

“Good Morning” Break.....	5.50
<i>Assorted muffins, donuts, and pastries; Columbian coffee, hot herbal tea, assorted sodas, and bottled water</i>	
Continental Breakfast.....	8.00
<i>Assorted muffins and caramel rolls, melon, pineapple, fresh orange juice, Columbian coffee, and bottled water</i>	
The Good-for-You Break.....	7.50
<i>Yogurt, whole fruit, granola bars, fresh orange juice, Columbian coffee, and bottle water</i>	
Minnesota Snack Break.....	5.75
<i>Assorted brownies and cookies; Columbian coffee, iced tea, assorted sodas and bottled water</i>	
Trail Mix Break.....	5.75
<i>Mini candy bars, assorted nuts, popcorn and pretzels; assorted sodas and bottled water</i>	

A LA CARTE

Fresh Granola and Cold Cereals.....	2.75
Fresh Baked Caramel or Cinnamon Rolls.....	19.00 dozen
Assorted Muffins.....	17.00 dozen
Assorted Bagels with Cream Cheese and Jam.....	17.00 dozen
Assorted Donuts.....	17.00 dozen
Assorted Cookies.....	17.00 dozen
Assorted Brownies.....	17.00 dozen
Whole Fruit	
<i>Bananas, oranges, and apples.....</i>	20.00 dozen
Pretzels, Potato Chips, Tri-Colored Tortilla Chips (Serves 25).....	17.00
<i>Add onion dip or salsa.....</i>	2.00
CheX Mix (Serves 25).....	19.00

A LA CARTE BEVERAGE

Columbian Coffee, Iced Tea, or Hot Apple Cider.....	21.00 gallon
Columbian Coffee, Hot Tea.....	8.00 pot
Orange Juice, Lemonade, Apple Juice.....	27.00 gallon /14.00 pitcher
Assorted Sodas / Bottled Water.....	1.75 each

Breakfast buffets serve 50 people or more. All buffets are served with Columbian coffee and hot herbal tea. Please add \$1.00 for orange juice. Assorted cold cereals are available for an additional 50¢ each.

Homemade Egg Bake Buffet	9.50
<i>Denver-style bake with all the rich ingredients. Served with fresh melon, pineapple, and freshly baked muffins, caramel rolls and pastries</i>	
<i>Available as plated breakfast</i>	8.50
Minnesota Morning Buffet	10.00
<i>Scrambled eggs tossed with wild rice and topped with Cheddar cheese, baked ham, fresh melons, pineapple, caramel rolls, muffins, and pastries</i>	
<i>Available as plated breakfast</i>	9.00
Sunrise Buffet	10.00
<i>Bacon, sausage, scrambled eggs with Cheddar cheese, American fries, fresh melons, pineapple, caramel rolls, pastries, and muffins</i>	
<i>Available as plated breakfast</i>	9.00
Country Fare Buffet	9.00
<i>French toast with hot maple syrup, scrambled eggs, ham, and fresh melon and pineapple</i>	
<i>Available as plated breakfast</i>	8.00
Old-Style Biscuits and Gravy	8.75
<i>Sausage gravy over fresh biscuits. Served with scrambled eggs and fresh fruit</i>	
“Just Like Sunday” Brunch	16.00
<i>Shaved beef, ham, kielbasa sausage, scrambled eggs with Cheddar cheese, French toast with syrup, fresh vegetable, American fried potatoes, caramel rolls and muffins, fresh fruit and assorted dessert table.</i>	
<i>Brunch prepared for 100 people or more</i>	
Steak and Eggs	12.00
<i>Charbroiled five-ounce choice sirloin, scrambled eggs with chives and Cheddar cheese, American fried potatoes, melon, pineapple, and choice of caramel rolls or muffins</i>	
Continental Breakfast	8.00
<i>Assorted muffins and caramel rolls, melon, pineapple, fresh orange juice, Columbian coffee, and bottled water</i>	
<i>Add scrambled eggs for 1.00</i>	

