

# *Green Mill* CATERING



*the knot*  
best of  
weddings  
★  
HALL OF FAME

2014 PICK *the knot* best of weddings

2015 PICK *the knot* best of weddings

2016 PICK *the knot* best of weddings

2017 PICK *the knot* best of weddings

2018 PICK *the knot* best of weddings



Strawberry Goat Cheese Bruschetta

# hors d'oeuvres – butler passed

## ★ VEGGIE KABOBS

Grilled squash blend, carrots, red peppers, and onions drizzled with basil pesto.  
\$79 serves 25/36 kabobs

## APPLE BRIE PHYLLO BITES

Creamy brie with white wine caramelized apples and glazed walnuts in a flaky phyllo cup.  
\$79 serves 25/36 pieces

## ★ BACON-WRAPPED DATES

Sweet dates wrapped in bacon.  
\$69 serves 25/36 pieces

## BRUSCHETTA

Green Mill's classic tomato basil recipe. Served on a crostini.  
\$65 serves 25/50 pieces

## ★ CAPRESE SKEWERS

Fresh mozzarella, grape tomato, and basil drizzled with balsamic glaze.  
\$55 serves 25/36 skewers

## OLIVETTA AND GOAT CHEESE CROSTINI

Sicilian olive mix with mild goat cheese atop a crostini.  
\$65 serves 25/50 pieces

## SPINACH PARMESAN CROSTINI

Homemade creamy spinach dip, topped with parmesan, and a sliced cherry tomato. Served on a crostini.  
\$65 serves 25/50 pieces

## ROAST BEEF CROSTINIS

Topped with herbed cream cheese, roast beef, horseradish sauce, and chives.  
\$79 serves 25/36 pieces

## CHICKEN SATAY

Grilled chicken skewers drizzled with peanut sauce.  
\$79 serves 25/36 pieces

## STRAWBERRY GOAT CHEESE BRUSCHETTA

Crostinis with goat cheese, diced strawberries, basil, and drizzled with balsamic glaze.  
\$79 serves 25/36 pieces

## ★ MINI FRUIT KABOBS

Assortment of seasonal fresh fruit skewers.  
\$70 serves 25/36 kabobs

## COCONUT CHICKEN SKEWERS

Chicken tenders with a crunchy coconut coating and drizzled with pomeray vinaigrette.  
\$79 serves 25/36 skewers

## CRAB STUFFED MUSHROOM CAPS

Mushroom caps stuffed with a delicate crab mixture and drizzled with white wine and parsley butter. Topped with toasted bread crumbs.  
\$79 serves 25/50 pieces

## MEDITERRANEAN BRUSCHETTA

Crostinis topped with roasted red pepper hummus, asparagus, parmesan cheese, and drizzled with basil pesto.  
\$79 serves 25/36 pieces

## SPANAKOPITA

Flakey phyllo dough filled with spinach, feta cheese, cream cheese, and garlic.  
\$89 serves 25/36 pieces

*Butler passed items are also available as table hors d'oeuvres.*

special

One-hour of unlimited butler-passed hors d'oeuvres with any sit-down meal.  
**PICK THREE FOR ONLY \$6.00 PER PERSON**



Roast Beef Crostinis



Spanakopita

★ 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.

# hors d'oeuvres – table



## **TORTILLA PINWHEELS**

Choice of turkey, Italian, Greek, or pecan raisin.  
\$49 serves 25/36 pieces

## **\* TURKEY & ROAST BEEF ASPARAGUS ROULADES**

Assortment of steamed asparagus wrapped in turkey with herb cream cheese and roast beef with horseradish herb cream cheese.  
\$89 serves 25/36 pieces

## **MEATBALLS**

Choice of Swedish or plum BBQ.  
\$70 serves 25/50 meatballs

## **MINI SLIDERS**

Seasoned beef patties served with pickle chips, haystack onions, and chipotle mayo on a bun.  
\$140 serves 25/36 sliders

## **CHICKEN WINGS**

Your choice of Buffalo, Diablo, Jim Beam, Peking Zing, Jamaican, or Dry Rub\*. Served with ranch or bleu cheese dressing.  
Available traditional bone-in or boneless wings.  
\*Dry Rub available in traditional bone-in only.  
\$90 serves 25/50 wings

