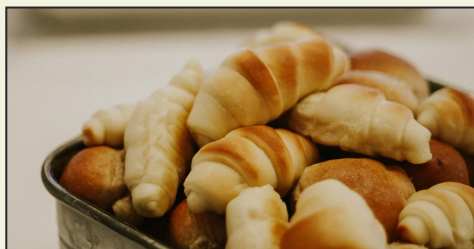


CULINARY MILL

Market & Deli

2023 CATERING MENU – CULINARY MILL & DELI*



GENERAL SETUP –

One Meat + Three Sides	\$12.99*
Two Meats + Two Sides	\$14.99*
Two Meats + Three Sides	\$15.99*
Two Meats + Four Sides	\$16.99*

**price includes butterhorns + dinner rolls,
water, coffee, and pink lemonade*

MEATS –

Smoked Turkey	Meatloaf
Smoked Pork Tenderloin	Glazed Ham
Bacon Wrapped Chicken	Baby Back Ribs (+\$2/per)
Chicken Breast	Amish Wedding Chicken
Roast Beef	

SIDES –

Mashed Potatoes/Gravy	Sweet Potato Souffle
Creamy Potatoes	Noodles in Chicken Broth
Butter Herb Red Potatoes	Dressing
Cornspoon Bread	Green Beans
Macaroni + Cheese	Peas + Carrots
	Salad (see top right)

SALADS –

Summer Salad

*Romaine, onion, cheddar
cheese, strawberries, sesame
stix, raisins + pecans served
with sweet + sour dressing*

Cobb Salad

*Romaine, onion, cheddar
cheese, raisins, egg, bacon +
apple served with ranch and
sweet + sour dressing*

Potato Salad

Macaroni Salad
Pasta Salad

Coleslaw

Broccoli Salad
Grape Salad

9" PIES –

– \$14.00 EACH –

Peanut Butter Cream
Chocolate Cream
Coconut Cream
Lemon
Old Fashioned
Cream
Cherry Crumb

Apple Crumb

Blueberry Crumb
Peach Crumb
Pecan Pie
Red Raspberry Cream
Fresh Strawberry
Fresh Blueberry*
Fresh Peach*

**in season only*

POLICIES

A \$200 deposit is due four weeks prior to event with approximate count + final menu choices. Final guest count is required SEVEN DAYS prior to event.

Add 20% to the total invoice for serving and removing plates after the main course. Serving is buffet style only. Culinary Mill does not

provide plasticware, cups or linens, as they only assist with cleanup of what you provide. Add an additional 5% (25% total) if china or other non-disposable wares are used.

Taste-testing is also available for \$10/person.