Butler-Style Hors d' Oeuvres (50 pieces)	70.00
<i>Pick two from our list: Mini Quiche, Roast Beef Pin Wheels, Shrimp Stuffed Mushroom Caps, Pickle Wraps, Deviled Eggs, Chocolate-Covered Strawberries, or Bruschetta</i>	
Thin n' Crispy Pizza (Serves approximately 5 people)	10.00 each
<i>Light and healthy, brushed with olive oil, touch of garlic, artichoke hearts, mushrooms, and light Mozzarella and Feta cheeses</i>	
Margherita Thin n' Crispy Pizza	10.00 each
<i>A traditional Italian pizza of olive oil, fresh basil, garlic, and roma tomatoes topped with Mozzarella and Parmesan cheese</i>	
Baked Spinach and Artichoke Dip (Serves 50)	80.00
<i>Served with fresh bread and assorted crackers</i>	
Bacon Wrapped Scallops (100 pieces).....	250.00
<i>Plump sea scallops</i>	
Mushroom Caps (100 pieces)	95.00
<i>Stuffed with shrimp and cream cheese</i>	
Meatballs (100 pieces)	80.00
<i>BBQ or Swedish</i>	
Chicken Wings (100 pieces).....	95.00
<i>Prepared with up to two of our many choices of Green Mill sauces and served with dipping sauce</i>	
Mini Sliders (50 pieces).....	95.00
<i>Burgers topped with American cheese and pickle</i>	
Nine-Layer Taco Dip (Serves 50)	95.00
<i>Presented with tri-colored tortilla chips</i>	
Baked Potato Bar (Serves 50)	195.00
<i>With chili, sour cream, shredded Cheddar cheese, diced white onions, chopped bacon, and whipped butter</i>	
Caprese (25 pieces)	30.00
<i>Roma tomato, fresh Mozzarella cheese, fresh basil, balsamic vinegar, and virgin olive oil</i>	
Antipasti (Serves 25)	60.00

<i>Marinated artichoke hearts, mushrooms, salami, ham, olives, pepperoni, roasted red peppers, and assorted cheeses served with crostini</i>	
Cheese Display (Serves 25)	60.00
<i>Pepper Jack, Colby, and Swiss served with assorted crackers</i>	
Vegetable Display (Serves 25)	50.00
<i>Served with ranch dip</i>	
Pickle Wraps (50 pieces)	50.00
<i>Ham and cream cheese</i>	
Fruit Display (Serves 25)	70.00
Chilled Jumbo Shrimp Display (50 pieces)	90.00
<i>Served with cocktail sauce</i>	
Smoked Salmon Display (Serves 30)	95.00
Green Mill Spinach Dip (Serves 25)	55.00
<i>Served with freshly baked bread</i>	
Meat Display (Serves 25)	70.00
<i>Ham, salami, and turkey served with assorted crackers</i>	
Chocolate-Covered Strawberries (Minimum 50 pieces).....	2.50 each
Salty Snacks (Serves 25)	19.00
<i>Tri-colored tortilla chips, potato chips, pretzels, or Chex Mix. Chips served with salsa or onion dip</i>	

Served with Columbian coffee and hot herbal tea.

Soup and Sub Sandwich.....	10.00
<i>Cup of homemade soup. Choose from ham or turkey on a 6-inch sub or croissant with Swiss cheese, shredded lettuce, and tomato. Served with chips and Oregano Vinaigrette dressing on the side</i>	
Club Croissant.....	10.00
<i>Turkey, bacon, cheese, lettuce, and tomato on a croissant. Served with pasta salad, potato salad, or fresh fruit</i>	
Grilled Chicken Breast and Cheese.....	10.25
<i>A marinated, grilled chicken breast served open faced on a fresh deli roll with choice of pasta salad, potato salad, or fresh fruit</i>	
Caesar Salad with Grilled Chicken Breast.....	9.75
<i>Served with freshly baked bread</i>	
Box Lunch.....	9.50
<i>Ham, turkey, or beef on a 6-inch sub with chips, apple, and cookie</i>	
Picnic Chicken Chef Salad.....	10.50
<i>Romaine lettuce mix with warm breaded chicken breast, ham, cheese, and assorted vegetable garnish. Served with freshly baked bread</i>	
Chicken Caesar Wrap.....	9.50
<i>Served with fresh fruit</i>	

*Add a Fresh Garden Salad to
Lunch Items for 1.50*

Roast Pork Loin with Mushroom White Wine Demi Sauce.....	11.50
<i>Served with oven-browned potatoes or wild rice blend and fresh vegetable</i>	
Sautéed Chicken Breast	11.00
<i>Your choice of Roasted Garlic, Rosemary Cream or Marsala Sauce. Served with choice of potato or wild rice blend and fresh vegetable</i>	
Wild Mushroom and Chicken Penne.....	10.50
<i>Sautéed Portabella mushrooms, spicy chicken, Roma tomatoes, and Parmesan cheese in a Marsala Alfredo sauce, tossed with penne noodles</i>	
Deep-Dish Lasagna	10.00
<i>Served with fresh baked bread stick</i>	
Vegetable Lasagna	10.00
<i>Served with freshly baked bread stick</i>	
Yankee Pot Roast.....	12.50
<i>A Sterling favorite! Tender, slow-roasted pot roast served with mashed potatoes, gravy, and fresh vegetable</i>	
Burgundy Beef Tips.....	11.50
<i>Marinated tenderloin served on a wild rice blend with fresh vegetable</i>	
Stuffed Baked Pork Chop	12.00
<i>Served with mashed potatoes, gravy, and fresh vegetable</i>	

*Add a Fresh Garden Salad to
Lunch Items for 1.50*

Lunch buffets serve 50 people or more.

