



LUNCH PLATED PRESENTATIONS

*custom menus as well as vegetarian options are available and welcome at The Mill

All entrees are served with choice of garden or Caesar salad, freshly brewed iced tea, baskets of bread and butter.

Salad Trio - \$14

Chicken, shrimp & tuna salads served on a bed of lettuce with tossed penne pasta and fresh fruit

Stuffed Portobello Mushroom Cap - \$14

Portobello stuffed with herb and parmesan stuffing with penne pasta and vegetable selection

Smothered Chicken Breast - \$15

Chicken breast topped with your choice of fresh tomato and basil bruschetta, roasted corn and black bean salsa, or barbecue and caramelized onions and served with wild rice blend and vegetable selection

Bourbon Glazed Pork Tenderloin - \$15

Sliced pork tenderloin with a Bourbon glaze served over a warm apple slaw and mashed potatoes

Turkey Breast - \$15

Sliced herb and sage turkey breast over homemade cornbread dressing with sautéed green beans with cranberry compote

Grilled Salmon - \$16

Grilled Atlantic salmon topped with lemon dill sauce or maple pecan glaze and served with wild rice blend and vegetable selection

Stuffed Flounder - \$16

Filet of flounder stuffed with crab meat and glazed with an imperial sauce and served with potato and vegetable selection

Petite Filet - \$17

Filet mignon with a bleu cheese sauce and served with potato and vegetable selection

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