

Milner Brothers Catering

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The Milner Brothers; Buddy & John have 40 plus years in the food service industry. Having opened and operated two successful restaurants in the triad provides us with an advantage that many other local professional caterers cannot. Our facilities, menus, and experience allow us to satisfy the most intimate an oyster roast to the grandest of wine dinners & wedding receptions. Born and raised here in the triad, The Milner brothers bring a local understanding of what our clients expect. We have been custom building great parties, events and galas together for over 8 years. We enjoy the process of making your event unique and representative of you. Get in touch with the Milner brothers so we can help you make your event awesome. Here are some ideas to help get you started. We look forward to hearing from you!

Thank you for your business,
Buddy & John

Notes from the Chefs:

Milner Brothers Catering can provide you with great food, full beverage & bar service, and service for any occasion. From pickup or delivered events for twenty guests to full service events for five hundred, Buddy and I are ready to bring it all to the table.

We understand that not everyone is built the same way, so if you have any dietary restrictions just let us know. From vegetarian & vegan alternatives, to gluten free and low sodium, we can help make the best selections or come up with ways to satisfy your needs. We source many ingredients locally when in season and we would love to share those efforts with you. If you have something in

mind give us a call and we can confirm our local source for availability.

A three-day advance notice is required for all full service daytime events, and a weeks notice for all full service dinner functions. All pick up orders and deliveries require a two-day "heads up" to insure quality product & preparation.

For your event projections: We use Hauser rentals for most of our functions when necessary. Cost per guest usually runs from \$4.00 to \$8.00 per person. Depending on the date of the event and number of guests we can supply many of the necessary items needed to make it perfect at no additional cost. If you chose, we can supply high-end disposable items as well. No shame in convenience and ease our mother always said.

Milner Brothers Catering requires a \$200.00 minimum on all deliveries, a \$300.00 minimum on all full service daytime events and a \$500.00 minimum on all evening full service functions. Guest count confirmation & cancellations must be made no less than 24 hours in advance of the event. In the event of a cancellation we reserve the right to withhold 50% of the total cost of the event. We require a 48 hour confirmation and full payment of invoice prior to the event unless otherwise arranged. The more you need, the less it cost per person, so ask us about price breaks for larger functions.

Ask us about bar services, coffee service and bread service. All functions typically include water and tea service, but we can provide any beverage just let us know what you are looking for. Basic bar set up with beer and wine usually runs around \$8.00 per person depending on choices and event duration. Full bar set up with liquor included is usually around \$14.00 per person. Dessert additions are usually around \$3.00 per guest

The Menu...

Soups & Stews...

\$4.00 per person

She crab bisque

Tomato bisque with goat cheese, croutons, fresh basil (gluten free)

Gazpacho (seasonal)

Black bean soup (vegan, gluten free)

Suburban stew (southwestern Brunswick)

Chicken & sausage gumbo (seasonal)

Chili (any kind, seasonal)

Salads & Slaws...

Green apple-blue cheese slaw (vinegar based) \$3.00

Brothers bacon-blue cheese slaw (mayonnaise based) \$3.00

Tomato, cucumber & red onion salad \$2.50

Three bean salad (edamame, chick pea, cannellini bean) \$3.00

Simple salad with choice of dressing \$3.50

Seasonal salad mkt \$

Cesar salad: traditional or Milner's style \$3.75

Any one of our menu salads: market \$

Mustard potato salad \$2.50

Artichoke & Fingerling potato salad \$3.50

Sidney's chicken salad \$5.00

Shrimp Remoulade \$8.00

Asian style rare tuna salad \$10.00

Lump crab salad with heart of palm \$10.00

Dips, salsas & cheese...