All buffets are served with Columbian coffee and hot herbal tea.

The Deli Buffet	12.75
<i>Assorted deli meats and cheeses with freshly baked breads, lettuce, pickles, and tomatoes.</i>	
<i>Chef-made soup, pasta salad, vegetable tray with Ranch dip, and chips</i>	
Super Sub Buffet	10.50
<i>Freshly baked bread stuffed with turkey, ham, lettuce, tomato, and American and Swiss cheese topped with Oregano Vinaigrette. Served with chips, potato salad, pasta salad, and cookies</i>	
All-American Buffet	12.75
<i>Choose two entrees: Hamburgers, Grilled Chicken Breast, Brats, or Old Style Hot Dogs, and yes... even Sloppy Joes. Served with potato salad, baked beans, chips, assorted sliced cheeses, lettuce, tomato, onions, and pickles</i>	
Green Mill Pizza Buffet	11.00
<i>Your choice of three one-item pizzas served with Caesar salad, freshly baked bread, and can of soda</i>	
Add Pasta	3.50
<i>Choose Lasagna, Spaghetti with Meat Sauce, or Fettucine Alfredo with Chicken</i>	
Chef Salad Buffet	11.00
<i>Iceberg and Romaine lettuce, julienne turkey, ham, tomatoes, croutons, bacon bits, hard-boiled egg, cheeses, cucumbers, red onions, assorted dressings, and freshly baked bread</i>	
Add a Baked Potato	2.00
<i>With real bacon bits, sour cream, whipped butter, and shredded Cheddar</i>	
The Traditional Two-Entrée Lunch Buffet (Serves 50 or more)	15.00
<i>Served with choice of potato or rice, fresh vegetable, house salad, and freshly baked bread</i>	
Choice of two meat entrées:	
- Sautéed Chicken Breast with Roasted Garlic Cream Sauce	
- Roast Pork Loin with White Wine Mushroom Demi Sauce	
- Charbroiled Salmon with Tomato Basil Salsa	
- Honey-Peppered Salmon	
- Turkey with Homemade Sage and Sausage Dressing	
- Yankee Pot Roast	
- Deep-Dish Lasagna	

All plated dinners are served with choice of salad or soup, fresh vegetable, potato or rice (unless otherwise stated), freshly baked bread, Columbian coffee, and herbal tea. Add soup as a third course for \$2.00.

SALAD CHOICES

House

Iceberg, Romaine, tomato, cucumber, cabbage, and carrots with choice of dressing

Chef's Specialty Salad

*A blend of Romaine and spring mix topped with red onion, green olives, tomato, and fresh Parmesan.
Served with our Oregano Vinaigrette*

The Green Mill Caesar

Crisp Romaine and fresh Parmesan tossed with our own Caesar dressing

Dressing Choices

Bleu Cheese, Caesar, Light Ranch, Ranch, 1000 Island, French, Oregano Vinaigrette, Cucumber Dill, Light Italian

THE CHEF'S CORNER

Entrees for your special board meetings or small groups. Impress your guests with one of our wines and create the perfect pairing.

Complement the Chef's Corner with Butler Style Hors d' Oeuvres

Pick two from our list: Mini Quiche, Roast Beef Pin Wheels, Shrimp Stuffed Mushroom Caps, Pickle Wraps, Deviled Eggs, Chocolate-Covered Strawberries, or Bruschetta..... 70.00

Hunter's Ribeye..... 21.00

*Charbroiled with Montreal Steak seasoning, served with burgundy au jus and a grilled onion slab.
Served with oven-browned potatoes*

Broiled Canadian Walleye..... 19.00

Nine-ounce, fresh-water walleye served with garlic mashed potatoes

Montreal Pork Chop..... 17.00

Seven-ounce boneless, bacon-wrapped chop, grilled with Montreal seasoning, and served with a Mushroom White Wine Demi sauce and a baked potato

Steak and Shrimp..... 24.00

Seven-ounce choice charbroiled sirloin served with a dollop of Bordelaise and three jumbo shrimp

Granite City Chicken..... 17.00

*Baked chicken breast with the wing attached, topped with a touch of Rosemary Cream sauce.
Served with wild rice pilaf*

All plated dinners are served with choice of salad or soup, fresh vegetable, potato or rice (unless otherwise stated), freshly baked bread, Columbian coffee, and herbal tea. Add soup as a third course for \$2.00.

