



All menu items are subject to tax and service fees.

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 served at tables. 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.

Turn Any Buffet into Action Stations for an Additional \$25.00 per hour per Station

Traditional Buffet Station- \$35.75

Select Any Two Entrees

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

Mesquite Grilled Tenderloin of Beef Encrusted with
Black, Green, White and Pink Peppercorns
Served with Cognac Meaux Mustard Sauce, Horseradish Cream Sauce

Colorful Roulade of Chicken Stuffed with a Julienne of Zucchini, Yellow Squash, Red Pepper, Mushrooms 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

Carving Station with your Choice of:
Mesquite Smoked Turkey
Beef Tenderloin (add \$2.00/person)
Apple Cayenne Glazed Pork Loin



Traditional Buffet Station Continued- \$35.75

Choose Your Vegetable

Fresh Seasonal Vegetable Medley

Haricot Vert- French Green Beans

Gingered Carrots Glazed with Honey

Grilled Vegetables Marinated In Balsamic Honey Reduction Syrup



Choose Your Potato or Grain

Medley of Long Grain and Wild Rice Pilaf

Frenched Potato Croquettes

Wild Mushroom Risotto

Oven Roasted Baby Red New Potatoes with Rosemary and Garlic

Twice Baked Idaho Potato

Colcannon Mashed Potatoes

Roasted Garlic 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

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

Buffet Dinners Continued

(Choose Your Salad Continued)

Dilled Cucumber and Tomato Salad with Dilled Cumberland Sauce

New Caesar Salad

Crisp Romaine Lettuce with Sourdough Garlic Croutons, Roasted Red Peppers, Sliced Red Onions in a Classic Caesar Dressing



American Duet Buffet- \$31.75

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

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

Fresh Seasonal Vegetable Medley

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



Harvest Buffet- \$27.50

(September- January)

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

Honey and Clove Glazed Sliced Virginia Ham

Served with a Variety of Mustards and Garnished with Lady Apples and Clementines

Sweet Potato Casserole

Cranberry Citrus Compote

Buttered Brussels sprouts or Baby Peas with Pearl Onions

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

Buffet Dinners Continued

Italian Buffet-\$27.50

Select Any Two Entrees

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

Seafood Agnolotti
Marbled Pasta Filled with a blend of 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, Cheese and Marinated Grilled Vegetables

Pasta

Your Choice of (Pick One):

Farfalle

Creste di Gallo

Rigatoni

Tri- Colored Cheese Tortellini

Add Meatballs or Grilled Chicken Breast to Any Sauce for \$2.00 per person

Sauces

Your Choice of (Pick Two):

Seafood Cream

Pesto

Arrabbiata Marinara

Lemon and Olive Oil with White Wine

Italian Buffet Sides Included:

Bruschetta with Roasted Red Peppers, Eggplant and Tomatoes

Creamed Scalloped Yukon Potatoes with Parmesan Crumbles

New Caesar Salad

Crisp Romaine Lettuce with Sourdough Garlic Croutons, Roasted Red Peppers, Sliced
Red Onions in a Classic Caesar Dressing

Buffet Dinners Continued

Southwestern Buffet- \$26.50

Soft Warm Flour Tortillas

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 (add \$3.00 per person)

Grilled Onions and Sweet Peppers

Black Bean Salsa with Roasted Corn

Refried Beans

Spanish Rice with Diced Tomatoes

Grilled Vegetables served with a Balsamic Honey reduction sauce

Sweet Polenta with Corn

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

Homemade Pico Di Gallo



Middle Eastern Buffet- \$27.50

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
And Cucumber and Onion Tempenade

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

An Assortment of Olives, Pickled Vegetables, Savories and Mezes



Buffet Dinners Continued

Asian Buffet- \$30.50

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

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

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 a Ginger Soy Sauce

Saffron Infused White Rice



Mashed Potato Bar or Risotto Bar

(add to any buffet for **\$4.50**)

Your Choice of Mashed Potatoes or Risotto served in Martini Glasses
on a linen draped table

Your guests make their own with all of the savory toppings we provide for them.

These include but not limited to:

Butter, Sour Cream and Chives
Applewood Smoked Bacon
Porcini Mushrooms
Crab and Lobster (Add \$3.00 per person)