## **MINI WALLEYE CAKES**

Green Mill's homemade walleye cakes served with garlic aioli.  
\$99 serves 25/36 pieces

## **MINI EGG ROLLS**

Crispy vegetable egg rolls served with sweet and sour dipping sauce.  
\$80 serves 25/36 pieces

## **CHEESE & CRACKER TRAY**

Cheddar, pepper jack, provolone, spreadable garlic and herb cream cheese, and assortment of crackers.  
\$90 serves 25

## **\* SHRIMP COCKTAIL TRAY**

A beautiful arrangement of peeled, chilled shrimp served with tangy cocktail sauce.  
\$135 serves 25

## **SPINACH ARTICHOKE DIP**

Homemade spinach and artichoke dip served hot with pita chips.  
\$65 serves 25

## **SPINACH DIP TRAY**

Creamy homemade spinach dip surrounded by fresh homemade bread.  
\$49 serves 25

## **\* FRESH FRUIT TRAY**

Sliced melon, pineapple, strawberries, and grapes.  
\$69 serves 25

## **\* TENDERLOIN TIPS**

Tender tips of beef served with a creamy horseradish or Béarnaise sauce.  
\$145 serves 25

## **\* GRILLED VEGETABLE PLATTER**

Grilled asparagus, portobello mushrooms, zucchini, yellow squash, carrots, and red peppers drizzled with balsamic glaze. Served with basil pesto.  
\$80 serves 25

## **\* FRESH VEGETABLE TRAY**

Fresh cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, and tomatoes served with cucumber dill dressing.  
\$60 serves 25

## **HUMMUS TRAY**

Creamy roasted red pepper hummus with pita chips.  
\$69 serves 25

## **ARTISAN CHEESE TRAY**

Brie, aged cheddar, smoked gouda, gorgonzola, and spreadable goat cheese served with water crackers and seasonal fruit.  
\$145 serves 25

## **CROSTINI DIP TRAY**

Creamy homemade spinach dip and tomato basil bruschetta surrounded by crostinis.  
\$65 serves 25

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# signature stations

Must have a minimum of two stations. Ask your sales manager how to customize your stations. Chef Attendant required for carving stations 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 Trottolo
- Mostaccioli
- Vegetable Alfredo Trottolo
- Wild Mushroom & Chicken Campanelle
- Mac 'N' Cheese
- Lemony Chicken

\$16 per person

Premium Pastas for an additional \$3.00

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

## CARVING STATION

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

Beef Tenderloin with horseradish:

\$24 per person

Turkey with gravy:

\$14 per person

Ham with dijon mustard:

\$11 per person

## TACO STATION

Choice of seasoned ground beef or shredded southwest chicken in your choice of soft or hard tortilla shells with lettuce, tomato, cheddar cheese, sour cream, and salsa.

One meat choice: \$11 per person

Two meat choices: \$13 per person

Add Spanish rice for \$1 per person

## 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

## ➤ BUILD YOUR OWN SALAD STATION

Romaine, spring mix, cucumbers, tomatoes, croutons, and parmesan cheese.

Choice of 2 Salad Dressings.

Bleu cheese • Cucumber dill • French Ranch • Lite Italian • Oregano vinaigrette Pomeray vinaigrette • White balsamic vinaigrette

\$6 per person

Premium toppings available.

*Gluten Friendly without croutons*



Taco Station

# late-night snacks

## WING DUO

Choose two signature sauces – Buffalo, Diablo, Jim Beam, Peking Zing, Jamaican, or Dry Rub\*.

Served with ranch or bleu cheese dressing.

Available traditional bone-in or boneless wings.

\*Dry Rub available in traditional bone-in only.

\$90 serves 25/50 wings

## CHIPS AND SALSA

Chips with Green Mill's signature homemade salsa.

\$50 serves 25

## WALKING TACO STATION

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

\$125 serves 25

## POPCORN STATION

Popcorn served with a variety of shakable toppings.

\$30 serves 25

## GREEN MILL FAMOUS PIZZA

Choose classic or Pescara crust. One topping.