Milner's pimento cheese & crackers (warm or cold) \$2.50

Roasted garlic-blue cheese dip & crackers \$2.75

Surry sausage-goat cheese dip & crackers \$2.75

Artisan cheese, quince & crackers \$3.00
“Cliché” delicious dips e.g. lump crab, artichoke, spinach, etc. mkt\$
tomato-avocado salsa, tortilla chips \$3.00
heirloom tomato salsa (seasonal) \$3.00
“bruschetta salsa” crostinis \$3.00
classic shrimp cocktail \$4.25
lowcountry shrimp cocktail, “pickled shrimp” remoulade \$5.00
citrus & jalapeno shrimp cocktail, avocado, citrus yogurt dip, \$5.50
warm smoked N.C. trout & boursin cheese dip (Or)
Chilled smoked salmon-boursin cheese dip
with caper, pickled red onion & toast \$3.75

Finger food, platters passed & placed...

Here are some ideas to get you started. Prices will vary based on quantity, event location and total menu development. Give us a call to discuss pricing for your event.....

Little crab cakes with remoulade & chive
Little salmon croquets with caper aioli & chive
Asian style rare tuna Napa cabbage “cups”
Asian style smoked chicken cabbage “cups”
Tuna ceviche ‘spoons’
PEI mussel “spoons”
Oyster “shooters”
Seared scallops in bacon (or country ham), pepper jelly & chive
Smoked salmon-cucumber canapés, boursin, caper, red onion
Blinis (little pancakes) ...any kind any topper. just ask
Stuffed baby potatoes e.g. smoked salmon-boursin, “loaded”,
mushroom duxelle, roasted garlic-blue cheese, etc.
Sidney’s chicken salad sliders, plain or “clubbed”
Roasted Angus beef sliders, roasted garlic blue, arugula, tomat-
horseradish remoulade
Pulled pork sliders, vinegar slaw, mustard remoulade

Smoked salmon pretzel sliders, boursin, caper, arugula, tomato
Cucumber "tea" sandwiches, whole wheat, minted yogurt, goat feta
Pimento cheese "tea" sandwiches
Warm country ham-pimento on Moravian butter bisquits
Country ham, gruyere, poppy seed-honey mustard on bisquits
Brothers open faced bacon, lettuce & tomato sandwiches
Seasonal fruit "shots" e.g. strawberry-basil
Gazpacho "shots"
Oyster bisque "shots"
Little shrimp & grits, in sherbet dishes, demi-tasse spoon
Caprese skewers
Grapes & artisan cheese skewers
chilled vegetable platter with choice of dressing for dipping
Grilled & roasted seasonal vegetables, choice of dressing

Buffets, banquets, luncheons & suppers...

Planned, set up, served & broken down.

Almost anything can be done from one of our restaurant menus, so if you don't see something that you have in mind let us know. Prices are generally based on tiers and we have four to get you started with planning. These prices do not include tax or gratuity. Gratuity is based on quantity of staff necessary to serve the event. (The fewer the guests, the less cost required to staff) These prices are subject to change with seasonality and availability. We will let you know during planning process if there is a discrepancy.

1) "The basic". This one is great for luncheons especially
Included choice of soup or salad, one starch, one vegetable and a protein with appropriate sauce. Lunch \$ 14.00, dinner \$ 20.00

2) Choice of cheese or dip welcome appetizer, soup or salad, one starch, two vegetables, one protein. Lunch \$ 18.00, dinner, \$ 24.00.

3) Choice of cheese, dip and one appetizer or finger food (3). Soup or salad, two proteins, one starch, two vegetables and a dessert. Lunch \$22.00, dinner \$28.00

4) "The Hybrid" you are in charge....

Customize with our help to perfectly cater to you or your clients desires. Hors d'oeuvres, buffet, full bar, all, you name it. Market \$.

Suggestions to choose from.....

Soups, salads & appetizers can be chosen from the above menu.

Recommended Starches:

Mac N' cheese

Scalloped potatoes

Hash brown casserole

Herb roasted potatoes

Boursin-chive potato cakes

Pimento cheese grits

Carolina gold rice pilaf

Risotto (any flavor, facility depending)

Succotash

Recommended Vegetables:

sauteed green beans (amondine, pecan, "garlicky", simply prepared)

collard greens

herb roasted seasonal vegetables

roasted asparagus

roasted cauliflower

broccoli florets

tomato Florentine (creamed spinach stuffed tomatoes with parmesan cheese)

Recommended Proteins: all served with appropriate sauces.

