



## THE GIN MILL

# CATERING SELECTIONS

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### APPETIZERS

#### COLD

Colossal Shrimp Cocktail  
Seasonal Fruit Tray  
Artisan Cheese Board  
House Made Chips & Dip  
Cream Cheese Stuffed Potato Skins  
Cold Cut Pinwheels  
Bruschetta Crostinis  
Vegetable Crudite Display  
Cold-Cut Slider  
Guacamole & Tortilla Chips  
Assorted Hummus (*Served w/ Pita Chips*)  
Steak Tartare

#### WARM

Meatballs (*Swedish, Chipotle Mango BBQ*)  
Beef Satay (*Sweet, w/ Bamboo Rice*)  
Arizona Egg Rolls  
Carne Asada Empanada (*w/ Salsa Rojo*)  
Bacon Wrapped Scallops (*w/ Thai Chili*)  
Caribbean Shrimp Toast  
Maryland Crab Cakes (*w/ Chipotle Cream*)  
Fried Chicken & Waffles (*w/ Peanut Sauce*)  
Stuffed Mushrooms (*w/ Boursin & Herbs*)  
Greek Meatballs (*w/ Cucumber Yogurt Sauce*)  
Chips & Queso Dip

### DIPS

*(All Dips Served W/ Chips)*

Spinach & Artichoke	Pita
Spinach Con Queso	Tortilla
Hot Reuben Dip	Melba
Hot Crab Dip	Tri-Color
Chorizo & Black Bean	Crackers

### SOUP SHOOTERS

Tomato Basil Bisque (*w/ Fried Basil*)  
Potato Leek (*w/ Cheddar*)  
Pumpkin Curry (*w/ Onion Pekura*)  
Tortilla Soup (*w/ Fried Corn*)  
Lobster Bisque (*w/ Crostinis*)

### PIZZAS

Smoked Duck Bacon & Tart Cherry  
Cheddar Apple Chicken  
Buffalo Mozzarella, Tomato & Basil  
Italian Sausage, Bleu Cheese, Red Onion

### SMALL SANDWICHES & SLIDERS

*(All Sandwiches Served on Brioche)*

Beef (*w/ American & Pickles*)  
Cincinnati Cheese Coney Mini Hotdogs  
Mini-Chicken (*w/ Bacon, Ranch*)  
Ahi Tuna (*w/ Mango Salsa*)  
Crab Cake (*on Brioche w/ Remoulade*)  
Smoked Pork (*w/ Slaw & Pickles*)

### BOXED LUNCH SELECTIONS

*(All Boxed Lunches Served w/ Chips & Cookie)*

Blackened Chicken Corn Wrap  
Chopped Turkey Club  
Cuban Sandwich  
Lemon Chicken Dill Sandwich  
Plantation BLT  
Smoked Brisket Sandwich

### BOXED LUNCH SALADS

*(All Boxed Salads Served w/ Bread)*

House Salad  
Winter Spinach Salad  
Caesar Salad  
Wedge Salad  
Cobb Salad

Add Protein (Chicken, Beef, Shrimp, Salmon)

## LUNCH/DINNER ENTREES

Panko Crusted Chicken *w/ Red Onion Marmalade  
& Balsamic Syrup*  
Andouille Sausage *w/ Peppers & Onions*  
Street Tacos  
Chicken Pasta Primavera  
Ribeye Sandwich  
Honey Smoked Salmon  
Apple Gouda Stuffed Chicken  
Roasted Pork Tenderloin *w/ Apple Shiraz Reduction*  
Lobster Mac & Cheese  
Italian Beef  
Smoked Beef Brisket  
Vodka Roasted Prime Rib  
Pan Grilled Sea Bass *w/ Lemon Beurre Blanc*  
Roasted Turkey *w/ Sweet Cream Turkey Gravy*  
Chicken Alfredo (*Blackened Option*)  
Spinach & Goat Cheese Chicken Breast  
Roasted Beef Tenderloin *w/ Bearnaise*  
Chicken & Biscuits *w/ Collard Greens*  
Shrimp Etouffee *w/ Dirty Rice*  
Rack of Duroc Pork Marsala  
Champagne Chicken Picata  
Parmesan Crusted Cod Filet

## SALADS

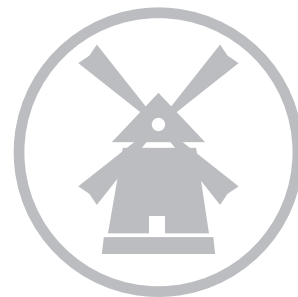
Potato Salad  
Asparagus & Bleu Cheese, Dried Cherry Salad  
House Salad  
Chicken Salad  
Tuna Salad  
Spinach Salad  
Sweet Potato & Chick Pea Salad *w/ Pesto*  
Broccoli Salad

## SIDES

Yukon Gold Mashed Potatoes  
Butter & Herb Red Potatoes  
Potato Dauphinoise  
Vegetable Jasmine Rice  
Twice-Baked Potato  
Baked Potato  
Cream Cheese Mashed Potatoes  
Grilled Asparagus  
Pan Sauteed Brussel Sprouts  
Sugar Snap Peas & Pepper Saute  
Country Green Beans  
Sauteed Sweet Potatoes & Butternut Squash  
Assorted Vegetable Medley  
Collard Greens  
Roasted Cauliflower Bake

## DESSERTS

Trays of Cookies  
Molten Chocolate Cake  
Assorted Berry Cobblers *w/ Ice Cream*  
Pumpkin Bread Pudding  
Assorted Petit Fours  
Apple Streusel Cheesecake  
Carrot Cake *w/ Creme Anglaise*  
Assorted Cheesecakes  
Sticky Toffee Pudding



### *Please Note*

This Menu is only a guideline.  
We will work with you in any way possible to make your event spectacular!

Call Catering: 217-330-8073 or Email [TheGinMillCatering@gmail.com](mailto:TheGinMillCatering@gmail.com)