

Green Mill
CATERING





Baked Brie Phyllo Bites

hors d'oeuvres – butler passed

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

crostinis

CAPONATA CROSTINI

\$75 serves 25/36 pieces

MEDITERRANEAN CROSTINI

\$80 serves 25/36 pieces

OLIVETTA & GOAT CHEESE CROSTINI

\$65 serves 25/36 pieces

ROAST BEEF CROSTINI

\$85 serves 25/36 pieces

SPINACH PARMESAN CROSTINI

\$65 serves 25/36 pieces

STRAWBERRY GOAT CHEESE CROSTINI

\$85 serves 25/36 pieces

TOMATO BASIL CROSTINI

\$65 serves 25/36 pieces

phyllo bites

TUNA BRUSCHETTA

\$100 serves 25/36 pieces

BAKED BRIE

\$90 serves 25/36 pieces

SPINACH ARTICHOKE

\$60 serves 25/36 pieces

stuffed mushroom

CRAB STUFFED MUSHROOM CAPS

\$105 serves 25/36 pieces

vegan

IMPOSSIBLE MEATBALLS

\$100 serves 25/36 meatballs

VEGGIE SKEWERS

Grilled squash blend, carrots, red peppers, and onions drizzled with green goddess sauce.

\$80 serves 25/36 kabobs

skewers

CHICKEN MEATBALL SKEWER

Topped with provolone and basil pesto.

\$75 serves 25/36 skewers

BACON-WRAPPED DATES

\$75 serves 25/36 pieces

CAPRESE SKEWERS

Fresh mozzarella, grape tomato, and basil topped with balsamic glaze. Upgrade your caprese with prosciutto & pesto for \$20 more.

\$65 serves 25/36 skewers

CHICKEN SATAY

Drizzled with peanut sauce.

\$90 serves 25/36 pieces

COCONUT CHICKEN SKEWERS

Drizzled with pomeray vinaigrette.

\$90 serves 25/36 skewers

FRUIT, CHEESE & HONEY

Strawberries, grapes, cheddar, and mozzarella skewered and drizzled with honey.

\$65 serves 25/36 pieces


SWEET POTATO & ANDOUILLE

Roasted sweet potato bites, andouille sausage, and feta cheese. Topped with maple glaze.

\$70 serves 25/36 pieces



Veggie Skewers

 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. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have medical conditions. Items and pricing subject to change. Requires 48 hours notice.

hors d'oeuvres – table



FOCACCIA BOARD

Your choice of tomato basil or roasted onion and garlic focaccia. Served with choice of two sauces: Balsamic reduction, chili flake oil, extra virgin olive oil or whipped ricotta.
\$75 serves 25

BEEF WELLINGTON EGG ROLLS

Pot roast, yellow onions, and cremini mushrooms stuffed into an egg roll. Served with horseradish.
\$90 serves 25/36 pieces

MEATBALLS

Choice of Swedish or plum BBQ.
\$70 serves 25/36 meatballs

HAMBURGER SLIDERS

Seasoned beef patties served with pickle chips, haystack onions, and chipotle mayo on a bun.
\$175 serves 25/36 sliders

CHICKEN WINGS

Your choice of Buffalo, Diablo, Jim Beam, or Peking Zing. Served with ranch and bleu cheese. Available in traditional bone-in or boneless wings.
\$95 serves 25/36 wings

MINI VEGETABLE EGG ROLLS

Served with sweet and sour dipping sauce.
\$80 serves 25/36 pieces

MINI WALLEYE CAKES

Served with garlic aioli.
\$100 serves 25/36 pieces

SPINACH ARTICHOKE DIP

Served hot with pita chips.
\$85 serves 25

CHEESE & CRACKER TRAY

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

HUMMUS TRAY

Roasted red pepper hummus with pita chips.
\$90 serves 25

SHRIMP COCKTAIL TRAY

Served with tangy cocktail sauce.
\$110 serves 25

SPINACH DIP TRAY

Served with cubed homemade bread.
\$60 serves 25

FRESH FRUIT TRAY

Sliced melon, pineapple, strawberries, and grapes.
\$75 serves 25

GRILLED VEGETABLE TRAY

Grilled asparagus, portobello mushrooms, zucchini, yellow squash, carrots, and red peppers drizzled with balsamic glaze. Served with green goddess sauce.
\$85 serves 25

