

# PLATED MENUS

PLATED MENUS ARE AVAILABLE FOR EVENTS OF 26 OR MORE GUESTS

PRE-COUNTS ARE REQUIRED FOR EVENTS OF 26 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 26 OR MORE GUESTS**

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

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