

Green Mill CATERING

AWARD-WINNING CATERING *from CASUAL to Elegant*





Strawberry Goat Cheese Bruschetta

Hors D'Oeuvres

BUTLER PASSED

BRUSCHETTA

Green Mill's classic tomato basil recipe. Served on a crostini.

50 pieces/\$65 serves 25

✦ TURKEY & ROAST BEEF ASPARAGUS ROULADES*

Steamed asparagus with herbed cream cheese wrapped with a combo of turkey and roast beef.

36 roulades/Market price serves 25

✦ CAPRESE SKEWERS

Fresh mozzarella, grape tomatoes, and basil drizzled with balsamic glaze.

36 skewers/\$55 serves 25

OLIVETTA AND GOAT CHEESE CROSTINI

Sicilian olive mix with mild goat cheese atop a crostini.

50 pieces/\$59 serves 25

SPINACH PARMESAN CROSTINI

Homemade creamy spinach dip, topped with parmesan, and a sliced cherry tomato. Served on a crostini. 50 pieces/\$59 serves 25

ROAST BEEF CROSTINIS

Topped with herbed cream cheese, roast beef, horseradish sauce, and chives.

36 pieces/\$79 serves 25

✦ SHRIMP SHOOTERS*

Poached shrimp with cocktail sauce, cilantro, and a lemon wedge.

36 pieces/\$125 serves 25

✦ MINI FRUIT KABOBS

Assortment of seasonal fresh fruit skewers.

36 kabobs/Market price serves 25

CHICKEN SATAY

Grilled chicken skewers drizzled with peanut sauce.

36 skewers/\$79 serves 25

STRAWBERRY GOAT CHEESE BRUSCHETTA

Crostinis with goat cheese, diced strawberries, basil, and drizzled with balsamic glaze.

36 pieces/\$79 serves 25

CRAB STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a delicate crab mixture and drizzled with white wine and parsley butter. Topped with parmesan toasted bread crumbs.

50 pieces/\$75 serves 25

WILD RICE STUFFED MUSHROOM CAPS

Mushroom caps stuffed with wild rice, thyme, dried cherries, and parmesan cheese. Topped with parmesan toasted bread crumbs.

50 pieces/\$69 serves 25

MEDITERRANEAN BRUSCHETTA

Crostinis with arugula pesto, garbanzo beans, lemon, tahini, olive oil, and asparagus.

36 pieces/\$79 serves 25

SPANIKOPITA

Flakey phyllo dough filled with spinach, feta cheese, cream cheese, and garlic.

36 pieces/\$79 serves 25

Butler passed items are also available as trays and platters.

Special

One-hour of unlimited butler-passed hors d'oeuvres with any sit-down meal.

PICK THREE FOR ONLY \$5.00 PER PERSON

** Not included with this offer.*



Roast Beef Crostinis



Crab Stuffed Mushroom Caps

Hors D'Oeuvres



Artisan Cheese Tray

TRAYS *and* PLATTERS

SPINACH DIP TRAY

Creamy homemade spinach dip surrounded by fresh homemade bread.

\$49 serves 25

DELI TRAY

Deli meats and cheeses piled high and served with assorted crackers.

\$79 serves 25

✦ FRESH FRUIT TRAY

Fresh assortment of melon and citrus beautifully displayed.

\$65 serves 25

CHEESE & CRACKER TRAY

Cheddar, pepper jack, provolone, spreadable garlic and herb cheese, and assortment of crackers.

\$75 serves 25

HUMMUS TRAY

Creamy roasted red pepper hummus with pita chips.

\$69 serves 25

✦ FRESH VEGETABLE TRAY

Fresh cold assortment of crisp vegetables served with cucumber dill dressing.

\$60 serves 25

TORTILLA PINWHEELS

Choice of turkey, roast beef or vegetable.

36 pieces/\$48 serves 25

✦ SHRIMP COCKTAIL TRAY

A beautiful arrangement of peeled, chilled shrimp served with tangy cocktail sauce.

Market Price/3 pounds serves 25

ARTISAN CHEESE TRAY

A selection of cheeses: bleu, aged cheddar, brie, and goat cheese. Served with crackers and assorted olives. Garnished with seasonal berries.

\$125 serves 25

✦ GRILLED VEGETABLE PLATTER

Seasonal vegetables, balsamic glaze, pesto, and olive oil.

\$75 serves 25

CROSTINI DIP TRAY

Creamy homemade spinach dip and tomato basil bruschetta surrounded by crostinis.

50 pieces/\$65 serves 25

HOT TABLE HORS D'OEUVRES

CHICKEN WINGS

Choose from Green Mill's signature sauces: Buffalo, Diablo, or Jim Beam. Served with choice of bleu cheese or ranch.

Available traditional or "No Bones" wings.

50 wings/\$80 serves 25

PARMESAN CHICKEN SKEWERS

Italian breaded chicken served with marinara dipping sauce.

