

Green Mill
CATERING





hors d'oeuvres – butler passed

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

crostinis

MEDITERRANEAN CROSTINI

\$80 serves 25/36 pieces (90 cal per piece)

OLIVETTA & GOAT CHEESE CROSTINI

\$65 serves 25/36 pieces (70 cal per piece)

ROAST BEEF CROSTINI

\$80 serves 25/36 pieces (90 cal per piece)

SPINACH PARMESAN CROSTINI

\$65 serves 25/36 pieces (70 cal per piece)

STRAWBERRY GOAT CHEESE CROSTINI

\$80 serves 25/36 pieces (90 cal per piece)

TOMATO BASIL CROSTINI

\$65 serves 25/36 pieces (35 cal per piece)

phyllo bites

APPLE BRIE WALNUT

\$80 serves 25/36 pieces (70 cal per piece)

MEDITERRANEAN

\$70 serves 25/36 pieces (50 cal per piece)

SPANAKOPITA

\$90 serves 25/36 pieces (60 cal per piece)

SPINACH ARTICHOKE

\$60 serves 25/36 pieces (60 cal per piece)

VEGETABLE CURRY

\$70 serves 25/36 pieces (30 cal per piece)

stuffed mushrooms

CRAB STUFFED MUSHROOM CAPS

\$80 serves 25/36 pieces (80 cal per piece)

HUMMUS CREMINI

\$70 serves 25/36 pieces (40 cal per piece)

skewers

BACON-WRAPPED DATES ^G

\$70 serves 25/36 pieces (90 cal per piece)

CAPRESE SKEWERS ^G

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

\$60 serves 25/36 skewers (30-50 cal per skewer)

CHICKEN SATAY

Drizzled with peanut sauce.

\$80 serves 25/36 pieces (65 cal per piece)

COCONUT CHICKEN SKEWERS

Drizzled with pomeray vinaigrette.

\$80 serves 25/36 skewers (270 cal per skewer)

FRUIT, CHEESE & HONEY ^G

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

\$60 serves 25/36 pieces (110 cal per piece)

SWEET POTATO & ANDOUILLE ^G

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

\$70 serves 25/36 pieces (90 cal per piece)

VEGGIE SKEWERS ^G

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

\$80 serves 25/36 kabobs (70 cal per skewer)



Prosciutto
Caprese Skewers

hors d'oeuvres – table



BEEF WELLINGTON EGG ROLLS

Pot roast, yellow onions, and cremini mushrooms stuffed into an egg roll. Served with horseradish.
\$80 serves 25/36 pieces (120 cal per roll)

POTATO PIEROGI

\$70 serves 25/36 pieces (120 cal per piece)

MEATBALLS

Choice of Swedish or plum BBQ.
\$60 serves 25/36 meatballs (90-100 cal per meatball)

HAMBURGER SLIDERS

Seasoned beef patties served with pickle chips, haystack onions, and chipotle mayo on a bun.
\$140 serves 25/36 sliders (340 cal per slider)

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.
\$65 serves 25/36 wings (85-120 cal per wing)

MINI VEGETABLE EGG ROLLS

Served with sweet and sour dipping sauce.
\$75 serves 25/36 pieces (90 cal per piece)

MINI WALLEYE CAKES

Served with garlic aioli.
\$100 serves 25/36 pieces (140 cal per piece)

SPINACH ARTICHOKE DIP

Served hot with pita chips.
\$65 serves 25 (270 cal per serving)

CHEESE & CRACKER TRAY

Cheddar, pepper jack, provolone, spreadable garlic and herb cream cheese, and an assortment of crackers.
\$90 serves 25 (250 cal per serving)

HUMMUS TRAY

Roasted red pepper hummus with pita chips.
\$70 serves 25 (250 cal per serving)

SHRIMP COCKTAIL TRAY G

Served with tangy cocktail sauce.
\$110 serves 25 (60 cal per serving)

SPINACH DIP TRAY

Served with cubed homemade bread.
\$55 serves 25 (230 cal per serving)

FRESH FRUIT TRAY G

Sliced melon, pineapple, strawberries, and grapes.
\$70 serves 25 (90 cal per serving)