FRESH VEGETABLE TRAY

Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, and tomatoes served with cucumber dill dressing.
\$70 serves 25

ARTISAN CHEESE TRAY

Brie, aged cheddar, smoked gouda, gorgonzola, and spreadable goat cheese served with water crackers and seasonal fruit.
\$195 serves 25

CROSTINI DIP TRAY

Creamy homemade spinach dip and tomato basil bruschetta surrounded by crostinis.
\$70 serves 25

hors d'oeuvres – signature stations

Must have a minimum of 25 guests and two stations.

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.
\$8 per person

MINI SLIDER STATION

Your choice of three of the following: Beef, Chicken, Veggie, or Mojo Pork.
\$10 per person

DIP STATION

Pita and tortilla chips served with your choice of four dips. Choose from: spinach dip, salsa, guacamole, spinach artichoke dip, olivetta, chili con queso, pico, or green goddess.
\$7 per person

MAC 'N' CHEESE STATION

Trottole noodles in our homemade cheese sauce. Served with white cheddar, bacon, broccoli, green onions, cheddar, jalapeños, and parmesan breadcrumbs.
\$8 per person

STREET TACO STATION

Chipotle chicken and seasoned shrimp tacos with flour tortillas. Served with mozzarella, pico, chipotle ranch, avocado, cabbage, cilantro, and salsa.
\$10 per person

SALAD STATION

Your choice of two salads. Caesar, House, Cobb, Arugula, or Pecan Craisin.
\$7 per person



Street Taco Station

dinner entrées

All plated entrées include choice of fresh salad, vegetable, potato, homemade bread and butter, and water.
Prices are per person.



Roasted Portobello

beef

GRILLED SIRLOIN

8-ounce grilled sirloin with rosemary demi glaze.
\$41 Plated/\$40 Family style/\$36 Buffet

BOURBON SOY GLAZED TRI-TIP

\$36 Plated/\$35 Family style/\$31 Buffet

FILET MIGNON

8-ounce tender filet mignon topped with Cabernet mushroom sauce.
\$48 Plated/\$47 Family style

BRAISED BEEF

\$36 Plated/\$35 Family style /\$31 Buffet

pork

ROASTED PORK LOIN

Topped with white wine and mushroom demi glaze or warm cherry glaze.
\$32 Plated/\$31 Family style /\$27 Buffet

seafood

SHRIMP BRUSCHETTA

Six jumbo marinated shrimp topped with greek tomato salsa.
\$34 Plated/\$33 Family style/\$29 Buffet

BAKED SALMON IN DILL SAUCE

Topped with fresh parsley and herbs.
\$39 Plated/\$38 Family style

KABELO LODGE WALLEYE

Walleye dipped in our special batter and prepared pan-fried. Served with a homemade garlic aioli.
\$39 Plated/\$38 Family style

vegan

ROASTED PORTOBELLO

Stuffed with asparagus, red peppers, basil pesto, roasted red pepper hummus, and balsamic glaze.
\$28 Plated

EGGPLANT PORTOBELLO STRATA

Fried eggplant, char-broiled portobello, and cauliflower topped with a tomato harissa sauce and capers.
\$28 Plated/\$27 Family style/\$23 Buffet

dinner entrées

All plated entrées include choice of fresh salad, vegetable, potato, homemade bread and butter, and water.
Prices are per person.

chicken

ALMOND CRUSTED CHICKEN

Almond crusted chicken breast topped with cream sauce and apricot glaze.
\$36 Plated/\$35 Family style/
\$31 Buffet