50 skewers/\$70 serves 25

MINI WALLEYE CAKES

Green Mill's homemade walleye cakes served with garlic aioli.

36 pieces/\$99 serves 25

MEATBALLS

Classic marinara, Swedish, or BBQ.

50 meatballs/\$65 serves 25

✦ TENDERLOIN TIPS

Tender tips of beef served with a creamy horseradish or Béarnaise sauce.

Market price serves 25

MINI EGG ROLLS

Crispy vegetable egg rolls served with sweet and sour dipping sauce.

36 pieces/\$80 serves 25

Signature Stations

Must have a minimum of two stations. Chef Attendant required at \$50 per chef with a minimum of 25 guests.
Number of chefs required will be determined with final guest count.

SIGNATURE PASTA STATION

Choose two signature pastas:

- Italian Sausage Trottole
- Mostaccioli
- Vegetable Alfredo Trottole
- Wild Mushroom & Chicken Penne
- Mac 'N' Cheese

\$15 per person

Premium Pastas for an additional \$3.00

- Spinach Tortelloni
- Desert Fire Pasta with Shrimp
- Lobster Mac 'N' Cheese

BACON STATION

Everything is better with bacon.

Choose up to 3 options:

- Chocolate covered bacon
- Bacon wrapped dates
- Thick cut maple glaze bacon
- Bacon wrapped chicken
- Bacon wrapped water chestnuts
- Bacon wrapped jalapeños

\$10 per person

CROSTINI STATION

Choose up to 3 toppings with grilled flatbread and crostinis.

- Olive tapenade
- Creamy homemade spinach dip
- Warm spinach artichoke dip
- Roasted red pepper hummus
- Tomato basil bruschetta

\$6 per person

MINI SLIDERS

Seasoned beef patties served with pickle chips, haystack onions, mustard, ketchup, and chipotle mayo on a bun.

\$8 per person

CARVING STATION

Choice of hand-carved beef tenderloin, turkey, or ham served with with horseradish, gravy, or dijon mustard.

Beef Tenderloin: \$24 per person

Turkey: \$14 per person

Ham: \$11 per person

BUILD YOUR OWN SALAD STATION

Romaine, spring mix, spinach, carrots, red and green onions, cucumbers, sunflower seeds, hard-boiled egg, tomatoes, croutons, parmesan cheese, and cheddar cheese.

Choice of 3 Salad Dressings.

Bleu cheese • Cucumber dill • French Ranch • Lite Italian • Oregano vinaigrette
Pomeray vinaigrette • Red wine vinaigrette

\$12 per person

Premium toppings for an additional \$3.00:

- Bleu cheese
- Bacon
- Chicken
- Black olives

Gluten Friendly without croutons and with non-marinated chicken

MASHED POTATO STATION

Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli.

\$7 per person



Spinach Tortelloni

Late-Night Snacks

WING DUO

Choose two signature sauces: Buffalo, Diablo, Jim Beam, Peking Zing, or Jamaican with choice of bleu cheese or ranch.

Available traditional or "No-Bones" wings.

50 wings/\$80 serves 25

POPCORN STATION

Popcorn served with a variety of shakable toppings.

\$50 serves 25

CHIP AND DIP STATION

Chips with pico de gallo, homemade creamy spinach dip, and homemade salsa.

\$75 serves 25

WALKING TACO STATION

Bag of Doritos served with seasoned ground beef, cheddar cheese, diced tomatoes, and sour cream.

\$125 serves 25

Plated Meals

DINNERS

All plated entrees include choice of Caesar or house salad, potato, vegetable, homemade bread and butter, water, and coffee station.



Baked Salmon in Dill Sauce

CHICKEN

★ GARLIC LOBSTER CHICKEN

Lightly breaded chicken with langostino lobster, ricotta, mozzarella, and parmesan. Drizzled with garlic cream sauce and topped with toasted parmesan bread crumbs.
\$32 per person

★ ABSOLUTELY VODKA CHICKEN

Chicken breast with roasted garlic in a rich creamy vodka sauce with sundried tomatoes.
\$31 per person

★ BRUSCHETTA CHICKEN

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese.
\$30 per person

★ CHICKEN PICATTA

Lightly breaded chicken breast with capers and zucchini in a light lemon cream sauce.
\$30 per person

★ CHICKEN MARSALA

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms.
\$30 per person

★ BBQ GRILLED CHICKEN

Choose from Green Mill's signature sauces: Teriyaki, Diablo, or Jim Beam.
\$28 per person

★ CHICKEN PEPPERONATA

Chicken breast topped with red bell peppers, onions, basil, and banana peppers in a white wine reduction.
\$30 per person

BEEF

★ GRILLED SIRLOIN

Our 8-ounce sirloin delicately seasoned and grilled to juicy perfection with a demi glaze.
Market price
Gluten Friendly without demi glaze.

★ FILET MIGNON

8 ounces of tender filet mignon seasoned and grilled to perfection and topped with Cabernet mushroom sauce.
Market price
Gluten Friendly without sauce.

