

The Historic
Bevo Mill

Tradition  *Distinction*  *Elegance*

Plated Dinners

Each Plated Dinner is served with an entrée, salad, vegetable, potato or grain, assorted breads and butter, tea, coffee and water. Cost listed with main entrée includes one hors d'oeuvre in Group 1 and one in Group 2. There are additional charges applied to any in other groups. Begin by choosing your main entrée and build from there. Enjoy and Bon Apetite'!

Main Entrees

Chicken Milano with White Wine Caper Cream Sauce- \$23.50

Colorful Roulade of Chicken Stuffed with a Julienne of Zucchini, Yellow Squash, Red Pepper, Mushrooms and Gruyere with a Madeira Reduction- \$25.50

Grilled Tenderloin of Beef with Port Wine and Wild Mushroom Sauce- \$29.75

Roast Prime Rib with Natural Au Jus- \$27.50

Duet- Choose Two (only one may be Beef, Fish or Shrimp)- \$42.75

Mixed Grill of Beef Tenderloin with Port Wine Demi Glaze (add \$2.00/entrée/person)

Roast Prime Rib with Natural Au Jus

Herb Marinated Grilled Chicken in a White Wine Caper Sauce

Chicken Diane in a Brandy Lime Sauce

Grilled Sockeye Salmon with Mango Salsa

Crab Stuffed Jumbo Shrimp (add \$3.00/ entrée/ person)



Choose Your Salad

Field Greens Topped with Raspberries, Spiced Candied Pecans. Red Peppers and Crumbled Goat Cheese- Drizzled with Berry Vinaigrette

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

Plated Dinners Continued

(Choose Your Salad Continued)

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

Mixed Baby Greens with Seasonal Vegetable Garnish-
Served with Sweet Vidalia Onion Dressing

Buttery Greens with Goat Cheese and Red Zinfandel Poached Sequel Pears-
Drizzled with Walnut Vinaigrette

New Caesar Salad

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



Choose Your Vegetable

Fresh Seasonal Grilled Vegetable Medley

Haricot Vert- French Green Beans

Green Bean Bundles Wrapped in Bacon

Grilled Asparagus (add \$2.00 per person)



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 Red New Potatoes

Colcannon Mashed Potatoes

Roasted Garlic Mashed Potatoes