
Green Mill
CATERING
the knot
best of
weddings
HALL OF FAME



hors d'oeuvres – butler passed

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

crostinis

MEDITERRANEAN CROSTINI
$50/25 pieces

OLIVETTA & GOAT CHEESE CROSTINI
$50/25 pieces

ROAST BEEF CROSTINI
$65/25 pieces

SPINACH PARMESAN CROSTINI
$50/25 pieces

STRAWBERRY GOAT CHEESE CROSTINI
$65/25 pieces

TOMATO BASIL CROSTINI
$50/25 pieces

phyllo bites

TUNA BRUSCHETTA
$75/25 pieces

BAKED BRIE
$65/25 pieces

SPINACH ARTICHOKE
$50/25 pieces

stuffed mushroom

CRAB STUFFED MUSHROOM CAPS
$85/25 pieces

vegan

CAPONATA CROSTINI
$60/25 pieces

VEGGIE SKEWERS G
Grilled squash blend, carrots, red peppers, and onions drizzled with green goddess sauce.
$65/25 kabobs

skewers

CHICKEN MEATBALL SKEWER
Topped with havarti and basil pesto.
$50/25 skewers

BACON-WRAPPED DATES G
$50/25 pieces

CAPRESE SKEWERS G
Fresh mozzarella, grape tomato, and basil topped with balsamic glaze. *Upgrade your caprese with prosciutto & pesto for $20 more.*
$45/25 skewers

CHICKEN SATAY
Drizzled with peanut sauce.
$65/25 pieces

COCONUT CHICKEN SKEWERS
Drizzled with pomeray vinaigrette.
$65/25 skewers

FRUIT, CHEESE & HONEY G
Strawberries, grapes, cheddar, and mozzarella skewered and drizzled with honey.
$45/25 pieces

SWEET POTATO & ANDOUILLE G
Roasted sweet potato bites, andouille sausage, and feta cheese. Topped with maple glaze.
$50/25 pieces


Baked Brie Phyllo Bites

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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.
$75/25 pieces

MEATBALLS
Choice of Swedish or plum BBQ.
$50/25 meatballs

HAMBURGER SLIDERS
Seasoned beef patties served with pickle chips, haystack onions, and chipotle mayo on a bun.
$125/25 sliders

CHICKEN SLIDERS
Seasoned chicken with sriracha aioli and cabbage slaw on a bun.
$110/25 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.
$70/25 wings

MINI VEGETABLE EGG ROLLS
Served with sweet and sour dipping sauce.
$65/25 pieces

MINI WALLEYE CAKES
Served with garlic aioli.
$75/25 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 G
Served with tangy cocktail sauce.
$110 serves 25

SPINACH DIP TRAY
Served with cubed homemade bread.
$60 serves 25

FRESH FRUIT TRAY G
Sliced melon, pineapple, strawberries, and grapes.
$75 serves 25

FRESH VEGETABLE TRAY G
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

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hors d'oeuvres – signature stations

Must have a minimum of 25 guests and two stations.

MASHED POTATO STATION G

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.
$9 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

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dinner entrées

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



Filet Mignon

beef

GRILLED SIRLOIN G
6-ounce grilled sirloin with rosemary demi glaze.
$41 Plated/$40 Family style/$36 Buffet

BOURBON SOY GLAZED TRI-TIP G
$36 Plated/$35 Family style/$31 Buffet

FILET MIGNON G
8-ounce tender filet mignon with a compound butter.
$48 Plated/$47 Family style

BRAISED BEEF G
$36 Plated/$35 Family style /$31 Buffet

pork

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

seafood

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

BAKED SALMON IN DILL SAUCE G
Topped with fresh parsley and herbs.
$39 Plated/$38 Family style

KABEELO 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 G
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

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chicken

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

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

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

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


Absolut-ly Vodka Chicken

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 G
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

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.

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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.*


Pasta Pavarotti

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
Trottole 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

SUNDRIED TOMATO CAVATAPPI
Spinach, asparagus, and cavatappi noodles in a garlic sundried-tomato and pesto cream sauce. Topped with parmesan.
$28 Plated/$27 Family style/$23 Buffet

ROASTED POMODORO PENNE
Penne tossed in a pomodoro sauce topped with whipped ricotta, and basil pesto.
$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

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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, craisins, 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

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desserts

FLOURLESS CHOCOLATE TORTE G
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 G
$72 per 3 dozen

CHOCOLATE CHUNK BROWNIES
$42 per dozen

BLONDE TOFFEE BARS
$42 per dozen


Mini Shooter &
Cupcake Assortment

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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 G
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

BACON OR SAUSAGE
$4 per person

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lunch buffet


Chili & Soup Buffet

CHILI & SOUP BUFFET
Choose two: Vegan chili, Chicken tortilla, Chicken wild rice, Sausage kale or Chicken noodle.
$7 per person

GRILLE BUFFET
House salad, potato chips, buns, and condiments. Choices include: Hot Dog, Brat, Cheeseburger, Veggie Burger, Pulled Chicken or 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, or Millhouse Club, Grand Ham, Grilled Vegetable Sandwich, Caesar Salad, House Salad, Cobb Salad, Arugula Salad or Pecan Craisin Salad.
$15 per person

TACO BAR
Chorizo sausage, chicken verde, or sweet potato and black beans, served with flour and tortillas, cabbage, 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, Sundried Tomato Cavatappi or Roasted Pomodoro Penne.
One pasta choice: $15 per person
Two pasta choices: $17 per person

GRAND BUFFET
House salad, homemade bread, and vegetable. Entrée choices include: Absolut-ly Vodka Chicken, Bruschetta Chicken, Chicken Piccata or Mostaccioli.
Choose one chicken and one pasta
$20 per person

ASK ABOUT OUR INDIVIDUAL BOX LUNCH OPTIONS.



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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.
$70/25 wings

POPCORN STATION
Served with a variety of shakeable toppings.
$50 serves 25

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 $1.5 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

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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
$56 serves 16
$175 serves 50
$350 serves 100

INFUSED WATER
Your choice of blueberry mint, stawberry basil, or cucumber lemon.
$40/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.

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award-winning catering from casual to elegant

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