



THE GIN MILL

CATERING SELECTIONS

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