

# 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!

General Manager: **Kate Turner**  
Email: [K.Turner@millstavernrestaurant](mailto:K.Turner@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)

Smoked Bluefish Deviled Eggs \$2 each

Herb Marinated Grilled Shrimp Skewers \$3.50 each

Mushroom or Vegetable Arancini \$2 each

NY Strip Bites with Horseradish Dipping Sauce \$3.50 each

Wagyu NY Strip Satay with Mill's Tavern Steak Sauce \$6.50 each

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

Oysters on the Half Shell \$3.50 each

Littlenecks on the Half Shell \$1.75 each

Cheese and Charcuterie Board \$5.50 per guest





# Menu 1

\$40 per guest plus tax and gratuity

## SALAD

ARTISANAL GREENS in BLACKBERRY LEMON VINAIGRETTE  
with SMOKED RICOTTA SALATA and TOASTED PISTACHIOS

Or

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

## ENTREE

LAVENDER MUSTARD GLAZED GIANNONE FARMS ROASTED CHICKEN  
with "SALAD NICOISE", PICHOLINE TAPENADE and POACHED EGG YOLK  
(Choose Breast or Leg & Thigh)

Or

SMOKED TOMATO RISOTTO with PUFFED ARBORIO and TIKKA MASALA SAUCE

Or

BALSAMIC BRINED DUBRETON PORK CHOP with BACON SUCCOTASH,  
SAGE PORK JUS and BLACKBERRY GASTRIQUE

Or

6 oz. ROASTED ATLANTIC SWORDFISH MEDALLION  
with AVOCADO ROUILLE and SWEET CORN-BLACK BEAN RELISH

## 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 with SMOKED CHICKEN, MORGAN'S BARBEQUE SAUCE,  
GORGONZOLA CRUMBLES and ROASTED RED ONION

MASA DUSTED POINT JUDITH CALAMARI with CILANTRO and JALAPENO CHUTNEY

## SALAD

ARTISANAL GREENS in BLACKBERRY LEMON VINAIGRETTE  
with SMOKED RICOTTA SALATA and TOASTED PISTACHIOS

Or

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

## ENTREE

LAVENDER MUSTARD GLAZED GIANNONE FARMS ROASTED CHICKEN  
with "SALAD NICOISE", PICHOLINE TAPENADE and POACHED EGG YOLK

Or

SMOKED TOMATO RISOTTO with PUFFED ARBORIO and TIKKA MASALA SAUCE

Or

BALSAMIC BRINED DUBRETON PORK CHOP with BACON SUCCOTASH,  
SAGE PORK JUS and BLACKBERRY GASTRIQUE



Or

6 oz. ROASTED ATLANTIC SWORDFISH MEDALLION  
with AVOCADO ROUILLE and SWEET CORN-BLACK BEAN RELISH

## 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

◆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 3

**\$95 per guest plus tax and gratuity**

## **Appetizers to Share**

WOOD-FIRED PIZZA with SMOKED CHICKEN, MORGAN'S BARBEQUE SAUCE,  
GORGONZOLA CRUMBLES and ROASTED RED ONION

CHEF'S GRAND SHELLFISH PLATTERS

MASA DUSTED POINT JUDITH CALAMARI with CILANTRO and JALAPENO CHUTNEY

## **SALAD**

ARTISANAL GREENS in BLACKBERRY LEMON VINAIGRETTE  
with SMOKED RICOTTA SALATA and TOASTED PISTACHIOS

Or

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

## **ENTREE**

LAVENDER MUSTARD GLAZED GIANNONE FARMS ROASTED CHICKEN  
with "SALAD NICOISE", PICHOLINE TAPENADE and POACHED EGG YOLK

Or

SMOKED TOMATO RISOTTO with PUFFED ARBORIO and TIKKA MASALA SAUCE

Or

14 oz. AGED NEW YORK STRIP with MILL'S STEAK SAUCE ♦

Or

Two 6 oz. ROASTED ATLANTIC SWORDFISH MEDALLIONS  
with AVOCADO ROUILLE and SWEET CORN-BLACK BEAN RELISH

## **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

♦Raw or partially cooked food can increase your risk of food borne illness.

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/](http://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 an Event Agreement and a deposit of \$20 per expected guest.

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