Overnight black angus potroast

Grilled black Angus beef bistro tenderloin

Herb Roasted black Angus Beef tenderloin (market \$)

Herb roasted Roasted black angus "prime rib" (market \$)

Beef tenderloin bourgognone

Roasted pork loin

Roasted pork tenderloin

Carolina over night smoke pork "Q"

Pan roasted chicken (boneless, skin on)

Grilled lemon-herb chicken (boneless, skin off)

Under some circumstances we can provide fried chicken....

Grilled salmon Fillet

Grilled mahi-mahi fillet

Pan roasted N.C. trout

Grilled yellow fin tuna (Mkt \$)

Seasonal fish (Mkt \$)

Sweets.....

We make many of our desserts in house daily. We also have a pastry chef partner that can potentially satisfy your sweet tooth as well. Here are some suggestions to get you started. If there is something you would like for your event that you do not see "we can talk to the baker". All cakes need prior approval. Mini desserts are \$2.50 per person, full portions are \$4.00 per person.

Mini desserts:

Brownie squares

Lemon squares

Pecan squares

Toffee chocolate chunk cookies

Coconut chocolate chunk cookies

Chocolate chip cookies

Mini cupcakes

Milk shake "shots"

Little ice cream sandwiches

Full desserts:

Seasonal cobblers

Seasonal bread pudding

White chocolate almond bread pudding

Ice cream sundaes

Banana pudding

Crème pies (e.g. coconut, banana, lemon)

Layer cakes (rounds)

Sheet cakes (rectangles)

Sample Menu created with one of our valued clients.....

Hors d'oeuvres

Mini crab cakes, remoulade & chive
Garpes & aged gouda skewers
Caprese skewers
Asian style yellowfin tuna "spoons"
Pimento cheese & pickle platter

Buffet

seasonal salad: Strawberry & Arugula, candied pecans, red onion,
goat cheese, basil dressing

herb roasted vegetables
collard greens
baked mac n' cheese
Carolina gold rice pilaf

Grilled Mahi-Mahi fillet, preserved lemon-caper "salsa"
&

Black Angus Beef tenderloin Borgognone, pearl onions, cremini
mushrooms, baby carrots, in a rich red wine demi glace

Sweets

Little Sweet potato cupcakes, spiced buttercream, candied pecan
Little double chocolate cupcakes, godiva fudge frosting, raspberry

Tailgates, picnics, BBQ'S & casual outdoor gatherings.....

In addition to our regular catering menu here are some suggestions for this type of event that come to mind.

* an additional \$2.00 per guest includes "Full Catering Setup": forks, knives, disposable chafers, napkins, cups, ice etc.

* there is a twenty portion minimum on many items, but if we have it in stock we usually can provide.

* we make everything from scratch and do not "cut any corners"

Fixins.....

Potato salad (southern mustard based, german, or fancy) \$2.50

Pasta salad (Mediterranean or American) \$2.50

Mac n' cheese \$3.00

House made potato chips \$1.00

Bbq pinto beans \$2.00

Black beans \$2.00

Cornbread \$1.50

Broccoli frittelle \$2.50

Slaw (choose from above) \$2.75

BBQ slaw \$1.50

Pickles \$1.00

Habanero hot sauce bottle (5 oz.) \$10.00

Meats....

Carolina Que (overnight hickory smoke pork shoulders)

Brother's Ribs: St Louis cut, dry rubbed & smoked

Served with thin or thick BBQ sauce.

½ rack (6-8 bones) \$14.00

full rack \$24.00

Jumbo Chicken Wings: Traditional hot or Smoked & dry rubbed

8 wings \$8.00

15 wings \$13.50

25 wings \$22.50

50 wings \$45.00

Milner Brother's Buttermilk Fried Chicken \$7.00

* Served hot or cold (we love it cold)

* Traditionally all white meat, boneless, skin on & crispy

* Can do whole chicken, bone in just ask

Desserts: \$2.50

* can choose from the above dessert list, but here are a few quick suggestions

brownie squares

lemon squares

pecan squares

toffee chocolate chunk cookies

traditional "made from scratch" banana pudding

