

FAMILY STYLE BUFFET

AVAILABLE FOR EVENTS OF 26 OR MORE GUESTS
EACH MENU INCLUDES TWO SIDE DISHES
SERVED BUFFET STYLE

\$45 - CHASE MILL

1st Course
select one

HOUSE SALAD

tuscan greens. radish. carrot.
house vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

2nd Course

select two + vegan option if desired

THE BURGER

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

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli

PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon-dill yogurt

SEASONAL VEGAN OPTION MP (VEGAN)

3rd Course
select one

FLOURLESS CHOCOLATE TORTE (GLUTEN FREE)

seasonal preserves.

SEASONAL CHEESECAKE

seasonal preserves.

\$55 - WOOLEN MILL

1st Course
select one

HOUSE SALAD

tuscan greens. radish. carrot.
house vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

2nd Course

select two + vegan option if desired

WATERWORKS STEAK

certified angus beef steak. garlic aioli.

THE BURGER

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

GRILLED AHI TUNA (GLUTEN FREE)

ginger-scallion vinaigrette

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli

PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill yogurt

SEASONAL VEGAN OPTION MP (VEGAN)

3rd Course
select one

FLOURLESS CHOCOLATE TORTE (GLUTEN FREE)

seasonal preserves.

SEASONAL CHEESECAKE

seasonal preserves.

PLEASE FIND VEGETABLE AND
STARCH SIDE OPTIONS
ON THE NEXT PAGE



FAMILY STYLE BUFFET

\$65 - CHAMPLAIN MILL

includes unlimited bread

1st Course

select one

HOUSE SALAD

tuscan greens. radish. carrot.
house vinaigrette.

CAESAR SALAD

little gem. shaved parmesan. croutons.

2nd Course

select two + vegan option if desired

WATERWORKS STEAK

certified angus beef steak. garlic aioli.

THE BURGER

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

FILET MIGNON (GLUTEN FREE)

red wine demi

PAN ROASTED SCALLOPS (GLUTEN FREE)

truffled balsamic vinaigrette

GRILLED AHI TUNA (GLUTEN FREE)

ginger scallion vinaigrette

CHICKEN STATLER (GLUTEN FREE)

smoked maple aioli

PAN ROASTED ATLANTIC SALMON (GLUTEN FREE)

lemon dill yogurt

SEASONAL VEGAN OPTION MP (VEGAN)

3rd Course

select one

FLOURLESS CHOCOLATE TORTE

(GLUTEN FREE)

seasonal preserves.

SEASONAL CHEESECAKE

seasonal preserves.

PLEASE SELECT TWO SIDES TO
ACCOMPANY YOUR SELECTED
ENTREES

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)

EACH ADDITIONAL SIDE \$5/PERSON

ADDITIONS & SUBSTITUTIONS CAN
BE MADE TO ACCOMMODATE DIETARY
RESTRICTIONS



PLATED MENUS ARE AVAILABLE FOR EVENTS
OF 25 OR MORE GUESTS

PRE-COUNTS WITH GUEST NAMES ARE
REQUIRED FOR EVENTS OF 25 OR MORE
GUESTS

MENUS AND GUEST COUNTS MUST BE
FINALIZED WITH AT LEAST 21 DAYS NOTICE
OF YOUR EVENT