GRILLED VEGETABLE TRAY G

Grilled asparagus, portobello mushrooms, zucchini, yellow squash, carrots, and red peppers drizzled with balsamic glaze. Served with green goddess sauce.
\$85 serves 25 (60 cal per serving)

FRESH VEGETABLE TRAY G

Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, and tomatoes served with cucumber dill dressing.
\$60 serves 25 (100 cal per serving)

ARTISAN CHEESE TRAY

Brie, aged cheddar, smoked gouda, gorgonzola, and spreadable goat cheese served with water crackers and seasonal fruit.
\$145 serves 25 (390 cal per serving)

CROSTINI DIP TRAY

Creamy homemade spinach dip and tomato basil bruschetta surrounded by crostinis.
\$70 serves 25 (30-90 cal per serving)

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.
\$6 per person (180-470 cal per serving)

MINI SLIDER STATION

Your choice of three of the following: Beef, Chicken, Veggie, or Mojo Pork.
\$8 per person (230-430 cal per serving)

DIP STATION

Pita and tortilla chips served with your choice of three dips. Choose from: salsa, guacamole, spinach artichoke, olivetta, chili con queso, pico, or green goddess.
\$5 per person (130-340 cal per serving)

MAC 'N' CHEESE STATION

Trottole noodles in our homemade cheese sauce. Served with MontAmoré®, bacon, broccoli, green onions, cheddar, jalapeños, and parmesan breadcrumbs.
\$7 per person (970-1,220 cal per serving)

STREET TACO STATION

Chipotle chicken and seasoned shrimp tacos with flour tortillas. Served with mozzarella, pico, chipotle ranch, avocado, cabbage, cilantro, and salsa.
\$8 per person (220-330 cal per serving)

SALAD STATION

Your choice of three salads. Caesar, House, Cobb, Arugula, or Pecan Craisin.
\$6 per person (180-300 cal per serving)



dinner entrées

All plated entrées include choice of fresh salad (190-540 cal), vegetable (30-290 cal), potato (170-360 cal), homemade bread (90 cal/slice) and butter (90 cal/oz), 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
(590 cal per serving)

LOUISIANA CHICKEN

Breaded buttermilk chicken breast topped with Louisiana red sauce.

\$30 Plated/\$29 Family style/\$25 Buffet
(270 cal per serving)

ABSOLUT-LY VODKA CHICKEN

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

\$30 Plated/\$29 Family style/\$25 Buffet
(1,100 cal per serving)

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
(200 cal per serving)

CHICKEN PICCATA

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

\$30 Plated/\$29 Family style/\$25 Buffet
(1,270 cal per serving)

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
(680 cal per serving)

vegetarian/vegan

ROASTED PORTOBELLO

Stuffed with asparagus, red peppers, basil pesto, roasted red pepper hummus, and balsamic glaze.

\$26 Plated (310 cal per serving)

ROASTED VEGETABLE STRUDEL

Zucchini, yellow squash, carrots, asparagus, red pepper, roasted red pepper hummus, and garlic in a puff pastry.

\$27 Plated/\$26 Family style (650 cal per serving)



Baked Salmon In Dill Sauce

seafood

SHRIMP & ARTICHOKE

Large shrimp sautéed with artichokes, sundried tomatoes, and peas in a white wine lemon cream sauce placed on a bed of brown rice quinoa.

Not served with additional sides.

\$33 Plated/\$32 Family style (1,490 cal per serving)

BAKED SALMON IN DILL SAUCE

Topped with fresh parsley and herbs.

\$37 Plated/\$36 Family style (910 cal per serving)

KABEEL LODGE WALLEYE

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

\$37 Plated/\$36 Family style (1,110 cal per serving)

pork/turkey

ROASTED TURKEY

\$30 Plated/\$29 Family style/\$25 Buffet
(290 cal per serving)

ROASTED PORK LOIN

Topped with white wine and mushroom demi glaze or warm cherry glaze.

