

THE MILL

— COFFEE & TEA —

2024 Catering Menu

Beverage Service

We offer a full selection of your favorite beverages at our bar and counter for you to enjoy. Invoicing is available for group tabs, or individual tabs are payable upon conclusion of service.

Please inquire about private, in-room bar service options with your event coordinator.

- FRESHLY BREWED COFFEE
- FRESHLY BREWED HOT OR ICED TEAS
- SPECIALTY ESPRESSO DRINKS
- TOP SHELF AND CRAFT BEER, WINE & SPIRITS
- COKE PRODUCTS
- LA CROIX AND SAN PELLIGRINO
- LEMONADE
- CLASSIC SODAS

Espresso Service

The Mill is portable and can go where you are!

Espresso Cart includes 2 Baristas, 2 hours of service, 50 espresso drinks including lattes, cappuccinos, mochas, and more. Choice of 3 Monin syrups, whole and skim milk, and specialty milks.

Includes set up and delivery.
\$375.00

Coffee Service

Coffee Service in The Club
Convenient service for your larger group.
Freshly brewed drip coffee, \$3 per person.

SMALL TO-GO CARDBOARD BOX	9-10 servings 96oz	\$18.25
MEDIUM TO-GO CARDBOARD BOX	16 servings 160oz	\$32
LARGE TO-GO CARDBOARD BOX	40 servings 384oz / 3G	\$60
SMALL PLASTIC CAMBRO	32 servings 320oz / 2.5G	\$60
LARGE PLASTIC CAMBRO	60 servings 608oz / 4.75G	\$110
LARGE CAMBRO GRANITA	60 servings 608oz / 4.75G	\$190
LARGE CAMBRO COLD BREW	76 servings 608oz / 4.75G	\$190

Breakfast

PASTRIES

*Full sized
\$4 / each*

MUFFIN

Blueberry
Lemon Poppy Seed

SCONE

Chocolate Chip
Orange Cranberry

COFFEE CAKE

POP-TART

Apple
Raspberry Cream

CHOCOLATE CROISSANT

BAGEL *with cream cheese*

MINI PASTRIES - \$24/dozen

Chef's assortment of mini-sized breakfast pastries

SPECIALTY BREADS

\$24 loaf / serves 12

BAKER'S SEASONAL SELECTION

BANANA NUT

BREAKFAST BAKES

BREAKFAST BUFFET STYLE

Half Order | Serves 12

Full Order | 24

\$56 | \$110

CRÈME BRULEE FRENCH TOAST

- Baked Bread | Pure Maple Syrup | Caramel Sauce

FRITTATA

- Bacon, Cheddar, Potato
- Prosciutto, Asparagus, Ricotta
- Peppers & Onion

QUICHE - \$42 - cut into 6

- Florentine
- Lorraine

A LA CARTE

Minimum 24 servings - priced per serving

SCRAMBLED EGGS - \$4

FRENCH TOAST - \$4

BISCUITS & SAUSAGE GRAVY - \$8

BREAKFAST POTATOES - \$3

SAUSAGE PATTIES - \$4

APPLEWOOD SMOKED BACON - \$3.5

BREAKFAST SANDWICHES

Minimum 20 - \$5.5 each

English Muffin, Egg, Cheese

Choice of Sausage
Bacon

BREAKFAST BURRITOS

\$3/piece

Minimum 12

Served with Salsa & Sour Cream

Eggs, Cheese

Choice of up to three

- Sausage
- Bacon
- Chorizo
- Vegetarian
- Steak (+1.00)

BREAKFAST BUFFET STYLE

AVOCADO TOAST BAR -

\$8/person

Minimum 12

Chef's selection of toasted bread

Avocado Spread, Chopped Bacon, Onion, Tomato, Cilantro

Lunch **BOXED LUNCHES**

\$14/person

minimum of 20

Served with Choice of One Side

Choice of Hoagie Roll or Wrap

Choose up to 3 types of sandwiches per event

TURKEY

Provolone, Greens, Avocado Spread

HAM

Greens, Swiss, CREATE A SPREAD PLEASE?

ITALIAN

Provolone, Salami, Prosciutto, Pepperoni, Oil & Vinegar

VEGETARIAN

Marinated Cucumber & Tomato, Hummus, Roasted Red Peppers

CHICKEN SALAD CROISSANT

Greens, Pulled Chicken, Celery, Chef's Turmeric Dressing

TUNA SALAD CROISSANT

Greens, Albacore Tuna, Celery, Minced Cornichon

Lunch

BUFFET

Minimum 4 People.