OTHER ENTRÉES

Yankee Pot Roast.....	17.75
<i>A Sterling favorite! Tender, slow-roasted pot roast served with mashed potatoes, gravy, and fresh vegetable</i>	
Prime Rib of Beef.....	23.00
<i>Slow-roasted, choice beef</i>	
Seven-Ounce Choice Top Sirloin.....	18.00
<i>Charbroiled choice beef with Bordelaise sauce</i>	
Wild Mushroom Chicken.....	16.00
<i>Broiled chicken breast on wild rice with sautéed red onion and mushrooms topped with Garlic Cream sauce</i>	
Steak and Chicken.....	20.00
<i>Seven-ounce sirloin with Bordelaise sauce, sautéed chicken breast served with choice of sauces</i>	
Stuffed Baked Pork Chop.....	16.75
<i>Butterflied chop stuffed with homemade sausage and sage dressing, served with mashed potatoes, gravy, and fresh vegetable</i>	
Jim Beam Glazed Salmon or Honey-Peppered Salmon.....	19.00
<i>Fresh salmon fillet drizzled with your choice of glaze and seasoning</i>	
Wild Mushroom Chicken Penne.....	16.50
<i>Sautéed Portabella mushrooms, spicy chicken, Roma tomatoes, and Parmesan cheese in a Marsala Alfredo sauce tossed with penne pasta</i>	
Sautéed Chicken Breast.....	16.50
<i>Your choice of Roasted Garlic, Rosemary Cream or Marsala sauce</i>	
Chicken Parmesan.....	16.50
<i>Sautéed chicken breast topped with Marinara sauce and Parmesan cheese served on linguini pasta</i>	
Grilled Chicken Teriyaki.....	16.50
<i>Marinated grilled chicken breast topped with tropical fruit salsa</i>	

One-Entrée Selection (Minimum 50 people).....	18.25
Two-Entrée Selection (Minimum 50 people).....	21.00

ENTRÉE SELECTIONS

Dinner Buffet entrées are served with choice of salad, soup, fresh vegetable, potato or rice, freshly baked bread, Columbian coffee, and herbal tea.

Sautéed Chicken Breast

With choice of Roasted Garlic, Rosemary Cream or Marsala Sauce

Chicken Parmesan

Baby Back Pork Ribs

Roast Turkey with Sage and Sausage Dressing with Gravy

Roast Sirloin with Gravy

Honey-Glazed Teardrop Ham

Roast Pork Loin with Mushroom White Wine Demi Sauce

Broiled Walleye

Honey Pepper Salmon or Charbroiled Salmon with Tomato Basil Salsa

Make your buffet a cut above with a Chef-carved selection.

