



MARKET CATERING

(802) 862-4602
themillmarket@gmail.com



FROM THE DELI

SIGNATURE SANDWICHES

\$11.50 (tax included)

Can be or cut in half and pattered or individually wrapped

TURKEY-BACON JAM:

Misty Knoll turkey, house made bacon jam, lettuce, tomato, onion, & sage aioli.

CIDER MILL:

North Country Smokehouse ham, apple chutney, cheddar, spinach, red onion, & honey mustard.

BUFFALO CHICKEN SALAD:

Misty Knoll buffalo chicken salad with blue cheese dressing, lettuce, tomato, & banana peppers in wrap.

TRUFFLE SHUFFLE:

LaPlatte River Farm roast beef, caramelized onion, FunJ mushroom conserva, baby kale, & truffle aioli.

THE CAPRESE (vegetarian):

Maplebrook fresh mozzarella with nut-free pesto, tomato, spinach, & balsamic drizzle.

NUM PANG (can be vegan):

Choice of ham, turkey, or veggie sausage paddies with pickled carrots, watermelon radish, cucumbers, & cilantro with Maggi seasoning & gochujang aioli.

THE NEW YORKER:

Classic smoked pastrami with Swiss cheese, stone ground mustard, caramelized onions, and house made dill pickles.

TONY SOPRANO:

North Country Smokehouse ham with Boar's Head salami & real capicola. Topped with lettuce, tomato, onion, banana peppers and drizzled with Mobster Sauce (roasted garlic dressing).

CHICKEN, BACON, & RANCH (vegan):

Vegetarian crispy "chicken" tenders, veggie bacon bits, lettuce, tomato, vegan mayo, & ranch seasoning in a wrap.

THE GARDENER (vegan):

VT Bean Crafters falafel with pickled carrots, lettuce, tomato, cucumber, za'atar spice, & balsamic reduction in a wrap.

'CHICKEN' CAESAR WRAP (vegetarian):

Mixed baby kale greens with shaved parmesan, O Bread garlic croutons and house made black garlic Caesar dressing (anchovy free) in a wrap.





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GREEN SALADS

half pan (serves 12-15), full pan (25-30)

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HOUSE MESCLUN: V, GF, DF (\$50, \$95) V, GF

Mixed greens with seasonal vegetables, pickled onions, toasted pepitas, & our maple-ginger balsamic vinaigrette

KALE CAESAR SALAD: (\$50, 95)

Mixed baby kale with garlic croutons, shaved parmesan, lemon wedges, & our house black garlic Caesar dressing (anchovy-free)

SPINACH SALAD: GF, DF (\$50, 95)

Baby spinach with bacon (or vegan tempeh bacon), local eggs, pickled onions, sunflower seeds & a sherry vinaigrette.

SANDWICH LUNCH COMBOS

\$20 per person. Choose any combination from our signature sandwich menu, plus any 3 of the following sides. Combos can be plattered for a group lunch or individually bagged & labeled.

- **DELI SALAD**
(sesame noodle, broccoli, coleslaw, pesto macaroni, or tortellini)
- **GREEN SALAD**
(mesclun greens, kale Caesar, spinach)
- **BAG OF DEEP RIVER CHIPS**
- **DESSERT**
(donut, brownie, cookie, macaroon, sweet bread)
- **BEVERAGES**
(glass bottle sodas, seltzer, sports drinks, water)

THE DETAILS...

We are happy you are thinking of us for catering your next meeting or event! All food is prepared in house and may take some time to receive the ingredients and prepare the food. Deli sandwich platters for up to 50 people can usually be ordered within 24 hours (unless another event is already booked). For all other orders we appreciate at least a week's notice to get your food ready. However if you need something last minute just ask! Many items are prepared for the store and we can usually accommodate most requests unless otherwise booked. And our schedule does fill up in advance from time to time so please check in with us to make sure that we are free before spending time choosing a menu.

Our culinary team has 50+ years of experience, so if you need help planning your menu please don't hesitate to ask. We offer enough variety that you will be able to meet the dietary needs of your guests. Please note that we may not be able to alter recipes based on our cooking techniques.

V=Vegan; GF = gluten free; DF = dairy free

All of our prices include tax for ease of calculation. However for orders over \$200 there will be a 10% service charge that goes directly to our staff in the form of thrivable wages & benefits.

Other things to consider:

Will you be needing utensils, napkins, plates?

We can provide basic sets for \$.75pp. If you are looking for a little nicer presentation we can provide premium flatware for \$1.50pp

Will you need to keep food warm for a period of time?

We have wire chafing dishes & fuel which we can provide for \$5 per set. Please remember a lighter because we don't always have one on hand.

Will you need your food delivered?

We can provide delivery within 10 miles for orders over \$350 for a \$35 delivery fee. Delivery fee waived for orders over \$950.