Add Soup or Salad \$3/person

DELI SANDWICH - \$18/person

Choice of 2 Sides

Hoagie Roll, Ham, Turkey, Roast Beef

Provolone, Cheddar, Swiss, Lettuce, Tomato, Onion, Dill Pickle, Mayonnaise, Mustard

SOUP AND SALAD - \$13/person

Choice of Two House Soups, Italian Split Top Rolls, Mixed Greens Salad with Choice of 2 Dressings

CHILI BAR - \$13/person

Beef, Chicken, or Vegetarian

Sides: Jalapenos, Shredded Cheese, Sour Cream, Scallions, Diced Onions

MACARONI & CHEESE BAR - \$16/person

Choice of Three Toppings:

Bacon, Broccoli, Jalapenos, Ham, Sour Cream Scallions, Mushrooms

TACO / NACHO BAR - \$17/person

Choice of 2 Proteins:

Beef Barbacoa, Chile Citrus Chicken, Pork Carnitas, Sweet Potato & Black Beans

Accompaniments:

Tortillas, Corn Tortilla Chips, Black Beans, Queso, Salsa, Red Cabbage Slaw, Chipotle Aioli, Sour Cream, Shredded Cheese, Cilantro, Limes

CHEF SALAD BAR - \$16/person

Mixed Greens, Ham, Turkey, Bacon, Eggs, Cheese, Tomato, Cucumber, Bell Pepper, Choice of Two Dressings

SOUPS

French Potage

Tuscan Kale

Lemongrass Ginger

Chicken Noodle

Creamy Tomato Basil

LUNCH SIDES - \$3.5/person

Potato Salad

Penne Salad

Cole Slaw

Kettle Cooked Chips

Dinner

BUFFET

\$23/person

24 Person Minimum

Buffets Include:

1 Starch, 1 Vegetable, Mixed Green Salad, Dinner Rolls

Additional sides \$4/person

PROTEINS:

Herb Crusted Chicken Breast
Spinach Artichoke Chicken
Wine Braised Beef
Whole Grain Mustard Pork Loin
Salmon Provencal

STARCH:

Garlic Smashed Potatoes
Red Roasted Rosemary Potatoes
Turmeric Rice
Roasted Sweet Potatoes & Peppers
Cheesy Potato Casserole
Macaroni & Cheese

VEGETABLE:

Green Beans & Shallots
Roasted Vegetable Medley
Zucchini & Bell Pepper Medley
Roasted Cauliflower with Tomato & Kalamata Olives
Honeyed Carrots

SALAD DRESSINGS:

Ranch
Dorothy Lynch
Italian
Balsamic Vinaigrette
Raspberry Vinaigrette
Caesar

Snacks

KETTLE CORN - \$2.5/person

KETTLE COOKED SWEET POTATO CHIPS - \$2.5/person

DIPS

All Served with Fresh White Corn Tortilla Chips or Assorted Crackers

Salsa - \$3.5/person

Guacamole - \$4.5/person

Jalapeno Spinach Artichoke - \$4.5/person

Elote Dip - \$4.5/person

Queso - \$4.5/person

Cold Smoked Salmon Dip - \$5.5/person

Fresh Platters

*Small Platter | serves 12 people
Medium Platter | serves 20 people
Large Platter | serves 30 people*

FRESH FRUIT PLATTER WITH HONEY GREEK YOGURT DIP - \$50 | \$75 | \$115

FRESH VEGETABLE CRUDITES WITH RANCH & HUMMUS - \$50 | \$75 | \$115

CHARCUTERIE - \$95 | \$145 | \$215

ARTISAN CHEESE PLATTER - \$75 | \$125 | \$160

BRUSCHETTA & CROSTINI - \$50 | \$75 | \$115

CAPRESE SKEWERS - \$50 | \$75 | \$115

Appetizers / Hors D'oeuvres

24 Person Minimum

BAKED APRICOT & BRIE served with assorted crackers - \$4.50/person

PROSCIUTTO WRAPPED FIGS with Whipped Maple Feta - \$4/person

BRAISED LAMB on Mini Naan with Feta - \$7/person

CHILE CITRUS SHRIMP SKEWERS - \$8/person

BACON WRAPPED CHORIZO STUFFED DATES - \$6/person

MEATBALLS - \$6/person

with choice of Sauce

Marinara, Swedish, Mandarin Orange, Sweet & Sour

CHICKEN SATAYS - \$8/person

with Choice of 2 Sauces

Thai Ginger, Honey Bourbon, Mumbo Barbecue, Teriyaki, Apricot Habanero

CHICKEN WINGS - \$7/person

with Choice of 2 Sauces

Served with Ranch & Bleu Cheese

Thai Ginger, Honey Bourbon, Mumbo Barbecue, Teriyaki, Traditional Buffalo,
Apricot Habanero, Korean Gochujang

GREMOLATA SHRIMP - \$7/person

CRAB STUFFED MUSHROOMS - \$7/person

LOBSTER & GRUYERE CANAPES - \$8/person

BRAISED WAGYU BEEF & BRIE CANAPES - \$8/person

Sweet Things

Small - \$24 dozen

Large - \$48 dozen

Minimum order: two dozen of one variety

BROWNIES

Sea salt, caramel, chocolate

ASSORTED TARTLETS

Choice of one:

- Chocolate
- Chocolate Peanut Butter
- Lemon
- Vanilla

FRESH FRUIT TARTS - add \$1 each

Vanilla pastry cream, fresh fruit

MINI CHEESECAKES - \$36 dozen

Minimum order two dozen | Chef's fresh selections

COOKIES - \$3 each

One dozen minimum of one variety

- Chocolate Chunk Walnut
- Double Chocolate Chip
- Snickerdoodle
- M&M

Inquire with your catering coordinator about specialty cakes, cheesecakes and cookies!

We love to help make your celebrations extra special and memorable!

Our culinary staff can accommodate any dietary needs.

Menu and prices are subject to change.

Prices do not include sales tax.

Delivery upon request and availability only.