CHICKEN CACCIATORE

Roasted bone-in chicken breast topped with cacciatore sauce.
\$38 Plated/\$37 Family style/
\$33 Buffet

BOURSIN CHICKEN

Pan seared bone-in chicken breast topped with boursin creamed spinach sauce.
\$38 Plated/\$37 Family style/
\$33 Buffet

MAPLE DIJON CHICKEN

Roasted bone-in chicken breast glazed in a savory maple dijon sauce.
\$36 Plated/\$35 Family style/
\$31 Buffet

ABSOLUT-LY VODKA CHICKEN

Chicken breast with roasted garlic in a rich creamy vodka sauce with sundried tomatoes.
\$33 Plated/\$32 Family style/
\$28 Buffet

CHICKEN PICCATA

Lightly breaded chicken breast with capers and zucchini in a light lemon cream sauce.
\$33 Plated/\$32 Family style/
\$28 Buffet

BRUSCHETTA CHICKEN

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese. Drizzled with balsamic glaze.
\$33 Plated/\$32 Family style/
\$28 Buffet

CHICKEN MARSALA

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms.
\$33 Plated/\$32 Family style/
\$28 Buffet



Absolut-Ly Vodka Chicken

combos

TACO BUFFET

Chorizo sausage, chicken verde, or sweet potato and black beans served with flour and corn tortillas, chips, cabbage, pico, queso fresco, black bean salsa, avocado ranch, salsa, and Spanish rice.
Choose 1: \$23 per person
Choose 2: \$25 per person

BBQ BUFFET

Your choice of pulled pork, pulled chicken, pineapple grilled chicken, or beef kabob (+\$4 per person). Served with a house salad.
One meat choice: \$23 per person
Two meat choices: \$26 per person
Select two sides:
• Au gratin potatoes • Cole slaw • Green beans
• Pasta salad • Potato salad • Rosemary potatoes
Add mac 'n' cheese for \$4 per person.

dinner pastas

All pastas include choice of fresh salad, vegetable*, homemade bread and butter, and water.
Prices are per person. *Not included in plated meals.



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/\$29 Family style/\$25 Buffet

PASTA PAVAROTTI

Penne noodles tossed with zucchini, mushrooms, seasoned chicken, prosciutto, and sundried tomatoes in a garlic cream sauce.
\$32 Plated/\$31 Family style/\$27 Buffet

seafood

SHRIMP SCAMPI

Trottolo noodles and shrimp in garlic cream sauce topped with lemon, parmesan, and bread crumbs.
\$32 Plated/\$31 Family style/\$27 Buffet

sausage

MOSTACCIOLI

Spicy Italian sausage and pasta tossed in Bolognese sauce. Topped with shredded mozzarella and parmesan.
\$28 Plated/\$27 Family style/\$23 Buffet

vegetarian

ROASTED POMODORO PENNE

Penne tossed in a pomodoro sauce topped with whipped ricotta, and basil pesto.
\$28 Plated/\$27 Family style/\$23 Buffet

IMPOSSIBLE BOLOGNESE

Bolognese sauce with Impossible Beef tossed in cavatappi noodles.
\$28 Plated/\$27 Family style/\$23 Buffet

BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli, asparagus spears, sundried tomatoes, basil leaves, and asiago and parmesan cheese in a garlic cream sauce.
\$33 Plated/\$32 Family style/\$28 Buffet

SPINACH TORTELLONI

Roasted garlic and spinach-filled tortelloni tossed with sundried tomatoes in a tomato garlic cream sauce.
\$33 Plated/\$32 Family style/\$28 Buffet

entrée sides

vegetables

GREEN BEAN ALMONDINE ^G

ROASTED VEGETABLES ^G

Julienne carrots, zucchini, red peppers, and asparagus

premium vegetables

PARMESAN CRUSTED BROCCOLI & CAULIFLOWER ^G

\$1.5 per person

ASPARAGUS SPEARS ^G

\$1.5 per person

potatoes

GARLIC SMASHED FINGERLING POTATOES

WHITE CHEDDAR & GARLIC MASHED ^G

CARAMELIZED ONIONS & KALE AU GRATIN

BABY RED MASHED ^G

ROSEMARY BABY RED ^G

fresh salads

ARUGULA SALAD ^G

Arugula, grape tomatoes, and shaved parmesan tossed in lemon tarragon vinaigrette.

