

THE  
**OLD GRIST MILL**  
TAVERN

## PRIVATE DINING

### BUFFETS

40+ GUESTS

#### CLASSIC BREAKFAST

FRESH FRUIT | FRENCH TOAST CASSEROLE  
SCRAMBLED EGGS | HOME FRIES | BACON

25

#### TAVERN BRUNCH

FRESH FRUIT | FRENCH TOAST CASSEROLE | SCRAMBLED EGGS  
HOME FRIES | BACON | SAUSAGE | BOSTON BAKED COD  
CHICKEN BROCCOLI ALFREDO | MASHED POTATO | CHEF'S VEGETABLE

37

#### POND VIEW DINNER

CHICKEN BROCCOLI ALFREDO | BOSTON BAKED COD | MASHED POTATO  
CHEF'S VEGETABLE | FARMER'S SALAD | BREAD SERVICE

34

#### RUNNINS RIVER LUNCH

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

23

#### JOLLY MILLER

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

27

#### EDNA MARTIN DINNER

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

44

### PLATED

20+ GUESTS

GUESTS CHOICE OF (UP TO 3):

#### MILL STONE BREAKFAST

SCRAMBLED EGGS | BACON | HOME FRIES | FRESH FRUIT

25

#### GRIST MILL BRUNCH

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

29

#### GRIST MILL

BOSTON BAKED COD 31 | GRILLED SALMON 32 | BAKED STUFFED SHRIMP 36  
SURF & TURF 46 | CHICKEN BROCCOLI ALFREDO 29 | TURKEY DINNER 30  
10Z PRIME RIB 37 | 16OZ GRILLED RIBEYE 41 | 8OZ FILET 52

INCLUDES:

ACCOMPANIED SIDES | FARMER'S SALAD | BREAD SERVICE  
(WHERE APPLICABLE)

OFFER GUESTS THE SALAD BAR FOR ONLY \$8 PP

### ADD-ONS

#### CARVING STATIONS

PRIME RIB 10 | HONEY BAKED HAM 6 | OVEN ROASTED TURKEY 6

#### SOUP & CHOWDER STATION

CHEF'S SOUP 5 | CLAM CHOWDER 6

#### CHEF'S STATIONS

OMELET 5 | PASTA 8

#### BUILD YOUR OWN

MAC & CHEESE 9 | MASHED POTATO 8

#### DESSERT

CHEESECAKE 5 | CHOCOLATE BUNDT 5 | CARROT CAKE 8 | ICE CREAM 4

#### PASSED BEVERAGES

DURATION 1 HOUR

MIMOSAS \$11 PP | SANGRIA \$11 PP | BLOODY MARY'S \$11 PP

### FRIDAY OR SATURDAY NIGHT OFFERINGS

#### FIRST COURSE

INCLUDES:

SOUP OR SIDE SALAD (HOST'S CHOICE)  
OFFER GUESTS THE SALAD BAR FOR ONLY \$8 PP

#### ADD PLATTERS OR PASSED APPETIZERS:

SMALL (25 PIECES) / LARGE (50 PIECES)

JUMBO SHRIMP COCKTAIL 100/180

CHEESE & CRACKERS 5 PP

SCALLOPS WRAPPED IN BACON 100/180

SPANIKOPITA 65/120

SEAFOOD STUFFED MUSHROOMS 80/155

CHICKEN TENDERS 70/135

#### 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 31 | BAKED STUFFED SHRIMP 36

CHICKEN BROCCOLI ALFREDO 29 | TURKEY DINNER 30 | 10 OZ. PRIME RIB 37

#### THIRD COURSE

ADD ONE OF THE FOLLOWING DESSERT CHOICES:

CHEESECAKE 5 | CHOCOLATE BUNDT 5 | CARROT CAKE 8 | ICE CREAM 4

# THE OLD GRIST MILL TAVERN

## COLD APPETIZERS

PRICED PER PERSON

ASSORTED CHEESE & CRACKERS  
5

FRESH CUT VEGETABLES & DIP  
4

FRUIT COCKTAIL  
4

BRUSCHETTA TOMATO & BASIL  
4

## PLATTERS OR PASSED APPETIZERS

SMALL (25 PIECES) / LARGE (50 PIECES)

JUMBO SHRIMP COCKTAIL  
100/180

SCALLOPS WRAPPED IN BACON  
100/180

SEAFOOD 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  
100/180

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

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

-DIETARY ACCOMMODATIONS CAN BE MADE UPON REQUEST.

-COFFEE, FOUNTAIN SODA & JUICE ARE INCLUDED WITH ALL PLATED MEALS AND BUFFET PRICING.

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

-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.

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

-DECORATIONS CAN BE DELIVERED PRIOR TO THE EVENT. SETUP TIME WILL BE AGREED UPON AND LISTED ON CONTRACT. SITE SHALL NOT BE MADE RESPONSIBLE FOR DECORATIONS, CLEANUP, AND DISPOSAL OF DECORATIONS. NO CONFETTI IS ALLOWED ON SITE.

-EACH EVENT HAS A MINIMUM SPEND REQUIREMENT EQUIVALENT TO THE AVERAGE REVENUE TYPICALLY GENERATED DURING A THREE-HOUR USE OF OUR SPACE.

THE MINIMUM SPEND IS MET BY COMBINING THE TOTAL OF ALL FOOD, BEVERAGE, AND RETAIL PURCHASES MADE BY THE HOST AND THEIR GUESTS DURING THE EVENT. PLEASE NOTE THAT FEES AND SERVICE CHARGES DO NOT COUNT TOWARD THE MINIMUM SPEND REQUIREMENT.

IF THE MINIMUM SPEND IS NOT MET THROUGH SAME-DAY PURCHASES, THE REMAINING BALANCE MAY BE FULFILLED WITH THE PURCHASE OF A GIFT CARD, WHICH CAN BE USED TOWARD A FUTURE VISIT.

-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 YOUR INVOICE BY STATING IT IS AGREED UPON OR APPROVED WILL BIND THIS CONTRACT.

OGM 1/1/2026