

THE OLD GRIST MILL TAVERN

MILESTONE DINING

BUFFET PACKAGES

40+ GUESTS

CLASSIC BREAKFAST.....27

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

TAVERN BRUNCH.....39

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

JOLLY MILLER LUNCH.....26

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

A RED OAK TEA PARTY.....37

TEA CUPS & TEA | ASSORTED FINGER SANDWICHES | SCONES
PASTRIES | FARMER'S GARDEN SALAD

THE ITALIAN DINNER.....36

CHICKEN PARMESAN | BAKED ZITI | CHICKEN BROCCOLI ALFREDO
FARMER'S SALAD | BREAD SERVICE

THE NEW ENGLAND.....37

TURKEY & STUFFING | MEATLOAF | MASHED POTATOES | CHEF'S VEGETABLE
GRAVIES & CRANBERRY SAUCE | FARMER'S SALAD | BREAD SERVICE

EDNA MARTIN DINNER.....46

SLOW BRAISED POT ROAST | BAKED STUFFED SHRIMP | MASHED POTATO
CHEF'S VEGETABLE | FARMER'S SALAD | BREAD SERVICE

PLATED PACKAGES

20+ GUESTS

CHOOSE UP TO 3 ENTREES

BREAKFAST & BRUNCH

MILL STONE BREAKFAST.....25

SCRAMBLED EGGS | BACON | HOME FRIES | FRESH FRUIT

GRIST MILL BRUNCH.....27

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

DINNER ENTREES

GRIST MILL

BOSTON BAKED COD 33 | GRILLED SALMON 34 | BAKED STUFFED SHRIMP 34
SURF & TURF 59 | CHICKEN PARMESAN 33 | TURKEY DINNER 33
10Z PRIME RIB 39 | 16OZ GRILLED RIBEYE 46 | 8OZ FILET 52

INCLUDES:

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

OFFER GUESTS THE SALAD BAR
FOR ONLY \$5 PP

ENHANCE YOUR EVENT

CARVING STATIONS

PRIME RIB 12 | HONEY BAKED HAM 8 | OVEN ROASTED TURKEY 8

CHEF'S STATIONS

OMELET 5 | PASTA 8

DESSERT

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

SOUP & CHOWDER STATION

CHEF'S SOUP 7 | CLAM CHOWDER 7

BUILD YOUR OWN

MAC & CHEESE 9 | MASHED POTATO 8

PLANNED BEVERAGES

DURATION 1 HOUR

MIMOSA BAR \$15 PP | MIMOSAS \$11 PP | SANGRIA \$11 PP
BLOODY MARY'S \$11 PP
GRAND MARNIER OR COINTREAU FLOAT +\$2 PP

FRIDAY & SATURDAY NIGHT - THREE COURSE DINING

1. FIRST COURSE

INCLUDES:

SIDE SALAD | BREAD SERVICE

OFFER YOUR GUESTS THE SALAD BAR FOR ONLY \$5 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

2. ENTREE

GUESTS CHOICE OF PLATED ENTREES
(CHOOSE 3 OPTIONS)

INCLUDES:

BREAD SERVICE

MASHED POTATOES | CHEF'S VEGETABLE

GUESTS CHOICE OF (CHOOSE 3):

BOSTON BAKED COD 33

BAKED STUFFED SHRIMP 34

CHICKEN PARMESAN 33

TURKEY DINNER 33

10 OZ. PRIME RIB 39

3. DESSERT

ADD ONE OF THE FOLLOWING
DESSERT CHOICES:

CHEESECAKE 5

CHOCOLATE BUNDT 5

CARROT CAKE 8

ICE CREAM 4

THE OLD GRIST MILL TAVERN

PLATTERS

PRICED PER PERSON

ASSORTED CHEESE & CRACKERS
5

FRESH CUT VEGETABLES & DIP
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

ASPARAGUS WRAPPED IN BACON
70/135

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

CHICKEN SKEWER
70/135

MEATBALL MARINARA
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 9/25/2026