HOUSE SALAD

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

CAESAR SALAD

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

premium salads

PECAN CRAISIN SPINACH SALAD ^G

Fresh spinach and spring mix tossed with gorgonzola crumbles, roasted pecans, raisins, red and green onions, and white balsamic vinaigrette.
Add \$1.5 per person

HEIRLOOM CAPRESE SALAD ^G

Mixed greens tossed in white balsamic vinaigrette. Topped with fresh mozzarella, heirloom tomatoes, fresh basil, and drizzled in balsamic glaze.
Add \$1.5 per person

Heirloom Caprese Salad



desserts

FLOURLESS CHOCOLATE TORTE [Ⓞ]

Made with a blend of four chocolates and finished with a ganache topping.
\$75 per torte/16 slices

LAYERED BARS

Seven layer, caramel oatmeal, raspberry, and lemon bars.
\$35 per dozen

CHOCOLATE CHUNK COOKIES

\$25 per dozen

MINI SHOOTERS

Chocolate mousse, key lime, cherry, classic cheesecake, or gluten-friendly caramel apple cheesecake.
\$90 per 3 dozen

CUPCAKE ASSORTMENT

Red velvet, chocolate, vanilla bean, peanut butter, and raspberry.
\$145 per 32 cupcakes

CHOCOLATE DIPPED STRAWBERRIES [Ⓞ]

\$72 per 3 dozen

CHOCOLATE CHUNK BROWNIES

\$42 per dozen

BLONDE TOFFEE BARS

\$42 per dozen

Mini Shooter &
Cupcake Assortment



breakfast/brunch

CLASSIC BREAKFAST

Scrambled eggs, hash browns, fresh fruit, and your choice of bacon or sausage.
\$13 per person
Substitute cheesy parmesan hash browns for an additional \$1 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.

MINI BREAKFAST BURRITO OR CROISSANT

Your choice of bacon and egg, ham and egg, or spinach, garlic, and egg.
\$8 each

CONTINENTAL BREAKFAST

Assorted pastries, bagels and cream cheese, and fresh fruit. \$10 per person

OATMEAL BAR

Apple cinnamon and maple brown sugar oatmeal served with strawberries, raspberries, blueberries, toasted almonds, honey, and golden raisins.
\$7 per person



a la carte

BISCUITS AND GRAVY

\$52 per dozen

MINI CROISSANTS

Mini chocolate, almond, and apricot croissants.
\$36 per dozen

BUILD-YOUR-OWN PARFAIT

Greek vanilla yogurt, granola, and fresh fruit.
\$7 per person

ASSORTED BAGEL TRAY

Plain, cinnamon raisin, blueberry, and everything bagels. Served with plain and strawberry cream cheese.
\$36 per dozen

HARD-BOILED EGGS

\$15 per dozen

PASTRIES

\$24 per dozen

MINI MUFFIN TRAY

Blueberry, poppy-seed, and banana-nut muffins. (Minimum of two dozen per order.)
\$18 per dozen

CARAMEL ROLL TRAY

\$24 per dozen

FRESH FRUIT TRAY

Sliced melon, pineapple, strawberries, and grapes.
\$75 serves 25

MINI CHICKEN & WAFFLE BITES

\$36 per dozen

lunch buffet



Gourmet Sandwich Buffet

CHILI & SOUP BUFFET

Choose two:

- Vegan chili
- Chicken tortilla
- Chicken wild rice
- Sausage kale
- Chicken noodle

\$7 per person

GRILLE BUFFET

House salad, potato chips, buns, and condiments.

