

THE
OLD GRIST MILL
TAVERN

PRIVATE DINING

BUFFETS

40+ GUESTS

THE CLASSIC BREAKFAST

FRESH FRUIT | CINNAMON BREAD FRENCH TOAST | SCRAMBLED EGGS | HOME FRIES | BACON

23

THE TAVERN BRUNCH

FRESH FRUIT | FRESH BAKED CINNAMON ROLLS | SCRAMBLED EGGS | HOME FRIES
| CINNAMON BREAD FRENCH TOAST | BACON | SAUSAGE | BOSTON BAKED COD
| TAVERN CHICKEN PASTA | MASHED POTATO | CHEF'S VEGETABLE

30

THE POND VIEW DINNER

TAVERN CHICKEN PASTA | BOSTON BAKED COD | MASHED POTATO | CHEF'S VEGETABLE
| FARMER'S SALAD | BREAD SERVICE

30

THE RUNNINS RIVER LUNCH

CHEF'S ASSORTED SANDWICHES | CHEF'S SOUP | FARMER'S SALAD

21

THE JOLLY MILLER

CHEF'S ASSORTED SANDWICHES | CHEF'S SOUP | PASTA SALAD | POTATO SALAD
| FRUIT SALAD

24

THE OLIVER DINNER

TAVERN CHICKEN PASTA | BAKED STUFFED SHRIMP | MASHED POTATO | CHEF'S VEGETABLE
| CARVED HAM | FARMER'S SALAD | BREAD SERVICE

38

PLATED

20+ GUESTS

THE MILL STONE BREAKFAST

SCRAMBLED EGGS | BACON | SAUSAGE | HOME FRIES | FRESH FRUIT

21

THE GRIST MILL BRUNCH

SCRAMBLED EGGS | BACON | SAUSAGE | HOME FRIES | CINNAMON BREAD FRENCH TOAST

26

THE GRIST MILL

GUESTS CHOICE OF (CHOOSE 3):

BOSTON BAKED COD 28 | GRILLED SALMON 29 | BAKED STUFFED SHRIMP 34
| SURF & TURF 42 | STUFFED CHICKEN 27 | TURKEY DINNER 27 | 10Z PRIME RIB 34
| 16OZ GRILLED RIBEYE 36 | 8OZ FILET 38

INCLUDES:

CHEF'S VEGETABLE | MASHED POTATO | FARMER'S SALAD | BREAD SERVICE

ADD-ONS

CARVING STATIONS

PRIME RIB \$8 | HONEY BAKED HAM \$5 | OVEN ROASTED TURKEY \$4

SOUPS & SALADS

CHEF'S SOUP \$4 | CLAM CHOWDER \$5 | SALAD BAR \$8

CHEF'S STATIONS

OMELET \$5 | PASTA \$8

BUILD YOUR OWN

MAC & CHEESE \$8 | MASHED POTATO \$7

DESSERT

CHEESECAKE \$4 | CHOCOLATE BUNDT \$5 | CARROT CAKE \$7 | ICE CREAM \$3

PLANNING FOR A FRIDAY OR SATURDAY NIGHT?

FIRST COURSE

INCLUDES:

SOUP OR SIDE SALAD

OFFER GUESTS THE SALAD BAR FOR ONLY \$8

ADD PLATTERS OR PASSED APPETIZERS:

SMALL (25 PIECES) / LARGE (50 PIECES)

SHRIMP COCKTAIL 80/150

SCALLOPS WRAPPED IN BACON 85/165

LOBSTER STUFFED MUSHROOMS 80/155

SECOND COURSE

GUESTS CHOICE OF PLATED ENTREES (CHOOSE 3):

INCLUDES:

MASHED POTATOES | CHEF'S VEGETABLE | BREAD SERVICE

GUESTS CHOICE OF (CHOOSE 3):

BOSTON BAKED COD 28 | BAKED STUFFED SHRIMP 34
STUFFED CHICKEN 27 | TURKEY DINNER 27 | 10 OZ. PRIME RIB 34

THIRD COURSE

ADD ONE OF THE FOLLOWING DESSERT CHOICES

CHEESECAKE 4 | CHOCOLATE BUNDT 5 | CARROT CAKE 7 | ICE CREAM 3

THE OLD GRIST MILL TAVERN

COLD APPETIZERS

PRICED PER PERSON

ASSORTED CHEESE & CRACKERS

4

FRESH CUT VEGETABLES & DIP

4

FRESH FRUIT

4

BRUSCHETTA TOMATO & BASIL

3

PLATTERS OR PASSED APPETIZERS

SMALL (25 PIECES) / LARGE (50 PIECES)

