



VEGETARIAN BUFFET PRESENTATIONS

*vegan options and custom menus are available and welcome at The Mill

Hors D'oeuvres:

Fresh vegetable crudité with dip
Italian tomato and basil bruschetta
Roasted corn and black beans salsa with tortilla chips
Assorted vegetarian canapé
Antipasti skewers - basil, artichoke, olives, tomato, cucumber
Domestic and international cheese selections with crackers
Fresh fruit display with fruit dip
Herb and parmesan stuffed mushroom caps
Gourmet vegetarian finger sandwiches/wraps
Fig and goat cheese tartlets
Faux barbecue chicken sandwiches
Twice stuffed mini potatoes with broccoli and cheese
Mini spring rolls with sweet & sour sauce
Petite quiche
Mini vegetarian cheeseburgers
Artichoke cream cheese stuffed cherry tomatoes
Vegetarian soft tacos
Spinach and cheese stuffed mushrooms
Wild mushroom tartlet
Spanakopita
Jalapeño corn cake with faux chicken
Vegetable quesadilla with sour cream
Grilled asparagus spears with a tarragon aioli
Baked wheel of brie en croute
Homemade spinach and artichoke dip

Entrees:

Baked Portobello Mushroom Caps Filled with Cheese and Panko and Herbs
Roasted Stuffed Zucchini
Vegetarian Lasagna
Vegetable Skewers - Peppers, Onions, Mushrooms, Potatoes
Wild Rice and Mushroom Casserole

(CONTINUED)



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Entrees: (CONTINUED)

Baked penne pasta with artichokes and spinach

Vegetarian cassoulet

Vegetable loaf with tomato puree

Vegetable stack - eggplant, basil, mozzarella, tomatoes with a rich tomato marinara

Vegetable quesadillas

Faux barbecue chicken

Vegetarian wraps and sandwiches

Vegetarian burgers and hot dogs with condiments

Assorted pizzas

All of our salads and vegetable sides can be made vegetarian and we can also do custom menu requests as well!

18% Service Charge, 9.25% TN Sales Tax, and venue rental are added to all food and beverage per person pricing.