Add Chef-Carved Prime Rib \$5.00 per person

SPECIALTIES

Pizza Board Buffet

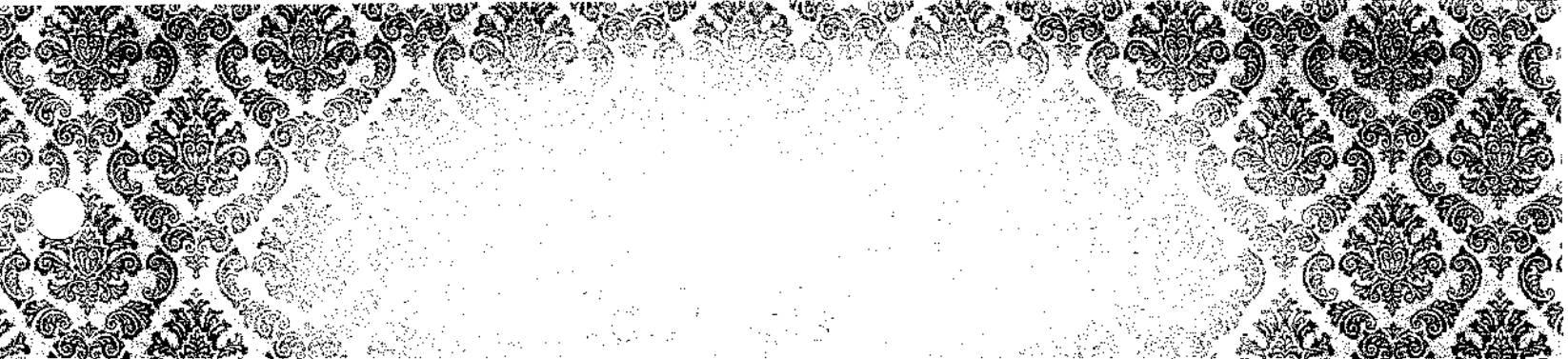
15.75

Your choice of three award winning pizzas with up to two items each and Caesar salad, freshly baked bread, and your choice of pasta: Lasagna, Spaghetti with Meat Sauce, Fettuccine Alfredo with Chicken or Wild Mushroom and Chicken Penne.

Traditional Family Style

18.00

For a dining experience that always makes for great conversation, try our Italian Family Style Dinner! We present each table with a generous portion of Green Mill Spaghetti with Meat Sauce and popular Chicken Alfredo served in a bread bowl, freshly baked bread sticks, one Award-Winning Green Mill Favorite Pizza and one Traditional Pizza, and Caesar salad. (Serves a maximum of 300)



COCKTAILS

House Brand	4.00
Vodka, Whiskey, Brandy, Tequila, Gin and Scotch by Phillips. Rum by Castillo	
Call Brand	4.75
Absolut and Smirnoff vodka, E & J and Christian Brothers brandy, Jack Daniels and Jim Beam Bourbon, Tanqueray gin, Captain Morgan and Bacardi Rum, Windsor and Canadian Club whiskey, J & B and Dewers scotch and Cuervo Gold tequila	

BEER

Domestic Beer	3.75
Imported Beer	4.75
<i>Heineken, Corona, Beck's, or Bass Ale</i>	
Domestic Keg Beer	295.00
<i>16-gallon keg serves approximately 175 12-ounce glasses</i>	

WINES & MORE

By the Bottle	17.50
White Zinfandel, Chardonnay, Cabernet, or Merlot	
By the Glass	4.50
White Zinfandel, Chardonnay, Cabernet, or Merlot	
House Champagne (Bottle)	16.00

We can customize your wine needs; Please ask about recommendations or special requests.

There is a \$150 charge per bar unless \$500 in revenue is generated per bar.



Chocolate Tiger Cake	3.75
<i>Ravishing pinstriped design combines a white cake centered between two layers of rich dark and white chocolate butter cream and majestic chocolate cake</i>	
Strawberry Shortcake.....	3.75
<i>Three scrumptious layers of the best shortcake you have ever tasted, fresh whipping cream and strawberry preserve</i>	
White Chocolate Raspberry Cream Cake.....	3.75
<i>Three layers of superb sponge caked filled with a robust raspberry preserve and our freshly whipped cream accented with white chocolate</i>	
Lemon and Cream Shortcake.....	3.75
<i>All natural, creamy preserve gives this cake a burst of tangy flavor that your taste buds will not believe! Nestled amongst three scrumptious layers of the best shortcake you have ever tasted and decorated with thick, dairy-fresh whipped cream</i>	
Tuxedo Truffle Mousse	3.75
<i>Creamy dark chocolate and white chocolate mousse floating between three layers of marbled white and dark chocolate cake</i>	
Ice Cream Sundae.....	2.75
<i>Served with Mixed Berry, Chocolate, or Caramel toppings</i>	
Apple Crisp with Whipped Topping	2.75
Carrot Cake Drizzled with Caramel Sauce.....	3.75
Turtle Cheesecake or Cheesecake with Strawberry Sauce	3.75
Hot Fudge Brownie with Ice Cream.....	4.00
Build Your Own Sundae.....	4.00
<i>Served with Chocolate, Strawberry, Caramel, Chopped Nuts, and Whipped Cream</i>	
Dessert Buffet	4.75
<i>Includes Strawberry and Turtle Cheese Cakes, Assorted Cakes, and Tortes</i>	
Chocolate Fountain	
3 Items	(per guest) 2.50
5 Items.....	(per guest) 4.00
<i>A beautiful display of warm flowing chocolate used for dipping various fruits and treats. Perfect for your social hour, hors d'oeuvres, or as a non-traditional alternative dessert. Dipping Delicacies: Strawberries, Pineapple, Pretzel Rods, Bananas, Apples, Rice Krispie Treats, Angle Food Cake. Includes Attendant and Chocolate for one-hour. (Minimum purchase of 250.00)</i>	