\$16 per pizza

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# dinner entrées

All styles of service include choice of Caesar or house salad, starch, vegetable, homemade bread and butter, water, and coffee station. Prices are per person.

## CHICKEN

### ✦ MAPLE DIJON CHICKEN

Roasted bone in chicken breast glazed in a savory maple dijon sauce.

\$32 Plated/\$31 Family style/\$27 Buffet

### ABSOLUTELY VODKA CHICKEN

Chicken breast with roasted garlic in a rich creamy vodka sauce with sundried tomatoes.

\$30 Plated/\$29 Family style/\$25 Buffet

### ✦ BRUSCHETTA CHICKEN

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese. Drizzled with balsamic glaze.

\$30 Plated/\$29 Family style/\$25 Buffet

### CHICKEN PICCATA

Lightly breaded chicken breast with capers and zucchini in a light lemon cream sauce.

\$30 Plated/\$29 Family style/\$25 Buffet

### CHICKEN MARSALA

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms.

\$30 Plated/\$29 Family style/\$25 Buffet

### ✦ CHICKEN PEPPERONATA

Chicken breast topped with red bell peppers, onions, basil, and banana peppers in a white wine reduction.

\$30 Plated/\$29 Family style/\$25 Buffet

### ✦ PINEAPPLE GRILLED CHICKEN

Choose from Green Mill's signature sauces: Teriyaki or Diablo with pineapple chutney.

\$28 Plated/\$27 Family style/\$23 Buffet

## BEEF

### ✦ GRILLED SIRLOIN

Our 8-ounce sirloin delicately seasoned and grilled to juicy perfection with a demi glaze.

Market price Plated/Family style/Buffer

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 Plated

Gluten Friendly without sauce.

### ✦ CHIANTI BEEF TIPS

Sautéed in a chianti mushroom sauce.

Market price Plated/Family style/Buffer

Gluten Friendly without sauce.

### ✦ BRAISED BEEF

Tender beef slow roasted to perfection.

\$32 Plated/\$31 Family style /\$27 Buffet

Gluten Friendly without sauce

## VEGETARIAN/VEGAN

### ✦ ROASTED PORTOBELLO

Roasted portobello mushroom with asparagus, red peppers, basil pesto, roasted red pepper, hummus, and balsamic glaze.

\$26 Plated

## PORK/TURKEY

### ✦ PORK PORTERHOUSE

Thick-cut, bone-in pork chop topped with warm cherry glaze.

\$34 Plated

### ✦ ROASTED TURKEY

Slow-roasted turkey breast.

\$30 Plated/\$29 Family style/\$25 Buffet

Gluten Friendly without sauce.

### ✦ ROASTED PORK LOIN

Seasoned pork loin topped with White wine and mushroom demi glaze or warm cherry glaze.

\$32 Plated/\$31 Family style /\$27 Buffet

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 Plated/\$37 Family style

### KABELO LODGE WALLEYE

Walleye dipped in our special batter and prepared pan-fried. Served with a homemade garlic aioli.

\$37 Plated/\$36 Family style

## COMBOS

Combos served with water and coffee station.

### ✦ TACO BUFFET

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.

One meat choice: \$19 buffet

Two meat choices: \$21 buffet

Add sautéed onions and peppers for \$2 per person.

### BBQ BUFFET

Pulled pork or chicken with buns. Select two sides: potato salad, cole slaw, pasta salad, rosemary potatoes, western kabobs, or green beans.

One meat choice: \$17 buffet

Two meat choices: \$19 buffet

Add mac 'n' cheese for \$3 per person.



Baked Salmon in Dill Sauce

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# dinner pastas

All styles of service for pastas include choice of Caesar or house salad, homemade bread and butter, water, and coffee station. Buffet and family style pastas also include vegetable. Prices are per person.