★ ROSEMARY PRIME RIB

10-ounce USDA Choice slow-roasted prime rib crusted with roasted garlic, cracked pepper, and rosemary. Served with au jus and creamy horseradish.
Market price
Chef Attendant \$50

★ CHIANTI BEEF TIPS

Sautéed in a chianti mushroom sauce.
Market price
Gluten Friendly without sauce.

★ ROAST BEEF

Tender beef slow roasted to perfection.
\$31 per person
Gluten Friendly without sauce

VEGETARIAN/VEGAN

★ ROASTED PORTOBELLO

Marinated roasted portobello mushroom with asparagus, bell peppers, basil, pesto, hummus, and balsamic glaze.
\$26 per person

PORK

★ PORK PORTERHOUSE

Thick-cut, bone-in pork chop topped with a white wine and mushroom demi glaze or a warm cherry glaze.
\$34 per person
Gluten Friendly with warm cherry glaze.

★ ROASTED PORK LOIN

Seasoned pork loin topped with a white wine and mushroom demi glaze or a warm cherry glaze.
\$31 per person
Gluten Friendly with warm cherry glaze.

SEAFOOD

★ BAKED SALMON IN DILL SAUCE

Baked salmon in a lemon dill cream sauce topped with fresh parsley and herbs.
\$38 per person

★ HALIBUT

8-ounce halibut fillet grilled with cajun seasonings and topped with cilantro lime butter.
\$39 per person

★ KABELO LODGE WALLEYE

Walleye dipped in our special batter and prepared pan-fried. Served with a homemade garlic aioli.
\$36 per person

★ SURF & TURF

4-ounce seasoned and grilled beef tenderloin topped with a cabernet mushroom sauce and paired with a 4-ounce grilled salmon fillet topped with lemon dill cream sauce.
Market price

Plated Meals

PASTAS

All plated pastas include choice of Caesar or house salad, homemade bread and butter, water, and coffee station.

CHICKEN

WILD MUSHROOM & CHICKEN PENNE

Sautéed portobello mushrooms, spicy chicken, Roma tomatoes, and parmesan cheese tossed with penne pasta in a Marsala Alfredo sauce.

\$29 per person

CHICKEN PICATTA PENNE

Lightly breaded chicken breast with capers and zucchini in a light lemon cream sauce, served over penne noodles.

\$30 per person

PASTA PAVAROTTI

This exclusive Green Mill recipe features penne noodles tossed with zucchini, mushrooms, seasoned chicken, prosciutto, and sundried tomatoes in a garlic cream sauce.

\$29 per person

SAUSAGE

ITALIAN SAUSAGE TROTTOLE

Trottole pasta with sautéed spicy Italian sausage, pesto, and Italian spices in a San Marzano sauce. Topped with MontAmoré® and parmesan cheeses.

\$29 per person

LASAGNA CAMPANELLE

Spicy Italian sausage, Bolognese sauce, along with ricotta, mozzarella, and parmesan cheeses atop campanelle pasta and topped with pepperoni crumbles.

\$29 per person

MOSTACCIOLI

Slices of spicy Italian sausage and pasta tossed in our famous Bolognese sauce and topped with shredded mozzarella and parmesan cheeses.

\$27 per person

SEAFOOD

DESERT FIRE PASTA

Sautéed shrimp, mushrooms, and trottole tossed in a Hurricane Peppercream sauce and topped with parmesan cheese.

\$31 per person

LOBSTER MAC 'N' CHEESE

Trottole pasta with sautéed langostino lobster, MontAmoré® cheese, and parmesan toasted bread crumbs in a creamy cheese sauce.

\$35 per person

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli, asparagus spears, sundried tomatoes, basil leaves, and asiago and parmesan cheese in a garlic cream sauce.

\$33 per person

VEGETABLE ALFREDO WITH TROTTOLE

Trottole and vegetables tossed in Green Mill's garlic cream sauce with parmesan cheese.

\$28 per person

Add \$2 for chicken

Add \$3 for shrimp

ROASTED PORTOBELLO WITH GARLIC & TROTTOLE NOODLES

Fresh mushrooms, sundried tomatoes, zucchini, chardonnay wine, and MontAmoré® cheese with trottole, fresh basil, and parsley.

\$29 per person

SPINACH TORTELLONI

Roasted garlic and spinach-filled tortelloni tossed with sundried tomatoes in a tomato garlic cream sauce. Garnished with fresh parmesan cheese.

\$33 per person

ROASTED GARDEN PENNE

Roasted garlic, asparagus, spinach, sundried tomato purée, sundried tomatoes, cremini mushrooms, and truffle parmesan tossed in penne noodles.

\$29 per person

Add \$2 for chicken

Add \$3 for shrimp



Butternut Squash Ravioli



Bruschetta Chicken

Buffets and Family Style

DINNERS All Buffets and Family-Style Dinners include choice of Caesar or house salad, potato, vegetable, homemade bread and butter, water, and coffee station.