Choices include:

- Hot Dog
- Brat
- Cheeseburger
- Veggie Burger
- Pulled Chicken
- Pulled Pork

One meat choice: \$16 per person

Two meat choices: \$18 per person

Add potato or pasta salad for

\$2 per person.

SANDWICH & SALAD BUFFET

Your choice of three of the following:

- Italian Ciabatta
- Millhouse Club
- Grand Ham
- Grilled Vegetable Sandwich
- Caesar Salad
- House Salad
- Cobb Salad
- Arugula Salad
- Pecan Craisin Salad

\$15 per person

TACO BAR

Chorizo sausage or chicken verde served with flour tortillas, coleslaw, pico, queso fresco, black bean salsa, avocado ranch, salsa, and Spanish rice.

One meat choice: \$14 per person

Two meat choices: \$16 per person

GOURMET SANDWICH BUFFET

Build-your-own croissants with egg salad, cashew chicken salad, cucumbers, lettuce, and tomato. Served with potato chips and pickles.

\$17 per person

DELI BUFFET

Deli meats and cheeses, buns, lettuce, tomato, mustard, and mayo. Served with potato chips and pickles.

\$12 per person

Add potato or pasta salad for

\$2 per person.

LUNCH PASTA BUFFET

Served with Caesar salad and fresh bread. Choose from these pastas:

- Shrimp Scampi
- Pasta Pavarotti
- Mostaccioli
- Wild Mushroom & Chicken Campanelle

One pasta choice: \$15 per person

Two pasta choices: \$17 per person

Premium Pastas for an additional \$3 per person

- Spinach Tortelloni
- Butternut Squash Ravioli

GRAND BUFFET

House salad, homemade bread, and vegetable. Entrée choices include:

- Absolut-ly Vodka Chicken
- Bruschetta Chicken
- Chicken Piccata
- Mostaccioli

Choose one chicken and one pasta

\$20 per person

ASK ABOUT OUR
INDIVIDUAL BOX
LUNCH OPTIONS.



Green Mill Pizza and Wings

late-night snacks

WING DUO

Choose two signature sauces – Buffalo, Diablo, Jim Beam, or Peking Zing. Served with ranch and bleu cheese. Available in traditional bone-in or boneless wings.

\$95 serves 25/36 wings

POPCORN STATION

Served with a variety of shakeable toppings.

\$1.5 per person

GREEN MILL PIZZA

Large one topping.

\$18.5 per pizza/8 slices

WALKING TACO STATION

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

\$135 serves 25

BUILD-YOUR-OWN SNACK

Choose from:

- Popcorn \$1 per person
- Pretzels \$1 per person
- Potato chips \$1.5 per person
- Peanuts \$1.5 per person
- Chips and salsa \$3 per person
- Trail mix \$2 per person

beverages

COFFEE STATION

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

\$29 (16 8-oz cups)

\$75 (50 8-oz cups) Full-service only

\$150 (100 8-oz cups) Full-service only

BOTTLED JUICES

\$3.5 each

LEMONADE

\$22/gallon

ICED TEA

\$32/gallon

SPARKLING CITRUS PUNCH

\$32 (16 8-oz cups)

ASSORTED SODAS AND BOTTLED WATER

\$2 each

HOT CHOCOLATE STATION

\$48 (16 8-oz cups)

\$150 (50 8-oz cups) Full-service only

\$250 (100 8-oz cups) Full-service only

INFUSED WATER

Your choice of blueberry mint, stawberry basil, or cucumber lemon.

\$32/gallon



bar service

Our beverage services are designed to fit your event – from soft drinks to top-shelf liquor, 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
- Classic, premium, and craft beers
- Wines
- Premium and top-shelf liquors
- Knowledgeable bartenders
- Complete setup and cleanup
- Glassware rental available

THREE TYPES OF BAR SERVICE:

CASH BAR

A selection of: soft drinks, wine, bottled beer, premium and top-shelf drinks to sell to your guests. You will only have to pay for the setup/labor fee(s) 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 pick the package you wish to host, and pay per-person per-hour.



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

