

The Historic
Bevo Mill

Tradition ❖ *Distinction* ❖ *Elegance*

Buffet Dinners

Each Buffet Dinner is served as stated on linen draped tables with assorted breads and butter. Tea, water, and coffee service are included. Our Chefs will be happy to customize any of the above buffets or create one specifically for your soiree. Prices will be quoted based on availability and cost of items selected for customized menus, including action/carving stations. Additional items priced accordingly.

Minimum of 40 guests, please.

Turn any Buffet into Action Stations for an Additional \$25.00 per hour per Station
(minimum of 3 hours to accommodate setup and teardown)

Traditional Buffet Station- \$38.95 per person

Select Any Two Entrees

Grilled Sides of Norwegian Salmon Garnished with Mango Salsa
Served with a Dill Dipping Sauce

Colorful Roulade of Chicken Stuffed with a Julienne of Zucchini, Yellow Squash, Red Pepper, Mushroom, and Gruyere with a Madeira Reduction Sauce

Porcini Ravioli in a Delicate Garlic Cream Sauce
With Parmigiano Reggiano Shavings and Flat Italian Parsley

Veal Bolognese with Roasted Tomatoes, Fried Rubbed Sage and Pecorino Cheese
Served Over Fresh Penne Pasta

Action/Carving Station (see above pricing) with your choice of:

- ❖ Mesquite Smoked Turkey
- ❖ Apple Cayenne Glazed Pork Loin
- ❖ Mesquite Grilled Tenderloin of Beef, encrusted with Black, Green, and White Peppercorns, served with Cognac Meaux Mustard Sauce and Horseradish Cream Sauce (add \$2.00/person)

Traditional Buffet Station (continued)- \$38.95

Choose Your Vegetable

Fresh Seasonal Vegetable Medley
Haricot Vert- French Green Beans
Gingered Carrots Glazed with Honey
Grilled Vegetables Drizzled with Balsamic Honey Reduction Syrup



Choose Your Potato or Grain

Medley of Long Grain and Wild Ride Pilaf
Wild Mushroom Risotto
Oven Roasted Baby Red New Potatoes with Rosemary and Garlic
Twice Baked Idaho Potato
Colcannon Mashed Potatoes
Five Cheese Baked Macaroni



Choose Your Salad

Field Greens Topped with Raspberries, Spiced Candied Pecans, and Crumbled Goat Cheese
Served with Berry Vinaigrette Dressing

Spinach Salad with Orange Segments, Fresh Strawberries, Purple Onions and Toasted Black English Walnuts
Served with Sweet Poppy Seed Dressing

Mixed Green Salad with Artichoke Hearts, Black Olives, Heart of Palm, Feta Cheese, and Diced Red Peppers
Served with Red Wine Vinaigrette Dressing

Cucumber and Tomato Salad with Feta and Red Onion
Served with Vinaigrette Dressing

New Caesar Salad with Crisp Romaine Lettuce with Sourdough Croutons, Roasted Red Peppers,
Sun Dried Tomatoes, and Crumbled Goat Cheese
Served with a Classic Caesar Dressing



American Duet Buffet- \$35.75 per person

Grilled Breast of Herb Marinated Chicken with White Wine Caper Sauce

Roasted Top Round of Beef with Mushroom Sauce

Oven Roasted Yukon Gold Potatoes with Rosemary and Garlic

American Duet Buffet (continued)- \$35.75 per person

Tri-Colored Pasta in a Light Olive Oil and Lemon Wine Sauce

Fresh Seasonal Vegetable Medley

Field Green Salad Topped with Raspberries, Spiced Candied Pecans, and Crumbled Goat Cheese
Served with Berry Vinaigrette Dressing



Harvest Buffet- \$31.75 per person
(September-January)

Oven Roasted Vermont Turkey Served with Apricot, Sausage, and Herbed Brioche Stuffing
and Garnished with Rosemary, Kumquats (seasonal item), and Seckel Pears (seasonal item)

Honey and Clove Glazed Sliced Virginia Ham Served with a Variety of Mustards,
and Garnished with Lady Apples (seasonal item) and Clementines (seasonal item)

Sweet Potato Casserole

Cranberry Citrus Compote

Buttered Brussels Sprouts and Baby Peas with Pearl Onions

Field Green Salad Topped with Pears, Spiced Candied Pecans, and Crumbled Goat Cheese
Served with Balsamic Vinaigrette