CHICKEN

★ ABSOLUTELY VODKA CHICKEN

Chicken breast with roasted garlic in a rich creamy vodka sauce with sundried tomatoes.
\$24 Buffet/\$28 Family style per person

★ BRUSCHETTA CHICKEN

Grilled chicken breast topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese.
\$23 Buffet/\$27 Family style per person

★ CHICKEN PICATTA

Lightly breaded chicken breast with capers and zucchini in a light lemon cream sauce.
\$23 Buffet/\$27 Family style per person

★ CHICKEN MARSALA

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms.
\$23 Buffet/\$27 Family style per person

★ BBQ GRILLED CHICKEN

Choose from Green Mill's signature sauces: Teriyaki, Diablo, or Jim Beam.
\$21 Buffet/\$25 Family style per person

★ CHICKEN PEPPERONATA

Chicken breast topped with red bell peppers, onions, basil, and banana peppers in a white wine reduction.
\$23 Buffet/\$27 Family style per person

BEEF

★ GRILLED SIRLOIN

Our 8-ounce sirloin delicately seasoned and grilled to juicy perfection with a demi glaze.
Market price
Gluten Friendly without demi glaze

★ ROSEMARY PRIME RIB

10-ounce USDA Choice slow-roasted prime rib crusted with roasted garlic, cracked pepper, and rosemary. Served with au jus and creamy horseradish.
Market price
Chef Attendant \$50

★ CHIANTI BEEF TIPS

Sautéed in a chianti mushroom sauce.
Market price
Gluten Friendly without sauce.

★ ROAST BEEF

Tender beef slow roasted to perfection.
\$24 Buffet/\$28 Family style per person
Gluten Friendly without sauce.

PORK/TURKEY

★ ROASTED PORK LOIN

Seasoned pork loin topped with a white wine and mushroom demi glaze or warm cherry glaze.
\$25 Buffet/\$29 Family style per person
Gluten Friendly with warm cherry glaze.

★ ROASTED TURKEY

Slow-roasted turkey breast.
\$23 Buffet/\$27 Family style per person
Gluten Friendly without sauce.

SEAFOOD

★ BAKED SALMON IN DILL SAUCE

Baked salmon in a lemon dill cream topped with fresh parsley and herbs.
\$36 Family style per person

★ KABEELO LODGE WALLEYE

Walleye dipped in our special batter and prepared pan-fried. Served with a homemade garlic aioli.
\$34 Family style per person

COMBOS

★ TACO BAR (BUFFET ONLY)

Choice of seasoned ground beef or shredded Southwest chicken in soft and hard tortilla shells with lettuce, tomato, cheddar cheese, sour cream, and salsa. Served with Spanish rice.
\$17 Buffet – One meat
\$19 Buffet – Two meat
Add sautéed onions and peppers for \$2 per person.

Gluten Friendly with non-marinated chicken and corn tortillas only.

Buffets and Family Style

PASTAS All Buffets and Family-Style Pastas include choice of Caesar or house salad, vegetable, homemade bread and butter, water, and coffee station.

CHICKEN

WILD MUSHROOM & CHICKEN PENNE

Sautéed portobello mushrooms, spicy chicken, Roma tomatoes, and parmesan cheese tossed with penne noodles in a Marsala Alfredo sauce.

\$22 Buffet/\$26 Family style per person

PASTA PAVAROTTI

This exclusive Green Mill recipe features penne noodles tossed with zucchini, mushrooms, seasoned chicken, prosciutto, and sundried tomatoes in a garlic cream sauce.

\$22 Buffet/\$26 Family style per person

SAUSAGE

ITALIAN SAUSAGE TROTTOLE

Trottolo pasta with sautéed spicy Italian sausage, pesto, and Italian spices in a San Marzano sauce. Topped with MontAmoré® and parmesan cheeses.

\$22 Buffet/\$26 Family style per person

MOSTACCIOLI

Slices of spicy Italian sausage and pasta tossed in our famous Bolognese sauce and topped with shredded mozzarella and parmesan cheeses.

\$20 Buffet/\$24 Family style per person

LASAGNA CAMPANELLE

Spicy Italian sausage, Bolognese sauce, along with ricotta, mozzarella, and parmesan cheeses atop campanelle pasta and topped with pepperoni crumbles.

\$22 Buffet/\$26 Family style per person

SEAFOOD

DESERT FIRE PASTA

Sautéed shrimp, mushrooms, and trottolo tossed in a Hurricane Peppercream sauce and topped with parmesan cheese.

\$24 Buffet/\$28 Family style per person

LOBSTER MAC 'N' CHEESE

Trottolo pasta with sautéed langostino lobster, MontAmoré® cheese, and parmesan toasted bread crumbs in a creamy cheese sauce.

\$28 Buffet/\$32 Family style per person

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli, asparagus spears, sundried tomatoes, basil leaves, and asiago and parmesan cheese in a garlic cream sauce.