\$30 Plated/\$29 Family style/\$25 Buffet
(370-540 cal per serving)

dinner entrées

All plated entrées include choice of fresh salad (190-540 cal), vegetable (30-290 cal), potato (170-360 cal), homemade bread (90 cal/slice) and butter (90 cal/oz), water, and coffee station. Prices are per person.

beef

BOURBON SOY GLAZED TRI-TIP

\$32 Plated/\$31 Family style/\$27 Buffet
(520 cal per serving)

GRILLED SIRLOIN

8-ounce grilled sirloin with a demi glaze.
\$35 Plated/\$34 Family style/\$33 Buffet
(540 cal per serving)

FILET MIGNON

8 ounces of tender filet mignon topped with Cabernet mushroom sauce.
\$40 Plated/\$39 Family style (640 cal per serving)

CHIANTI BEEF TIPS

Sauteéd in a chianti mushroom sauce.
\$35 Plated/\$34 Family style/\$33 Buffet
(890 cal per serving)

BRAISED BEEF

\$32 Plated/\$31 Family style /\$27 Buffet
(460 cal per serving)

combos

Combos served with water and coffee station.

TACO BUFFET

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

One meat choice: \$19 buffet

Two meat choices: \$21 buffet
(910-960 cal per serving)

BBQ BUFFET

Your choice of pulled pork, pulled chicken, pineapple grilled chicken, or beef kabob.

One meat choice: \$17 buffet

Two meat choices: \$20 buffet
(710-1,250 cal per serving)

Select two sides:

- Au gratin potatoes • Cole slaw • Green beans
- Pasta salad • Potato salad • Rosemary potatoes

Add mac 'n' cheese for \$3 per person.
(790 cal per serving)



Grilled Sirloin



Taco Buffet

dinner pastas

All pastas include choice of fresh salad (190-540 cal), vegetable* (30-290 cal), homemade bread (90 cal/slice) and butter (90 cal/oz), water, and coffee station. 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.

\$28 Plated/\$27 Family style/\$23 Buffet
(1,340 cal per serving)

PASTA PAVAROTTI

Penne noodles tossed with zucchini, mushrooms, seasoned chicken, prosciutto, and sundried tomatoes in a garlic cream sauce.

\$28 Plated/\$27 Family style/\$23 Buffet
(1,430 cal per serving)

seafood

SHRIMP SCAMPI

Trottole noodles and shrimp in garlic cream sauce topped with lemon, parmesan, and bread crumbs.

\$29 Plated/\$28 Family style/\$24 Buffet
(1,560 cal per serving)

DESERT FIRE PASTA

Sautéed shrimp, mushrooms, and trottole in a hurricane peppercream sauce and topped with parmesan cheese.

\$29 Plated/\$28 Family style/\$24 Buffet
(1,240 cal per serving)

LOBSTER MAC 'N' CHEESE

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

\$33 Plated/\$32 Family style/\$28 Buffet
(1,890 cal per serving)

sausage

ITALIAN SAUSAGE TROTTOLE

In pesto with Italian spices and San Marzano sauce. Topped with MontAmoré® and parmesan cheeses.

\$27 Plated/\$26 Family style/\$22 Buffet
(1,620 cal per serving)

MOSTACCIOLI

Spicy Italian sausage and pasta tossed in Bolognese sauce. Topped with shredded mozzarella and parmesan.

\$25 Plated/\$24 Family style/\$20 Buffet
(1,050 cal per serving)



Lemon Veggie Penne

vegetarian

LEMON VEGGIE PENNE

Zucchini, yellow squash, grape tomatoes, and basil in white wine lemon cream sauce. Topped with parmesan.

\$26 Plated/\$25 Family style/\$21 Buffet
(1,400 cal per serving)

BUTTERNUT SQUASH RAVIOLI

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

\$31 Plated/\$30 Family style/\$26 Buffet
(1,230 cal per serving)

SPINACH TORTELLONI

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

\$31 Plated/\$30 Family style/\$26 Buffet
(1,210 cal per serving)

ROASTED RED PEPPER TROTTOLE

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

\$26 Plated/\$25 Family style/\$21 Buffet
(1,180 cal per serving)

entrée sides

vegetables

MAPLE ORANGE CARROTS **G**

(290 cal per serving)

PARMESAN CRUSTED BROCCOLI & CAULIFLOWER **G**

(210 cal per serving)

GREEN BEAN ALMONDINE **G**

(140 cal per serving)

BRUSSELS SPROUTS **G**

(260 cal per serving)

VEGGIE MEDLEY **G**

Fresh sautéed broccoli, red peppers, red onions, and pea pods. (80 cal per serving)

premium vegetables

ASPARAGUS SPEARS **G**

\$1.5 per person (30 cal per serving)