Italian Buffet- \$31.75 per person

Select Any Two Entrees

Veal Bolognese with Roasted Tomatoes, Fried Rubbed Sage, and Pecorino Cheese
Served Over Fresh Penne Pasta

Seafood Agnolotti

Jumbo Pasta Filled with Lobster, Shrimp, and Scallops in a Delicate Roasted Garlic Cream Sauce
Garnished with a Chiffonade of Lemon Basil

Radiatori Portofino
Rich Sun Dried Tomato Sauce with Roasted Red Peppers and Artichokes
Served over Radiatori Pasta

Antipasto Display
An Elaborate Display of Italian Meats, Cheeses, and Marinated Grilled Vegetables

Your Choice of One Pasta:
Farfalle
Creste di Gallo
Rigatoni
Tri-Colored Cheese Tortellini

Your Choice of Two Sauces:
Seafood Cream
Pesto
Robusto Marinara
Lemon and Olive Oil with White Wine

(Add Meatballs or Grilled Chicken Breast to any Sauce for \$2.00 per person)

Italian Buffet Includes:

Bruschetta with Roasted Red Pepper, Eggplant, and Tomato Spread
Sprinkled with Mozzarella

Creamed Scalloped Yukon Potatoes with Parmesan Crumbles

New Caesar Salad with Crisp Romaine Lettuce with Sourdough Croutons, Roasted Red Peppers,
Sun Dried Tomatoes, and Crumbled Goat Cheese
Served with a Classic Caesar Dressing



Southwestern Buffet- \$29.75 per person

Soft Warm Flour Tortillas

Your Choice of:
Grilled Beef with Mexican Spices
Grilled Chicken with Mexican Spices

Smoked Pulled Pork
Grilled Shrimp with Mexican Spices (add \$3.00 per person)
Any Two Combinations (add \$2.00 per person)
Any Three Combinations (add \$3.00 per person)

Grilled Onions and Sweet Peppers

Black Bean Salsa with Roasted Corn

Refried Beans

Spanish Rice with Diced Tomatoes

Grilled Vegetable Skewers

Sweet Polenta with Corn

Shredded Cheeses, Black Olives, Diced Tomatoes, Chopped Cilantro, Sour Cream,
Shredded Lettuce, and Fresh Limes

Homemade Salsa Verde and Pico Di Gallo



Middle Eastern Buffet- \$33.95 per person

Greek Dolmades- Grape Leaves Stuffed with Rice and Savory Herbs

Tabbouleh- Bulgur Wheat Salad with Fresh Mint

Gyros- Sliced Lamb Served with Garlic Sauce and Soft Warm Pita Bread
With Cucumber and Onion Tzatziki

Baba Ghanouj- Eggplant and Tahini Dip served with Lavosh Flatbread

Chicken and Date Tagine- Middle Eastern Stew Flavored with Cinnamon, Orange Zest,
Saffron, and Diced Tomatoes Served Over Rice

Assortment of Olives, Pickled Vegetables, Savories and Mezes



Asian Buffet- \$33.75 per person

Sushi Display:

Hand Rolled Sashimi Grade Sushi, Smoked Seafood Sushi,
and Vegetarian California Rolls

Stir-Fried Entrée:

Your Choice of Stir Fry Ingredient, Stir Fried in a Soy Sesame Sauce and Served with Rice:

Beef

Chicken

Vegetables

Shrimp (add \$3.00 per person)

Any Two Combinations (add \$2.00 per person)

Any Three (add \$3.00 per person)

All (add \$4.00 per person)

Braised Pork Skewers

Spring Rolls Served with a Spicy Red Pepper Dipping Sauce

Your Choice of:

Beef

Chicken

Vegetarian

Asian Noodles Served with Julienne Vegetables and Ginger Soy Sauce

Saffron Infused White Rice



Mashed Potato Bar

(add to any buffet for \$3.50 per person)

Mashed Potatoes served in Martini Glasses on a Linen Draped Table

Guests add their own Savory Toppings that include but are not limited to:

Butter, Sour Cream, Chives

Applewood Smoked Bacon

Porcini Mushrooms

Crab and Lobster (add \$3.00 per person)

❖ All menu items are subject to tax and service fees