

Green Mill CATERING

MENU GUIDE



PORK - \$17

Roasted Pork Loin with White Wine & Mushroom or Jim Beam Sauce

CHICKEN - \$19

Chicken Marsala
Absolut-ly Vodka Chicken
Bruschetta Chicken
Chicken Piccata

BEEF/FISH - \$21

Glazed Tri-Tip
Braised Beef
Kabeelo Walleye
Shrimp Bruschetta

CHOOSE A POTATO & VEGETABLE SIDE TO COMPLETE YOUR MEAL

POTATO SIDES

Baby Red Mashed
Rosemary & Butter Baby Reds
Garlic Mashed or Cheddar Mashed

VEGETABLE SIDES

Glazed Carrots
Vegetable Medley
Roasted Vegetables
Green Beans Almondine
Buttered Corn
Broccoli & Cauliflower

PASTA ENTRÉES - \$20

(Pastas do not include potato or vegetable)

Wild Mushroom & Chicken Penne	Mostaccioli
3 Cheese Chicken Baked Rigatoni	Baked Rigatoni
	Shrimp Scampi
	Pasta Pavarotti

ADD 2ND ENTRÉE

(to higher priced choice)

\$3 for Pork
\$4 for Chicken
\$4 for Pasta
\$5 for Beef or Fish

KIDS' BUFFET PRICE-\$8.99

All Meals include Salad with your choice of Dressing and Bread & Butter.
We can accommodate Vegetarian, Gluten Free, and Dairy Free meal needs.

Please visit our website at greenmillcatering.com/catering-menus to view our full catering menu and descriptions of menu items. You are not limited to the selections shown above, this is only a guide to help you and has our local Green Mill Fairmont pricing. Please call or email with any questions or to set up a time to meet and/or have a menu tasting.

ELIZABETH VINEYARD

Catering & Events Manager

Fairmont Event Center | TPI Hospitality

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DELIVERY & CATER-OUT SERVICES

Drop & Go Delivery.....	5%
Cater-Out with Set Up & Serving	\$0.50/person + 10%
Cater-Out with Set Up, Serving, & Clearing	\$1/person + 15%

TABLEWARE

Black Plastic Plates & Utensils	\$0.75 each
Clear or White Plates & Silver Plastic Utensils	\$1.50 each
China & Silverware.....	\$3.00 each
Tablecloths-Black or White.....	\$3.00 each
Napkins-Black or Burgundy	\$0.50 each
Water Service Available.....	Please Ask for Details