## CHICKEN

### WILD MUSHROOM & CHICKEN CAMPANELLE

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

\$30 Plated/\$27 Family style/\$23 Buffet

### 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.

\$30 Plated/\$27 Family style/\$23 Buffet

## 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 Plated/\$26 Family style/\$22 Buffet

### MOSTACCIOLI

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

\$27 Plated/\$24 Family style/\$20 Buffet

### LASAGNA CAMPANELLE

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

\$29 Plated/\$26 Family style/\$22 Buffet

## SEAFOOD

### SHRIMP TROTTOLE

Sautéed shrimp, grape tomatoes, white wine, garlic butter, and lemon tossed in trottole. Topped with parmesan.

\$31 Plated/\$28 Family style/\$24 Buffet

### DESERT FIRE PASTA

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

\$31 Plated/\$28 Family style/\$24 Buffet

### LOBSTER MAC 'N' CHEESE

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

\$35 Plated/\$32 Family style/\$28 Buffet

## VEGETARIAN

### BUTTERNUT SQUASH RAVIOLI

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

\$33 Plated/\$30 Family style/\$26 Buffet

### VEGETABLE ALFREDO WITH TROTTOLE

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

\$28 Plated/\$25 Family style/\$21 Buffet

Add \$2 for chicken

Add \$3 for shrimp

### SPINACH TORTELLONI

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

\$33 Plated/\$30 Family style/\$26 Buffet

### ROASTED RED PEPPER TROTTOLE

Spinach, roasted red pepper, and basil pesto cream sauce. Topped with parmesan.

\$28 Plated/\$25 Family style/\$21 Buffet



Vegetable Alfredo Trottole With Shrimp

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

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# entrée accompagnements

## ★ 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

Julienne carrots, zucchini, red peppers, and asparagus.

## ★ ZUCCHINI

Seasoned and grilled sliced zucchini.

## ★ STIR FRY MEDLEY

Fresh sautéed broccoli, red peppers, red onions, and pea pods.

## PREMIUM ACCOMPANIMENTS

### ★ ASPARAGUS SPEARS

Seasoned and grilled.  
\$3 per person

### ★ WESTERN KABOBS

Smokey squash blend, carrots, corn on the cob, red peppers & onions grilled to perfection.  
\$1.50 per person

### ★ BRUSSELS SPROUTS

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

# fresh salads

## ★ 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
- White balsamic vinaigrette

*All salad dressings Gluten Friendly except French and Oregano vinaigrette.*

## PREMIUM SALAD

### PECAN CRAISIN SPINACH SALAD

Fresh spinach and spring mix tossed with gorgonzola crumbles, roasted pecans, raisins, red and green onions, and white balsamic vinaigrette.

Add \$2 per person

Pecan Craisin Spinach Salad



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# 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: \$12 per person

Two meat choices: \$14 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 from the signature pastas below:

- Italian Sausage Trottole
- Mostaccioli
- Vegetable Alfredo Trottole
- Wild Mushroom & Chicken Campanelle
- 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 Dog
- Brat
- Cheeseburger
- BBQ Grilled Chicken
- Veggie Burger
- Pulled Chicken
- Pulled Pork

One meat choice: \$12 per person

Two meat choices: \$14 per person

Add potato or pasta salad for \$2 per person.

## ✦ BUILD YOUR OWN SALAD STATION

Romaine, spring mix, cucumbers, tomatoes, croutons, and parmesan cheese.

Choice of 2 Salad Dressings.

- Bleu cheese
- Cucumber dill
- French
- Ranch
- Lite Italian
- Oregano vinaigrette
- Pomeray vinaigrette
- White balsamic vinaigrette

\$6 per person

Premium toppings available

*Gluten Friendly without croutons.*

## DELI BUFFET

A variety of deli meats and cheeses, with buns, lettuce, tomato, mustard, and mayo. Served with potato chips, and pickles.

\$14 per person

Add potato or pasta salad for \$2 per person.

## GOURMET SANDWICH BUFFET

Build-your-own crossaints with egg salad, walnut chicken salad, cucumbers, lettuce, and tomato.

Served with potato chips and pickles.

\$15 per person

## GRAND BUFFET

House salad, homemade bread, and Chef's choice vegetable.

Entree choices include:

- Pineapple Grilled Chicken
- Bruschetta Chicken
- Chicken Picatta
- Alfredo Trottole
- Roasted Red Pepper Trottole
- Mostaccioli

Choose one chicken and one pasta

\$16 per person

# plated lunch

All plated lunch sandwiches are served with a choice of potato chips, fresh fruit, or pasta salad.