ROASTED VEGETABLES **G**

Julienne carrots, zucchini, red peppers, and asparagus. \$1.5 per person (80 cal per serving)

potatoes

WHITE CHEDDAR & GARLIC MASHED **G**

(210 cal per serving)

CARAMELIZED ONIONS & KALE AU GRATIN

(360 cal per serving)

BABY RED MASHED **G**

(170 cal per serving)

ROSEMARY BABY RED **G**

(240 cal per serving)

fresh salads

ARUGULA SALAD **G**

Arugula, grape tomatoes, and shaved parmesan tossed in lemon tarragon vinaigrette. (210 cal per serving)

HOUSE SALAD

Fresh greens tossed with cucumbers, tomato, parmesan cheese, croutons, and choice of dressing. (190 cal per serving)

CAESAR SALAD

Fresh romaine tossed with caesar dressing, parmesan cheese, and croutons. Garnished with grape tomatoes. (540 cal per serving)

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 per person (270 cal per serving)

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 per person (210 cal per serving)

Heirloom Caprese Salad



desserts

FLOURLESS CHOCOLATE TORTE

Made with a blend of four chocolates and finished with a ganache topping.

\$60 per torte/16 slices (270 cal per slice)

CHOCOLATE DIPPED STRAWBERRIES

\$45 per 3 dozen (40 cal per strawberry)

LAYERED BARS

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

\$32 per dozen (200 cal per piece)

CHOCOLATE CHUNK COOKIES

\$18 per dozen (350 cal per cookie)

CHOCOLATE LOVERS

Brownies, freshly baked cookies, and bars.

\$3 per person (540 cal per serving)

MINI APPLE TART

\$36 per dozen (280 cal per tart)

ASSORTED BARS

Cappuccino, Irish cream, peanut butter, and chocolate custard bars. \$24 per dozen (140 cal per bar)

MINI SHOOTERS

Chocolate mousse, key lime, cherry, classic cheesecake, or gluten-friendly caramel apple cheesecake.

\$72 per 3 dozen (90-340 cal per shooter)

CUPCAKE ASSORTMENT

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

\$100 per 32 cupcakes (270-320 cal per cupcake)

PETIT FOURS ASSORTMENT

Chocolate brownie, red velvet, carrot cake, and truffle bon bon. \$60 per 3 dozen (50 cal per piece)

CHOCOLATE CHUNK BROWNIES

\$32 per dozen (230 cal per piece)

BLONDE TOFFEE BARS

\$32 per dozen (250 cal per piece)

SALTED CARAMEL BARS

\$32 per dozen (270 cal per piece)

LEMON BLUEBERRY BARS

\$32 per dozen (170 cal per piece)



breakfast/brunch

CLASSIC BREAKFAST

Scrambled eggs, hash browns, fresh fruit, and your choice of bacon or sausage.

\$12 per person (270-1,120 cal per serving)

Substitute cheesy parmesan hash browns for an additional

\$1 per person (Add 110 cal)

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 (410 cal per serving)

Add Rosemary Potatoes \$2 per person. (240 cal per serving)

Add Cheesy Hashbrowns \$3 per person. (420 cal per serving)

MINI BREAKFAST CALZONE, BURRITO, OR CROISSANT

Your choice of bacon and egg, ham and egg, or spinach, garlic, and egg.

\$7 each (340-900 cal per serving)

CONTINENTAL BREAKFAST

Assorted pastries, bagels and cream cheese, and fresh fruit. \$9 per person (285-385 cal per serving)

OATMEAL BAR

Apple cinnamon and maple brown sugar oatmeal served with strawberries, raspberries, blueberries, toasted almonds, honey, and golden raisins.

\$6 per person (250-440 cal per serving)



Mini Chicken & Waffle Bites

a la carte

BISCUITS AND GRAVY

\$38 per dozen (480 cal per biscuit)

MINI CROISSANTS

Mini chocolate, almond, and apricot croissants.

\$30 per dozen (150 cal per croissant)

BUILD-YOUR-OWN PARFAIT

Greek vanilla yogurt, granola, and fresh fruit.

