

Mill's Tavern



Private Events

Mill's Tavern would be honored to host your business dinner, rehearsal dinner, special holiday occasion and all your events in our charming private dining room or throughout the restaurant!

No matter the gathering, celebrate in a classic and comfortable atmosphere, creating a memorable intimate gathering each time. The Mills Tavern dining experience is enhanced with personalized menus and professional service. We hope to see you soon!

Please contact Kate Turner to start your planning!

Assistant General Manager: **Kate Turner**

Email: info@millstavernrestaurant

Phone: **401.272.3331**



Hors d'Oeuvres

Choose from these delicious options for your cocktail reception or add them to your shared appetizers. Items may be passed or stationed for cocktail receptions.

(Chef recommends a minimum 2 per guest of each item chosen)

Crab Hush Puppies with Tarragon Rémoulade \$4 per guest

Deviled Eggs \$1 each

Smoked Bluefish Deviled Eggs \$2 each

Herb Marinated Grilled Shrimp Skewers \$3.50 each

Smoked Salmon with Caper Cream Cheese and Pickled Onion \$2 each

Smoked Salmon on Potato Blini with Caviar and Scallion Crème Fraiche \$5 each

NY Strip Bites with Horseradish Dipping Sauce \$3.50 each

NY Strip Satay with Mill's Tavern Steak Sauce \$3.50 each

Shrimp Cocktail U16-20 \$2.50 each U10 \$5 each

Oysters on the Half Shell \$3.50 each

Littlenecks on the Half Shell \$1.50 each

Cheese and Charcuterie Board \$5.50 per guest





Menu 1

\$40 per guest plus tax and gratuity

Salad

ARTISANAL BABY GREENS

Or

MILL'S TAVERN CAESAR SALAD

ENTREE

CHICKEN

Or

VEGETERIAN RISOTTO

Or

CHEF'S SEASONAL GRILL SELECTION◆

Dessert

CHEF'S CHOICE DESSERT PLATTERS

◆Raw or partially cooked food can increase your risk of food borne illness.
Please advise your waiter of any food allergies or dietary restrictions.



Menu 2

\$65 per guest plus tax and gratuity

Appetizers to Share:

WOOD-FIRED PIZZA

PT. JUDITH CALAMARI

Salad

ARTISANAL BABY GREENS

Or

CLASSIC CAESAR SALAD with PARMESAN CHEESE,
GARLIC CROUTONS and WHITE ANCHOVY

Entrée

SALMON♦

Or

14oz AGED ANGUS SIRLOIN STRIP♦

Or

CHICKEN

Or

VEGETERIAN RISOTTO

Sides to Share

RED BLISS MASHED POTATOES with CRISPY SHALLOTS

MILL'S MAC 'N CHEESE with HOUSE MADE BACON LARDONS

WOOD ROASTED ASPARAGUS with LEMON, PECORINO and EXTRA VIRGIN OLIVE OIL

Dessert

Dessert Platters
to be presented

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Menu 3

\$95 per guest plus tax and gratuity

Appetizers to Share:

WOOD-FIRED PIZZA

CHEF'S GRAND SHELLFISH PLATTERS

PT. JUDITH CALAMARI

Salad

ARTISANAL BABY GREENS

Or

CLASSIC CAESAR SALAD with PARMESAN CHEESE,
GARLIC CROUTONS and WHITE ANCHOVY

Entrée

SALMON♦

Or

14oz AGED ANGUS SIRLOIN STRIP♦

Or

CHICKEN

Or

VEGETERIAN RISOTTO

Sides to Share

RED BLISS MASHED POTATOES with CRISPY SHALLOTS

MILL'S MAC 'N CHEESE with HOUSE MADE BACON LARDONS

WOOD ROASTED ASPARAGUS with LEMON, PECORINO and EXTRA VIRGIN OLIVE OIL

Dessert

Dessert Platters
to be presented

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Please advise your waiter of any food allergies or dietary restrictions.



General Information on Hosting a Private Event at Mill's Tavern

Our menu preparations change seasonally based on the best local meats, seafood and produce.
Detailed menus will be provided at the start of each season.

Our 5 time Wine Spectator Award of Excellence Wine List can be viewed at MillsTavernRestaurant.com/wine-list/. We are happy to help you make selections and pairings.

There are Food and Beverage Minimums in lieu of Room Fees.
Please contact the event coordinator for a quote on a specific date.

Our Private Dining Room can accommodate up to 28 guests.
Larger parties can be accommodated throughout the restaurant.

Custom menus are available.

Groups of 15 or more require pre-ordered appetizers.
Groups of 18 or more require a set menu either from the above choices or a custom menu.
We request pre-ordered Entrees for groups of 30 guests or more.

All parties using the Private Dining Room Require an Event Agreement and a deposit of \$20 per expected guest. All parties of 18 or more anywhere in the restaurant require and Event Agreement and a deposit of \$20 per expected guest.

All prices in the events menu packages are subject to change.