## ITALIAN CIABATTA

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

\$14 per person

## GRILLED CHICKEN SANDWICH

Grilled chicken, pepper jack cheese with lettuce, tomato, and mayo on the side.

\$14 per person

## TURKEY & AVOCADO WRAP

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

\$14 per person

## CHICKEN CAESAR WRAP

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

\$14 per person

## MILLHOUSE CLUB

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

\$15 per person

## COLD SOBA NOODLE PASTA

Soba noodles, romaine, spinach, red peppers, carrots, pea pods, red onions, cilantro, and cabbage. Served cold tossed in sesame ginger vinaigrette.

\$14 per person

Add chicken for \$1 per person.

## VEGGIE WRAP

Fresh veggies, avocado, lettuce, pepper jack cheese, tomato, and chipotle ranch dressing wrapped in a tomato basil tortilla.

\$13 per person

## ✦ CILANTRO LIME SHRIMP SALAD

Marinated shrimp, romaine, spinach, black bean salsa, pico de gallo, cilantro, cabbage, mozzarella, and lite chipotle ranch.

\$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 or shrimp.*

## ✦ 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.*



# breakfast/brunch

## BISCUITS AND GRAVY

Golden brown southern style biscuits served with creamy sausage gravy.  
\$38 per dozen

## 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

## MINI BREAKFAST CALZONE OR BURRITO

Your choice of:

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

\$7 each

## CONTINENTAL BREAKFAST

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

\$9 per person

## ROSEMARY PRIME RIB

USDA Choice slow-roasted prime rib crusted with roasted garlic, cracked pepper, and rosemary. Served with au jus and creamy horseradish.

Market price

Add Rosemary Potatoes \$2 per person.

Add Cheesy Hashbrowns \$3 per person.



## A LA CARTE

### MINI CROISSANTS

Mini chocolate, almond, and apricot croissants.  
\$30 per dozen

### GRANOLA, YOGURT, AND FRUIT TRAY

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

\$6 per person

### GRANOLA BARS

\$2 each

### ASSORTED BAGEL TRAY

Plain, cinnamon raisin, blueberry, and everything bagels. Served with plain and strawberry cream cheese.

\$30 per dozen

### HARD-BOILED EGGS

\$14 per dozen

### MINI BAGELS

Sliced and served with cream cheese.  
\$25 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

### FRESH FRUIT TRAY

Sliced melon, pineapple, strawberries, and grapes.

\$69 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

\$1.50 each

# 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

\$1.50 each

## LEMONADE

\$22/gallon

## ICED TEA

\$22/gallon

## SPARKLING CITRUS PUNCH

\$29 (16 8-oz cups)

## SWEET & SALTY

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

\$3 per person

## BALLPARK

Popcorn, pretzels, and peanuts.

\$2.50 per person

## BUILD YOUR OWN BREAK

Choose from:

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

\$12 per person



# desserts

## ✦ FLOURLESS CHOCOLATE TORTE

Gluten-free, chocolate torte made with a blend of four chocolates and finished with a ganache topping.

\$59 per torte/16 slices

## CHOCOLATE DIPPED STRAWBERRIES

Big, juicy strawberries dipped in milk chocolate! 3 dozen/ Market Price (Minimum of 3 dozen)

## LAYERED BARS

Seven layer, Mount caramel oatmeal, raspberry rhapsody, and lemon bars.

\$32 per dozen

## CHOCOLATE CHUNK COOKIES

\$18 per dozen

## CHOCOLATE LOVERS

Brownies, freshly baked cookies, and bars.

\$3 per person

## MINI APPLE TART

Homemade apple tart.

\$36 per dozen

## ASSORTED BARS

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

\$24 per dozen

## BROWNIES

Rich, chocolatey, freshly baked brownies.

\$20 per dozen

## MINI SHOOTERS

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

\$72 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

✦ 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.

*Yes!* GREEN MILL.



Mini Slider Station

# beverage service



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](http://greenmillcatering.com) • 651-203-3100



*the knot*