Soft Drinks,
Juices & Water

\$8.50 per Guest

All Open Bar Packages include a
Non-Alcoholic Soft Drink Bar



Get in Touch

We invite you to contact us to schedule a consultation and start planning today!
We are so very excited to discuss every detail.



Thank You!

E-mail Address

kilburnmills@pranzi.com

Phone Number

401.383.3631

Official Website

www.pranzi.com