\$26 Buffet/\$30 Family style per person

VEGETABLE ALFREDO TROTTOLE

Trottolo and vegetables tossed in Green Mill's garlic cream sauce with parmesan cheese.

\$21 Buffet/\$25 Family style per person

Add \$2 for chicken

Add \$3 for shrimp

ROASTED PORTOBELLO WITH GARLIC & TROTTOLE NOODLES

Fresh mushrooms, sundried tomatoes, zucchini, chardonnay wine, and MontAmoré® cheese with trottolo, fresh basil, and parsley.

\$22 Buffet/\$26 Family style per person

SPINACH TORTELLONI

Roasted garlic and spinach-filled tortelloni tossed with sundried tomatoes in a tomato garlic cream sauce. Garnished with fresh parmesan cheese.

\$26 Buffet/\$30 Family style per person

ROASTED GARDEN PENNE

Roasted garlic, asparagus, spinach, sundried tomato purée, sundried tomatoes, cremini mushrooms, and truffle parmesan tossed in penne noodles.

\$22 Buffet/\$26 Family style per person

Add \$2 for chicken

Add \$3 for shrimp

Minimums may apply. Combination meals available for additional cost. Contact your Green Mill sales associate for custom menu information.



Vegetable Alfredo Trottolo With Shrimp

Entrée Accompaniments

★ BABY RED MASHED POTATOES

Creamy red skinned garlic mashed potatoes.

★ ROSEMARY POTATOES

Roasted red potatoes seasoned with rosemary and herbs.

★ GLAZED CARROTS

Exquisitely prepared in a honey glaze.

★ GREEN BEAN ALMONDINE

Fresh green beans sautéed and tossed with toasted almonds.

★ ROASTED VEGETABLES

Combination of fresh roasted seasonal vegetables.

★ ZUCCHINI

Freshly seasoned and grilled sliced zucchini.

PREMIUM ACCOMPANIMENTS

★ ASPARAGUS SPEARS

Freshly seasoned and grilled.
\$3 per person

★ BRUSSELS SPROUTS

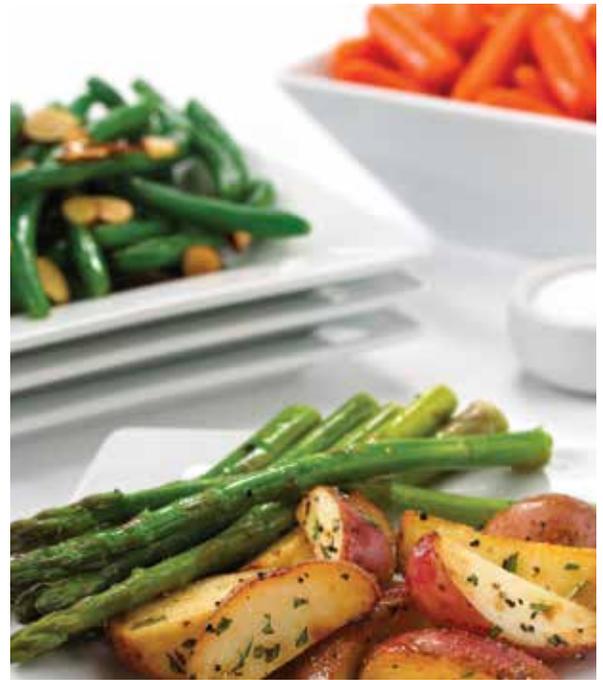
Steamed and served in a creamy butter sauce.
\$1.50 per person

★ GRILLED VEGETABLE BLEND

Julienne carrots, zucchini, red peppers, and asparagus.
\$1.50 per person

★ STIR FRY MEDLEY

Fresh sautéed broccoli, red bell peppers, red onions, and pea pods.
\$1.50 per person



Fresh Salads



Pecan Craisin Spinach Salad

★ CAESAR SALAD

Fresh romaine tossed with caesar dressing, parmesan cheese, and croutons. Garnished with grape tomatoes.

Gluten Friendly without croutons

★ HOUSE SALAD

Fresh greens tossed with cucumbers, tomato, parmesan cheese, croutons, and choice of dressing.

Gluten Friendly without croutons and with Gluten Friendly Dressing

SALAD DRESSING OPTIONS

- Bleu cheese
- Cucumber dill
- French
- Ranch
- Lite Italian
- Oregano vinaigrette
- Pomeray vinaigrette
- Red wine vinaigrette

All salad dressings Gluten Friendly except French and Oregano vinaigrette.

PREMIUM SALAD

Please add \$2 per person

★ PECAN CRAISIN SPINACH SALAD

Fresh spinach and spring mix tossed with gorgonzola crumbles, roasted pecans, craisins, red and green onions, and red wine vinaigrette.



