

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. house vinaigrette.
(GLUTEN FREE)

CAESAR SALAD 75

little gem. shaved parmesan. croutons.

SEASONAL SALAD 86

FAMILY STYLE DINNER SIDES

serves 5 guests

STARCH SIDE OPTIONS

CHEDDAR POLENTA 20

(GLUTEN FREE)

GARLIC WHIPPED POTATOES 24

(GLUTEN FREE)

CRISPY GARLIC FRIES 21

(VEGAN)

COCONUT RICE 23

(VEGAN AND GLUTEN FREE)

ROSEMARY ROASTED POTATOES 23

(VEGAN AND GLUTEN FREE)

VEGETABLE SIDE OPTIONS

(ALL OPTIONS ARE VEGAN AND GLUTEN FREE)

GRILLED ASPARAGUS 23

BALSAMIC BRUSSELS SPROUTS 24

GARLIC GREEN BEANS 21

ROASTED BUTTERNUT SQUASH 23

FAMILY STYLE DESSERTS

serves 12 guests

FLOURLESS CHOCOLATE TORTE 60 (GLUTEN FREE)

seasonal preserves.

SEASONAL CHEESECAKE 60

seasonal preserves.

FAMILY STYLE DINNER ENTREES

serves 5-6 guests

entrees include listed sides & ingredients

THE BURGER 76

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

WATERWORKS STEAK FRITES 135

certified angus beef steak. garlic fries. garlic aioli.

PAN ROASTED ATLANTIC SALMON 130 (GLUTEN FREE)

lemon-dill yogurt with selected starch & vegetable side.

GRILLED AHI TUNA 130 (GLUTEN FREE)

ginger-scallion vinaigrette with selected starch & vegetable side.

FILET MIGNON 180

red wine demi with selected starch & vegetable side.

PAN ROASTED SCALLOPS 170 (GLUTEN FREE)

truffled balsamic vinaigrette with selected starch & vegetable side.

CHICKEN STATLER 130 (GLUTEN FREE)

smoked maple aioli with selected starch & vegetable side.

SEASONAL VEGAN OPTION MARKET PRICE (VEGAN)

ALL MENU OFFERINGS ARE SUBJECT TO SEASONAL
CHANGES

MENUS AND GUEST COUNTS MUST BE
FINALIZED WITH AT LEAST 14 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 5% SERVICE FEE

PLATED MENUS

PLATED MENUS ARE AVAILABLE FOR EVENTS OF 30 OR MORE GUESTS

PRE-COUNTS ARE REQUIRED FOR EVENTS OF 30 OR MORE GUESTS

LISTED PRICES ARE PER GUEST

\$45 - CHASE MILL

1st Course

select one

CLAM CHOWDER

bacon. chives.

HOUSE SALAD

tuscan greens. radish. carrot.
house vinaigrette.

2nd Course

select two

THE BURGER

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

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.

SEASONAL VEGAN OPTION (VEGAN)

3rd Course

FLOURLESS CHOCOLATE TORTE (GLUTEN FREE)

seasonal preserves.

PLEASE FIND VEGETABLE AND
STARCH SIDE OPTIONS
ON THE NEXT PAGE



\$55 - WOOLEN MILL

1st Course

select two

CLAM CHOWDER

bacon. chives.

HOUSE SALAD

tuscan greens. radish. carrot.
house vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

2nd Course

select two

THE BURGER

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

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.

SEASONAL VEGAN OPTION

WATERWORKS STEAK FRITES

certified angus beef steak. garlic fries.
garlic aioli.

GRILLED AHI TUNA (GLUTEN FREE)

ginger-scallion vinaigrette with selected
starch & vegetable side.

3rd Course

select one

FLOURLESS CHOCOLATE TORTE (GLUTEN FREE)

seasonal preserves.

SEASONAL CHEESECAKE

seasonal preserves.

PLATED MENUS

\$65 - CHAMPLAIN MILL

includes unlimited bread

1st Course
select two

CLAM CHOWDER
bacon. chives.

HOUSE SALAD
tuscan greens. radish. carrot.
house vinaigrette.

CAESAR SALAD
little gem. shaved parmesan. croutons.

2nd Course
select two

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

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.

SEASONAL VEGAN OPTION

WATERWORKS STEAK FRITES
certified angus beef steak. garlic fries.
garlic aioli.

GRILLED AHI TUNA (GLUTEN FREE)
ginger-scallion vinaigrette with selected starch &
vegetable side.

PAN ROASTED SCALLOPS (GLUTEN FREE)
truffled balsamic vinaigrette with selected starch &
vegetable side.

FILET MIGNON (GLUTEN FREE)
red wine demi with selected starch & vegetable side.

3rd Course
select one

FLOURLESS CHOCOLATE TORTE (GLUTEN FREE)
seasonal preserves.

SEASONAL CHEESECAKE
seasonal preserves.

**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 ROASTED 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
30 OR MORE GUESTS**

**MENUS AND GUEST COUNTS MUST BE
FINALIZED WITH AT LEAST 14 DAYS NOTICE
OF YOUR EVENT**