

# Mill's Tavern



## Private Events

Mill's Tavern would be honored to host your business meeting, wedding rehearsal, special holiday gathering, and milestone occasions within our charming, private function room or dining room.

No matter the occasion, celebrate in a classic, inviting atmosphere that creates a memorable, intimate, gathering each time.

The Mills Tavern dining experience is enhanced with customized coursed menus, and refined, elegant, professional service. We look forward to hosting your event!

Please contact Meredith Nikolitsis, Event Coordinator, to start your planning today!

Kari Carreiro  
General Manager

[info@millstavernrestaurant.com](mailto:info@millstavernrestaurant.com)

401.272.3331

# Hors d'Oeuvres

*Choose from these delicious options for your cocktail reception  
or in addition to your shared appetizer course offerings.  
Items may be passed or stationed for cocktail receptions.*

*(Chef recommends a minimum 2 per guest of each item on your menu)*

*Herb Marinated Grilled Shrimp Skewers \$3.50 each*

*Spinach Dip \$3.50 each*

*Crispy Vegetable Spring Rolls \$2.25 each*

*Chicken Satay with Dipping Sauce \$2.50 each*

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

*Shrimp Cocktail U16-20 \$2.50 each*

*Oysters on the Half Shell \$3.50 each*

*Cheese and Charcuterie Board \$5.50 per guest*

*Flatbread Pizza \$3.50 per guest*



# Selection 1

\$65 per guest plus tax and gratuity

## APPETIZERS to SHARE

ARTISANAL CHEESE and CHARCUTERIE

with Seasonal Accoutrements

and

RHODE ISLAND STYLE POINT JUDITH CALAMARI with Pickled Pepper Rings and House made Marinara

## FIRST COURSE

CLASSIC CAESAR SALAD with Hearts of Romaine, Parmesan Cheese, Garlic Crostini, and White Anchovies

or

ARTISANAL GREENS in Banana Vinaigrette with Diced Pineapple, and Toasted Coconut

or

SEASONAL PEAS, BABY CARROT, and PULLED HAM HOCK in BROTH

## ENTRÉE

BRAISED BELL EVANS CHICKEN ADOBADO with Mayan Couscous, Tzatziki and Naan Bread

or

VEGAN RATATOUILLE

with an Assortment of Chef's Choice Roasted Winter Vegetables with Baba Ghanoush And Creole Sauce

or

6 oz. BLACK ANGUS FILET MIGNON with Bourbon Parmesan Sauce

or

BBQ GLAZED SEARED SALMON with Braised Mushroom and Broccoli Puree

## SIDES to SHARE

YUKON GOLD MASHED POTATOES with Crispy Shallots

MILL'S MAC 'N CHEESE With House Made Crispy Bacon Lardons

WOOD ROASTED ASPARAGUS with Lemon, Pecorino, and Extra Virgin Olive Oil

## DESSERTS to SHARE

PLATTERS of OUR SEASONAL DESSERTS

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

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



# Selection 2

\$95 per guest plus tax and gratuity

## APPETIZERS to SHARE

ARTISANAL CHEESE and CHARCUTERIE

with Seasonal Accoutrements

and

RHODE ISLAND STYLE POINT JUDITH CALAMARI with Pickled Pepper Rings and House made Marinara

SHELLFISH PLATTERS including Shrimp Cocktail and Oysters on the Half Shell

## FIRST COURSE

CLASSIC CAESAR SALAD with Hearts of Romaine, Parmesan Cheese, Garlic Crostini, and White Anchovies

or

ARTISANAL GREENS in Banana Vinaigrette with Diced Pineapple, and Toasted Coconut

or

SEASONAL PEAS, BABY CARROT, and PULLED HAM HOCK in BROTH

## ENTRÉE

BRAISED BELL EVANS CHICKEN ADOBADO with Mayan Couscous, Tzatziki and Naan Bread

or

VEGAN RATATOUILLE

with an Assortment of Chef's Choice Roasted Winter Vegetables with Baba Ghanoush And Creole Sauce

or

6 oz. BLACK ANGUS FILET MIGNON with Bourbon Parmesan Sauce

or

BBQ GLAZED SEARED SALMON with Braised Mushroom and Broccoli Puree

## SIDES to SHARE

YUKON GOLD MASHED POTATOES with Crispy Shallots

MILL'S MAC 'N CHEESE With House Made Crispy Bacon Lardons

WOOD ROASTED ASPARAGUS with Lemon, Pecorino, and Extra Virgin Olive Oil

## DESSERTS to SHARE

PLATTERS of OUR SEASONAL DESSERTS

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## General Information on Hosting Your 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.

We are celebrating our 10<sup>th</sup> year running to be awarded **The Wine Spectator Award** in summer 2023. You may view our current selection at [MillsTavernRestaurant.com/wine-list/](https://MillsTavernRestaurant.com/wine-list/). We are happy to help you make seasonal pairings with the assistance of our Beverage Manager upon request.

There are Food and Beverage Minimums in lieu of Room Fees based on the day and size of your group.

Please contact the event coordinator for a quote on a specific date.

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Our Private Dining Room can accommodate up to 22 guests and larger parties can be accommodated throughout the restaurant.

Custom menus are available with a la carte pricing and we do offer event planning assistance upon request. Please inquire for a custom quote on additional services.

Groups of 15 or more in private dining or main dining room are requested to choose from our coursed menu selection and large parties are approved based on availability.

All parties in the private dining room require an event agreement and a \$20.00 per guest deposit. Any party over 15 or more guests in the main dining room are required a \$20.00 deposit per guest to hold the reservation. The deposit is refundable before 48 hours of reservation. If within 48 hours the deposit is return as a gift card to use at a future event.

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