Pork Porterhouse With Warm Cherry Glaze

Plated Lunch

ITALIAN CIABATTA

Turkey, ham, salami, provolone, tomato, lettuce, oregano vinaigrette, and mayo. Served hot or cold on ciabatta bread. Served with a choice of potato chips, fresh fruit, or pasta salad.
\$14 per person

MILLHOUSE CLUB

Turkey breast, smoked bacon, cheddar, monterey jack, lettuce, tomato, and mayo on whole-grain toast. Served with a choice of potato chips, fresh fruit, or pasta salad.
\$15 per person

TURKEY, BACON & AVOCADO WRAP

Sliced turkey, avocado, bacon, lettuce, pepper jack, tomatoes, red onions, chipotle ranch dressing in a warm tomato-basil tortilla. Served with a choice of potato chips, fresh fruit, or pasta salad.
\$14 per person

CHICKEN CAESAR WRAP

Grilled chicken breast, lettuce, caesar dressing, and parmesan cheese rolled in a tomato-basil tortilla. Served with a choice of potato chips, fresh fruit, or pasta salad.
\$14 per person

GRILLED CHICKEN SANDWICH

Grilled chicken, pepper jack cheese with lettuce, tomato, and mayo on the side. Served with a choice of potato chips, fresh fruit, or pasta salad.
\$14 per person

VEGGIE WRAP

Fresh veggies, avocado, lettuce, pepper jack cheese, tomato, and chipotle ranch dressing wrapped in a tomato basil tortilla. Served with a choice of potato chips, fresh fruit, or pasta salad.
\$13 per person

★ CAESAR SALAD

Romaine lettuce, caesar dressing, parmesan, grape tomatoes, and croutons.
\$11 per person
\$13 per person with grilled chicken
\$14 per person with shrimp
Gluten Friendly without croutons and with non-marinated chicken.

★ COBB SALAD WITH CHICKEN

Chopped greens, spinach, marinated chicken, bacon, green onions, eggs, avocado, tomatoes, black olives, and bleu cheese crumbles.
\$13 per person
Gluten Friendly with non-marinated chicken.

★ CILANTRO LIME SHRIMP SALAD

Marinated shrimp, romaine, spinach, black bean salsa, pico de gallo, cilantro, cabbage, mozzarella, and lite chipotle ranch.
\$13 per person

★ BLACK AND BLEU SALAD

Chopped greens, grilled petite tenderloin with bleu cheese, bell peppers, red onion, zesty bleu cheese dressing, and bacon.
\$14 per person

Lunch Buffet

★ TACO BAR

Choice of seasoned ground beef or shredded Southwest chicken in soft and hard tortilla shells with lettuce, tomato, cheddar, sour cream, and salsa. Served with Spanish rice.
One meat choice: \$11 per person
Two meat choices: \$13 per person
Add sautéed onions and peppers for \$2 per person.
Gluten Friendly with non-marinated chicken and corn tortillas only.

LUNCH PASTA BUFFET

Served with Caesar salad and fresh bread. Choose two signature pastas:
• Italian Sausage Trottole
• Mostaccioli
• Vegetable Alfredo Trottole
• Wild Mushroom & Chicken Penne
• Mac 'N' Cheese
One pasta choice: \$13 per person
Two pasta choices: \$15 per person
Premium Pastas for an additional \$3.00
• Spinach Tortelloni
• Desert Fire Pasta with Shrimp
• Lobster Mac 'N' Cheese

GRILLE BUFFET

House salad, potato chips, buns, and condiments.
Meat choices include:
• Hot Dogs
• Brats
• BBQ Grilled Chicken
• Veggie Burger
One meat choice: \$12 per person
Two meat choices: \$14 per person

GRAND BUFFET

House salad, homemade bread, and Chef's choice vegetable.
Entree choices include:
• BBQ Grilled Chicken
• Bruschetta Chicken
• Chicken Picatta
• Alfredo Trottole
• Italian Sausage Trottole
• Mostaccioli
One entree choice: \$15 per person
Two entree choices: \$18 per person

DELI BUFFET

A variety of deli meats and cheeses, with bread, lettuce, tomato, mustard, and mayo. Served with potato chips, pasta salad, and pickles.
\$15 per person

★ BUILD YOUR OWN SALAD STATION

Romaine, spring mix, spinach, carrots, red and green onions, cucumbers, sunflower seeds, hard-boiled egg, tomatoes, croutons, parmesan cheese, and cheddar cheese.

Choice of 3 Salad Dressings.
Bleu cheese • Cucumber dill • French Ranch • Lite Italian • Oregano vinaigrette
Pomeray vinaigrette • Red wine vinaigrette
\$12 per person

Premium toppings for an additional \$3.00:
• Bleu cheese
• Bacon
• Chicken
• Black olives
Gluten Friendly without croutons and with non-marinated chicken.



Executive Box Lunch

Box Lunches

BOX LUNCH

Includes deli sandwich, bag of chips, apple, and cookie.