\$6 per person (360 cal per serving)

GRANOLA BARS

\$2 each (180 cal per bar)

ASSORTED BAGEL TRAY

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

\$30 per dozen (280-380 cal per serving)

MINI BAGELS

\$20 per dozen (150 cal per serving)

HARD-BOILED EGGS

\$14 per dozen (80 cal per egg)

PASTRIES

\$24 per dozen (120 cal per pastry)

MINI MUFFIN TRAY

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

\$18 per dozen (80 cal per muffin)

CARAMEL ROLL TRAY

\$24 per dozen (280 cal per roll)

FRESH FRUIT TRAY

Sliced melon, pineapple, strawberries, and grapes.

\$70 serves 25 (90 cal per serving)

MINI CHICKEN & WAFFLE BITES

\$24 per dozen (230 cal per serving)

lunch buffet

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: **\$10 per person**

Two meat choices: **\$12 per person**

(560-1,450 cal per serving)

LUNCH PASTA BUFFET

Served with Caesar salad and fresh bread.

Choose from the signature pastas below:

- Italian Sausage Trottolo • Lemon Veggie Penne
- Mostaccioli • Roasted Red Pepper Trottolo
- Wild Mushroom & Chicken Campanelle

One pasta choice: **\$12 per person**

Two pasta choices: **\$14 per person**

Premium Pastas for an additional \$3.00

- Spinach Tortelloni • Desert Fire Pasta
- Lobster Mac 'N' Cheese

(890-1,240 cal per serving)

GRAND BUFFET

House salad, homemade bread, and vegetable.

Entrée choices include:

- Absolut-ly Vodka Chicken • Bruschetta Chicken
- Chicken Piccata • Lemon Veggie Penne
- Roasted Red Pepper Trottolo • Mostaccioli

Choose one chicken and one pasta

\$16 per person (140-880 cal per serving)

PINWHEEL BUFFET

Choose three:

- Turkey • Greek • Italian • Southwest Chicken

Served with pickles and potato chips.

\$9 per person (80-120 cal per serving)

GRILLE BUFFET

House salad, potato chips, buns, and condiments.

Choices include:

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

One meat choice: **\$12 per person**

Two meat choices: **\$14 per person**

(170-600 cal per serving)

Add potato (290 cal) or pasta salad (200 cal) for **\$2 per person.**

DELI BUFFET

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

\$11 per person (140-850 cal per serving)

Add potato (290 cal) or pasta salad (200 cal) for **\$2 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.

\$13 per person (1,180 cal per serving)

CHILI & SOUP BUFFET

Choose two:

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

\$7 per person (130-220 cal per serving)

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

\$13 per person (170-940 cal per serving)

afternoon breaks

SWEET & SALTY

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

\$3 per person (1,050 cal per serving)

BALLPARK

Popcorn, pretzels, and peanuts.

\$2.50 per person (590 cal per serving)

BUILD YOUR OWN BREAK

Choose from:

- Popcorn **\$1 per person**
- Pretzels **\$1 per person**
- Potato chips **\$1 per person**
- Chips and salsa **\$1.50 per person**
- Peanuts **\$1.50 per person**
- Trail mix **\$2 per person**

(110-200 cal per serving)



Gourmet Sandwich Buffet

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.

\$65 serves 25/36 wings (85-120 cal per wing)

WALKING TACO STATION

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

\$125 serves 25 (140-370 cal per serving)

CHIPS & SALSA

\$50 serves 25 (140 cal per serving)

POPCORN STATION

Served with a variety of shakeable toppings.

\$30 serves 25 (20 cal per serving)

GREEN MILL PIZZA

Large one topping.

\$16 per pizza/8 slices (220-400 cal per slice)

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*

(0 cal per cup)

BOTTLED JUICES

\$2.5 each (130-150 cal)

LEMONADE

\$22/gallon (100 cal per cup)

ICED TEA

\$22/gallon (0 cal per cup)

SPARKLING CITRUS PUNCH

\$29 (16 8-oz cups) (90 cal per cup)

ASSORTED SODAS AND BOTTLED WATER

\$1.50 each (0-210 cal)

HOT CHOCOLATE STATION

\$32 (16 8-oz cups)

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

\$125 (100 8-oz cups) *Full-service only*

(150-320 cal per cup)

INFUSED WATER

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

\$22/gallon (5-20 cal per cup)



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

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