

The Historic
Bevo Mill

Tradition ❖ *Distinction* ❖ *Elegance*

Plated Dinners

Each Plated Dinner includes an entrée, salad, vegetable, potato or grain, assorted breads and butter, as well as your choice of one hors d'oeuvre from Group 1 and one from Group 2. Additional charges apply for hors d'oeuvres selected from other groups in replacement of, or in addition to, Group 1 and Group 2. Children's meals, vendor meals, and dietary needs can also be accommodated and priced upon request. Water, tea, and coffee service are included. Minimum of 30 guests for split menus, please.

Begin by choosing your main entrée and build from there. Enjoy, and Bon Apetite'!

Main Entrees

Chicken Milano with White Wine Caper Cream Sauce- \$26.50

Colorful Roulade of Chicken Stuffed with a Julienne of Zucchini, Yellow Squash, Red Pepper, Mushrooms, and Gruyere with a Madeira Reduction- \$29.50

Roast Prime Rib with Natural Au Jus- \$29.50

Grilled Tenderloin of Beef with Port Wine and Wild Mushroom Sauce- \$32.75

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, and Crumbled Goat Cheese
Served with Berry Vinaigrette Dressing

Choose Your Salad (continued)

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

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

Butter Greens with Goat Cheese and Red Zinfandel Poached Sequel Pears
Served with Walnut Vinaigrette

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



Choose Your Vegetable

Haricot Vert- French Green Beans

Cream Spinach

Spring Peas with Pearl Onions in Butter Sauce

Fresh Seasonal Grilled Vegetable Medley (add \$1.00 per person)

Green Bean Bundles Wrapped in Bacon (add \$1.00 per person)

Grilled Asparagus (add \$2.00 per person)



Choose Your Potato or Grain

Medley of Long Grain and Wild Rice Pilaf

Wild Mushroom Risotto

Oven Roasted Baby Red New Potatoes with Rosemary and Garlic

Choose Your Potato or Grain (continued)

Twice-Baked Potato Halves

Colcannon Mashed Potatoes

Roasted Garlic Mashed Potatoes

Twice Baked New Potatoes (add \$1.00 per person)



Choose Your Group 1 and Group 2 Hors d'oeuvres

(See Hors d'oeuvre List)

❖ All menu items are subject to tax and service fees