\$12 per person

EXECUTIVE BOX LUNCH

Choice of: Millhouse Club, Italian Ciabatta, Turkey, Bacon & Avocado Wrap, or Chicken Caesar Wrap, bag of chips, apple, and cookie.

\$14 per person

EXECUTIVE SALAD

Choose from any of our regular salads. Served with an apple and cookie.

\$14 per person

A La Carte Sandwich Trays/Salad

ROAST BEEF

Sliced roast beef with lettuce, tomato, onions, and horseradish sauce on a toasted onion bun.

\$52.99 serves 5

MILLHOUSE CLUB

Turkey breast, smoked bacon, cheddar, monterey jack, lettuce, tomato, and mayo, on whole-grain toast.

\$47.99 serves 5

ITALIAN CIABATTA

Turkey, ham, salami, provolone, tomato, lettuce, oregano vinaigrette, and mayo. Served hot or cold on ciabatta bread.

\$47.99 serves 5

CHICKEN CAESAR WRAP

Grilled chicken breast, lettuce, caesar dressing, and parmesan cheese rolled in a tomato-basil tortilla.

\$45.99 serves 5

BUFFALO CHICKEN WRAP

Tomato-basil tortilla, chicken, Buffalo sauce, red onion, lettuce, mozzarella, cheddar, and herb cream cheese.

\$47.99 serves 5

TURKEY, BACON & AVOCADO WRAP

Sliced turkey, avocado, bacon, lettuce, pepper jack, tomatoes, red onions, chipotle ranch dressing in a warm tomato-basil tortilla.

\$45.99 serves 5

VARIETY TRAY

Choose an assortment of up to 4 sandwiches (Excludes roast beef).

\$49.99 serves 5

HOUSE SALAD

Romaine and mixed greens with cucumbers, shaved parmesan cheese, grape tomatoes, and croutons. With choice of dressing.

\$22.99 serves 5

CAESAR SALAD

Romaine, homemade croutons, grape tomatoes, and parmesan cheese in caesar dressing.

\$32.99 serves 5

With grilled chicken

\$44.99 serves 5

EATING FIT!® THAI CHICKEN SALAD

Marinated chicken, romaine, red bell pepper, carrots, pea pods, spinach, red onions, cilantro, and cabbage. Drizzled with peanut sauce and served with low-cal sesame dressing.

\$44.99 serves 5

COBB SALAD WITH CHICKEN

Chopped greens, spinach, marinated chicken, bacon, green onions, eggs, avocado, tomatoes, black olives, and bleu cheese crumbles. Served with a choice of dressing.

\$49.99 serves 5

Gluten Friendly with non-marinated chicken.

SALAD DRESSINGS

- Bleu cheese
- Cucumber dill
- French
- Ranch
- Lite Italian
- Oregano vinaigrette
- Pomeray vinaigrette
- Red wine vinaigrette

All salad dressings Gluten Friendly except French and Oregano vinaigrette.

EXTRAS

Add a bag of chips \$2 each
Bottled water/soda \$2 each
Pasta salad \$2 per person



Breakfast



CLASSIC BREAKFAST

All the essentials including scrambled eggs, hash browns, fresh fruit, and your choice of bacon or sausage links.

\$12 per person

Substitute Green Mill's cheesy parmesan hash browns for an additional \$1 per person.

CONTINENTAL BREAKFAST

Assorted pastries, bagels and cream cheese, and fresh fruit.

\$9 per person

MINI BREAKFAST BURRITO

Flour tortilla, eggs, bell peppers, onions, ham, and cheddar cheese with homemade salsa.

\$6 each

BREAKFAST CALZONE

Your choice of:

- Bacon and egg
- Ham and egg
- Spinach, garlic, and egg

\$7 each

GRANOLA, YOGURT, AND FRUIT TRAY

Build your own parfaits with greek vanilla yogurt, granola, and fresh fruit.

\$6 per person

GRANOLA BARS

\$2 each

BAGEL TRAY

Sliced and served with cream cheese.

\$26 per dozen

PASTRIES

An assortment of tasty pastries.

\$28 per dozen

MINI MUFFIN TRAY

An assortment of mini blueberry, poppy-seed, and banana-nut muffins. (Minimum of two dozen per order.)

\$18 per dozen

CARAMEL ROLL TRAY

Freshly baked petite caramel rolls.

\$24 per dozen

HARD-BOILED EGGS

\$14 per dozen

FRESH FRUIT TRAY

Fresh assortment of melon and citrus beautifully displayed.

\$65 serves 25

BEVERAGES

COFFEE STATION

Regular or decaffeinated, freshly ground coffee with cups, stir sticks, sugar, sweetener, and creamers.

\$29 (16 8-oz cups)

\$50 (50 8-oz cups) *Full-service only*

\$100 (100 8-oz cups) *Full-service only*

BOTTLED JUICES

\$3 each

ASSORTED SODAS AND BOTTLED WATER

\$2 each



Minimums may apply.