SHRIMP COCKTAIL

80/150

SCALLOPS WRAPPED IN BACON

85/165

LOBSTER STUFFED MUSHROOMS

80/155

CHICKEN TENDERS

PLAIN | BUFFALO | BBQ

70/135

SPANAKOPITA

SPINACH | CHEESE | PUFF PASTRY

65/120

PETITE CRAB CAKE

HOUSE CRAB CAKE | REMOULADE SAUCE

85/165

POTATO SKINS

65/120

CHICKEN SKEWER

70/135

ADDITIONAL INFORMATION

-CLIENT AGREES TO INFORM SITE OF ANY CHANGES TO THE ORIGINALLY AGREED UPON MENU OR EXPECTED GUEST COUNT. IF THE ACTUAL NUMBER IN ATTENDANCE IS GREATER THAN THE NUMBER CONFIRMED, CATERER CANNOT GUARANTEE THAT ADEQUATE FOOD WILL BE AVAILABLE FOR ALL PERSONS IN ATTENDANCE.

-IF NUMBER OF GUESTS IS NOT UPDATED PRIOR TO THE EVENT CLIENT IS RESPONSIBLE FOR THE EVENT SPENDING MINIMUM, SETUP FEE, AND CONFIRMED GRATUITIES.

-SITE SHALL NOT BE RESPONSIBLE FOR INABILITY TO PROVIDE FOOD OR OTHER SERVICES DUE TO INCLEMENT WEATHER OR ACTS OF GOD (INCLUDING, WITHOUT LIMITATION, FIRE OR EARTHQUAKE).

-DECISIONS TO CANCEL EVENT NEED TO BE MADE 96 HOURS IN ADVANCE BY THE CLIENT DUE TO POSSIBLE INCLEMENT WEATHER. PRICES AND MENUS CAN CHANGE AT ANY TIME.

-THE SETUP/ROOM FEE IS STRUCTURED TO COVER THE ADDITIONAL SETUP NEEDED FOR PRIVATE DINING RESERVATIONS INCLUDING BUT NOT LIMITED TOO PLANNING, SMALL WARES, FURNITURE, COST OF GOODS, STAFFING, ETC...

-SITE MUST BE MADE AWARE OF ANY KNOWN FOOD ALLERGIES.

-DECORATIONS CAN BE DELIVERED PRIOR TO THE EVENT. SPACE WILL BE MADE AVAILABLE ONE HOUR PRIOR TO EVENT FOR HOST TO DECORATE. SITE SHALL NOT BE MADE RESPONSIBLE FOR DECORATIONS, CLEANUP, AND DISPOSAL OF DECORATIONS. NO CONFETTI IS ALLOWED ON SITE.

-ALL PARTIES ARE BOOKED SEMI-PRIVATE UNLESS OTHER ARRANGEMENTS ARE MADE.

-COFFEE, TEA, FOUNTAIN SODA & JUICE ARE INCLUDED WITH ALL PLATED MEALS AND BUFFETS.

-20% GRATUITY & 7% MEALS TAX ARE ADDED ON COST OF GOODS SOLD. (FOOD & BEVERAGE)

-GLUTEN FREE & VEGETARIAN MEALS ARE AVAILABLE UPON REQUEST.

-A \$250 BOOKING DEPOSIT MUST BE PAID TO CONFIRM RESERVATION. DEPOSIT WILL BE DEDUCTED FROM FINAL BILL WHICH IS DUE DAY OF FUNCTION. ALL DEPOSITS ARE NON REFUNDABLE.

-THE MINIMUM SPEND FOR EACH EVENT IS A NUMBER WITH WHICH IS EQUIVALENT TO THE AVERAGE REVENUE EXPECTED DURING THE THREE HOUSE USE OF OUR SPACE.

-EVENTS EXPECTING TO TAKE LONGER THAN THREE HOURS MUST BE DISCUSSED WITH THE PRIVATE DINING COORDINATOR AND THE MINIMUM SPEND MUST REFLECT THIS ADDITIONAL TIME.

-RESPONDING TO THE EMAIL CONTAINING THIS AGREEMENT BY STATING IT IS AGREED UPON OR APPROVED WILL BIND THIS CONTRACT.