

FAMILY STYLE

FAMILY STYLE MENU IS REQUIRED FOR PARTIES OF 15-29 GUESTS AND
IS ALSO AVAILABLE FOR EVENTS OF 30 OR MORE GUESTS

FAMILY STYLE SALADS

serves 25 guests

HOUSE SALAD 58

tuscan greens. radish. carrot. lemon-maple vinaigrette
(GLUTEN FREE)

CAESAR SALAD 75

little gem. shaved parmesan. croutons.

SEASONAL SALAD 86

FAMILY STYLE DINNER SIDES

serves 5-6 guests

STARCH SIDE OPTIONS

CRISPY GARLIC FRIES 21 (VEGAN)

GARLIC WHIPPED POTATOES 24 (GLUTEN FREE)

COCONUT RICE 23 (VEGAN AND GLUTEN FREE)

ROSEMARY FINGERLING POTATOES 23 (VEGAN AND GLUTEN FREE)

VEGETABLE SIDE OPTIONS

GRILLED ASPARAGUS 23 (VEGAN AND GLUTEN FREE)

BALSAMIC BRUSSELS SPROUTS 24 (VEGAN AND GLUTEN FREE)

GARLIC GREEN BEANS 21 (VEGAN AND GLUTEN FREE)

ROASTED BUTTERNUT SQUASH 23 (VEGAN AND GLUTEN FREE)

FAMILY STYLE DESSERTS

serves 12 guests

FLOURLESS CHOCOLATE TORTE 60 (GLUTEN FREE) raspberry sauce.

SEASONAL CHEESECAKE 60

FAMILY STYLE DINNER ENTREES

serves 5-6 guests

entrees include listed sides & ingredients

THE BURGER 76

double patty. B n B pickles. dijonnaise.
American cheese. onions. garlic fries.

SEAFOOD MAC & CHEESE 150

scallops. shrimp. crab. house blend cheese.
organic pasta. charred tomatoes. basil.

ZUCCHINI PASTA 120 (VEGAN)

crispy eggplant. pomodoro sauce.
vegan mozzarella. basil oil.

WATERWORKS STEAK FRITES 135

certified angus beef steak. french fries. garlic aioli.

PAN ROASTED ATLANTIC SALMON 130 (GLUTEN FREE)

kale & parsnip salad. baby potatoes. dill yogurt. beet
vinaigrette.

GRILLED AHI TUNA 130 (GLUTEN FREE)

coconut rice cake. cucumber & arugula salad. mango-
guajillo vinaigrette. sesame seeds. honey-wasabi glaze.

FILET MIGNON 180

yukon whipped potatoes. asparagus. red wine jus. crispy
shallots. crumbled blue cheese.

PAN ROASTED SCALLOPS 170 (GLUTEN FREE)

brussels sprouts. curried honey yogurt. green apple
reduction. shaved root vegetable salad.

CHICKEN STATLER 130 (GLUTEN FREE)

carrot ginger puree. charred pineapple salsa. yukon
whipped potatoes. garlic green beans.

ALL MENU OFFERINGS ARE SUBJECT TO
SEASONAL CHANGES

MENUS AND GUEST COUNTS MUST BE
FINALIZED WITH AT LEAST 7 DAYS
NOTICE OF YOUR EVENT

ALL FOOD IS SUBJECT TO A 9% VT STATE MEALS & ROOMS TAX, A 1% CITY OF WINOOSKI TAX,
20% GRATUITY AND 4% SERVICE FEE

PLATED MENUS

PLATED MENUS ARE AVAILABLE FOR EVENTS OF 30 OR MORE GUESTS

PRE-COUNTS ARE REQUIRED FOR EVENTS OF 40 OR MORE GUESTS

\$40 - CHASE MILL

1st Course

select one

CLAM CHOWDER

bacon. chives.

TOMATO CHEDDAR BISQUE

garlic oil. chives.

HOUSE SALAD

tuscan greens. radish. carrot.
lemon-maple vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

2nd Course

select two

THE BURGER

double patty. B n B pickles. dijonaise.
American cheese. onions. garlic fries.

ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan
mozzarella. basil oil.

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with selected starch &
vegetable side.

PAN ROASTED ATLANTIC SALMON

(GLUTEN FREE)

lemon-dill yogurt with selected starch &
vegetable side.

3rd Course

FLOURLESS CHOCOLATE TORTE

PLEASE FIND VEGETABLE AND
STARCH SIDE OPTIONS
ON THE NEXT PAGE



\$50 - WOOLEN MILL

1st Course

select two

CLAM CHOWDER

bacon. chives.

TOMATO CHEDDAR BISQUE

garlic oil. chives.

HOUSE SALAD

tuscan greens. radish. carrot.
lemon-maple vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

2nd Course

select two

WATERWORKS STEAK FRITES

certified angus beef steak. french fries. garlic
aioli.

THE BURGER

double patty. B n B pickles. dijonaise.
American cheese. onions. garlic fries.

ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan
mozzarella. basil oil.

GRILLED AHI TUNA (GLUTEN FREE)

ginger-scallion vinaigrette with selected
starch & vegetable side.

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with selected starch &
vegetable side.

PAN ROASTED ATLANTIC SALMON

(GLUTEN FREE)

lemon dill yogurt with selected starch &
vegetable side.

3rd Course

select one

FLOURLESS CHOCOLATE TORTE

SEASONAL CHEESECAKE

PLATED MENUS

\$60 - CHAMPLAIN MILL

includes unlimited bread

1st Course

select two

CLAM CHOWDER

bacon. chives.

TOMATO CHEDDAR BISQUE

garlic oil. chives.

HOUSE SALAD

tuscan greens. radish. carrot.
lemon-maple vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

2nd Course

select two

WATERWORKS STEAK FRITES

certified angus beef steak. french fries. garlic aioli.

THE BURGER

double patty. B n B pickles. dijonnaise. American cheese.
onions. garlic fries.

ZUCCHINI PASTA (VEGAN)

crispy eggplant. pomodoro sauce. vegan mozzarella.
basil oil.

FILET MIGNON (GLUTEN FREE)

red wine demi with selected starch & vegetable side.

PAN ROASTED SCALLOPS (GLUTEN FREE)

truffled balsamic vinaigrette with selected starch &
vegetable side.

GRILLED AHI TUNA (GLUTEN FREE)

ginger scallion vinaigrette with selected starch &
vegetable side.

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli with selected starch & vegetable side.

PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill yogurt with selected starch & vegetable side.

3rd Course

select one

FLOURLESS CHOCOLATE TORTE

SEASONAL CHEESECAKE

**PLEASE SELECT TWO SIDES TO
ACCOMPANY YOUR SELECTED
ENTREES, IF INDICATED.**

STARCH SIDE OPTIONS

CRISPY GARLIC FRIES (VEGAN)

GARLIC WHIPPED POTATOES (GLUTEN FREE)

COCONUT RICE (VEGAN AND GLUTEN FREE)

ROSEMARY FINGERLING POTATOES
(VEGAN AND GLUTEN FREE)

CHEDDAR POLENTA (GLUTEN FREE)

VEGETABLE SIDE OPTIONS

GRILLED ASPARAGUS (VEGAN AND GLUTEN FREE)

BALSAMIC BRUSSELS SPROUTS
(VEGAN AND GLUTEN FREE)

GARLIC GREEN BEANS (VEGAN AND GLUTEN FREE)

ROASTED BUTTERNUT SQUASH
(VEGAN AND GLUTEN FREE)

**ADDITIONS & SUBSTITUTIONS CAN
BE MADE TO ACCOMMODATE DIETARY
RESTRICTIONS**



**PLATED MENUS ARE AVAILABLE FOR EVENTS
OF 30 OR MORE GUESTS**

**PRE-COUNTS ARE REQUIRED FOR EVENTS OF
40 OR MORE GUESTS**

**MENUS AND GUEST COUNTS MUST BE
FINALIZED WITH AT LEAST 7 DAYS NOTICE
OF YOUR EVENT**