☉ Denotes Gluten Friendly. Why do we call it Gluten Friendly? The indicated items are gluten free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items. We cannot guarantee that items are 100% gluten free.

Afternoon Breaks

COFFEE STATION

Regular or decaffeinated, freshly ground coffee with cups, stir sticks, sugar, sweetener, and creamers.

\$29 (16 8-oz cups)

\$50 (50 8-oz cups) *Full-service only*

\$100 (100 8-oz cups) *Full-service only*

ASSORTED SODAS AND BOTTLED WATER

\$2 each

SWEET & SALTY

Freshly baked cookies, brownies, potato chips, and pretzels.

\$3 per person

BALLPARK

Popcorn, chips, pretzels, and peanuts.

\$3 per person

CHOCOLATE LOVERS

Brownies, freshly baked cookies, and bars.

\$3 per person

ALL NATURAL

Granola bars, whole fruit, trail mix, and fresh veggie tray with cucumber dill dressing.

\$4 per person

THE DIP TRIO

Tortilla chips, homemade salsa, guacamole, and fresh veggie tray with cucumber dill dressing.

\$4 per person

SPARKLING CITRUS PUNCH

\$29 (16 8-oz cups)

BUILD YOUR OWN BREAK

Choose from:

- Potato chips
- Chips and salsa
- Peanuts
- Trail mix
- Popcorn
- Pretzels

\$12 per pound

Desserts



Chocolate Dipped Strawberries

CHOCOLATE DIPPED STRAWBERRIES

Big, juicy strawberries dipped in milk chocolate!

3 dozen/ Market Price (Minimum of 3 dozen)

COOKIES

Chef's selection and seasonal selections available upon request.

\$18 per dozen

MINI SHOOTERS

Chocolate mousse, key lime, cherry, or classic cheesecake.

\$3 each

ASSORTED BARS

Cappuccino, Irish cream, peanut butter, and chocolate custard bars.

\$24 per dozen

BROWNIES

Rich, chocolatey, freshly baked brownies.

\$20 per dozen

MINI CHEESECAKE BITES

An assortment of mini cheesecakes: Chocolate cappuccino, silk tuxedo, vanilla chocolate chip, lemon raspberry, and amaretto almond.

\$89 per 3 dozen

CUPCAKE ASSORTMENT

Red velvet, chocolate, vanilla bean, lemon meringue, and peanut butter and jelly roll.

32 Cupcakes \$99

PETIT FOURS ASSORTMENT

Chocolate brownie, red velvet, carrot cake, and truffle bon bon.

\$59 per 3 dozen

MINI APPLE TART

Homemade apple tart.

\$36 per dozen

Sweet & Salty



Yes! GREEN MILL.



We can even bring the bar!

COMPLETE BEVERAGE SERVICES



A superb selection of beverages coupled with our experienced, professional, and friendly staff will make your event complete! Green Mill Catering can provide professional bartenders and servers and offer a full range of affordable libations and non-alcoholic beverages. While our staff will provide courteous and responsible service for your guests, you'll have peace of mind knowing that Green Mill is experienced in providing beverage services for events large and small and we are completely licensed and insured.

Our beverage services are designed to fit your event – from soft drinks to top-shelf, in an office setting, a backyard barbecue for family and friends, or a formal wedding, we offer beverage services to suit every affair.

BEVERAGE SERVICES INCLUDE:

- Non-alcoholic beverages
- Domestic and imported beers
- Wines
- House and premium liquors
- Soft drinks
- Knowledgeable bartenders
- Attentive servers
- Complete setup and cleanup
- Glassware rental available

Green Mill Catering offers three types of bar service:

CASH BAR

Green Mill will bring a selection of: soft drinks, wine, kegs or bottles of beer, premium and upscale drinks to sell to your guests. You will only have to pay for the setup fee and reach the minimum dollar amount required for your group size.

A LA CARTE

The hosting party will pay for selected bar items, like kegs or bottles of beer and/or bottles of wine. All other items that you do not wish to host, but have available will be provided for a cash bar.

BAR PACKAGES

Bar packages are made to provide unlimited drinks per-hour to your guests. You do not have to worry about how many bottles of beer or wine you wish to purchase like the A la Carte option. You pick the package you wish to host, and pay per-person per-hour.

Green Mill
CATERING

greenmillcatering.com
651-203-3100

AWARD-WINNING CATERING *from CASUAL to Elegant*

Green Mill is a full-service caterer that understands the importance of food for your event. For any occasion, from corporate events to weddings, from concept to clean up, we apply everything we know about preparing and serving award-winning food to make your event a success. We can even bring the bar! Count on the professionals at Green Mill Catering to create the right presentation down to the last detail, including the highest level of service from our sales staff to the on-site bartenders and wait staff. Looking for something a little different? Just ask. We specialize in special requests.

Green Mill CATERING

Providing:

Full-service event catering

Delivery and setup service

Traditional delivery

Complete beverage service



greenmillcatering.com • 651-203-3100