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DELI SALADS

third pan (serves 12-15), half pan (18-25) full pan (40-45)

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SESAME NOODLE SALAD: DF (\$40, \$50, \$95)

Lo mein noodles, shaved vegetables, tahini-ginger dressing

BROCCOLI SALAD: V, GF, DF (\$40, \$50, \$95)

Toasted almonds, red peppers, golden raisins, balsamic vinaigrette

“CLASSIC” POTATO SALAD: GF, DF (\$40, \$50, \$95)

Potatoes, onions, celery, pickles, dilly beans, creamy herb dressing

SPROUTED GRAIN SALAD: GF, DF (\$45, \$60, \$115)

Quinoa, baby chickpeas, roasted vegetables, honey vinaigrette

PESTO MACARONI (\$40, \$50, \$95)

Elbow noodles, sun-dried tomatoes, spinach, onion, Maplebrook fresh mozzarella, nut-free pesto

CLASSIC COLESLAW: GF, DF (\$40, \$50, \$95)

Shaved cabbage, onion, carrot, creamy slaw dressing

CHEF’S VEGETABLE SALAD: V, GF, DF (\$40, \$50, \$95)

Seasonal fresh veggies with appropriate garnishes & dressings.

Changes with whatever we have on hand!

TORTELLINI SALAD: (\$40, \$50, \$95)

Banana peppers, olives, onion, carrot, roasted garlic vinaigrette

ITALIAN NOODLE SALAD: (\$45, \$60, \$115)

Cavatappi, capers, olives, fresh mozzarella, VT pepperoni, pickled vegetables, Italian dressing

GERMAN POTATO SALAD: GF, DF (\$45, \$60, \$115)

Bacon (or vegan bacon), eggs, spinach, mustard vinaigrette

CRISP SUMMER SLAW: V, GF, DF (\$40, \$50, \$95)

Shredded cabbage, shaved seasonal vegetables, fresh herbs, white balsamic dressing

FRESH FRUIT SALAD: V, GF, DF (\$45, \$60, \$115)

Melon, pineapple, grapes, berries

CHICKEN & APPLE SALAD: GF (\$80, \$105, \$205)

Misty Knoll chicken, apples, walnuts, onion, parsley, sour cream, aioli

BUFFALO CHICKEN SALAD: GF (\$80, \$105, \$205)

Misty Knoll chicken, carrots, onions, celery, mild buffalo dressing

CURRIED CHICKEN SALAD: GF (\$80, \$105, \$205)

Misty Knoll Chicken, peppers, raisins, cilantro, lime, creamy curry dressing

TUNA SALAD: GF, DF (\$70, \$95, 185)

Capers, onions, preserved lemon, dill dressing



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HOT ENTRÉE PANS

half pan (serves 9-12), full pan (18-24)

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SHEPHERD'S PIE (\$75, \$140)

LOCAL BEEF: LaPlatte Angus Farm ground beef, carrots, onions, peppers, and corn simmered in a paprika & herb sauce. Topped with extra virgin olive oil mashed potatoes. (DF, GF)

VEGGIE SAUSAGE: Vegetarian "beef" sausage, white beans, carrots, onions, and corn simmered in a paprika & herb sauce. Topped with 'cheesy' garlic & herb potatoes. (V, GF)

CURRIED LENTIL: Brown lentils simmered with peas, carrots, onions, mushrooms, celery, & tomatoes. Seasoned with Indian spices & topped with sweet potatoes flavored with a hint of maple. (V, GF)

CHEF TIM'S MAC N' CHEESE (\$60, \$115)

All of our M&C are made with cavatappi pasta tossed with our seven cheese blend of buffalo mozzarella, provolone, pepperjack, fontina, parmesan, Green Mountain cream cheese, and Shelburne Farms cheddar. Topped with buttered bread crumbs.

CLASSIC 7-CHEESE: No frills. Pure cheesy goodness.

PULLED PORK: house smoked DuBreton pork & apple cider BBQ sauce

SPINACH & TOMATO: Sun-dried tomatoes, spinach, & fresh herbs

LASAGNA (\$75, \$145)

All lasagnas are made with layers of fresh pasta sheets, Maplebrook fresh ricotta, and our artisan cheese blend of buffalo mozzarella, fontina, provolone, and Shelburne Farms cheddar.

CLASSIC BEEF: LaPlatte River Farm ground beef with house-made 'San Marzano' marinara

VEGGIE SAUSAGE: Beyond Beef vegetarian sausage with house-made 'San Marzano' marinara

CHICKEN & BROCCOLI ALFREDO: Misty Knoll chicken with broccoli, & house made alfredo sauce

RATATOUILLE: Zucchini, summer squash, eggplant, and kale simmered with house-made 'San Marzano' marinara (seasonal)

TRUFFLED WHITE LASAGNA: Mushrooms, broccoli, sun-dried tomatoes, & caramelized onion with truffled Maplebrook & white sauce

BUTTERNUT SQUASH: roasted squash & apple puree with caramelized onions, & toasted pecans (seasonal)

ENCHILADA BAKE half pan \$75, full pan \$145

flour tortillas layered in house-made enchilada sauce, our artisanal cheese blend, and your choice of protein. Served with a side of lime crema.

Protein choices:

~ MURRAY'S ADOBO CHICKEN ~ LOCAL TACO BEEF~

~ VT SALUMI CHORIZO ~ VEGGIE TACO BEEF CRUMBLES~



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FROM THE BBQ

half pan (serves 12-15), full pan (25-30)

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Ready to get your smoke on? All food from our BBQ comes with a choice of sauce. For 1/2 pan choose 2. Full pan choose 3.

Home-made BBQ Sauces:

~ APPLE CIDER BBQ ~ MAPLE MUSTARD BBQ ~ KOREAN STYLE BBQ ~

PULLED PORK (\$110, \$215)

Slow smoked DuBreton pork shoulder, cooked until falling apart. Served with soft buns. (DF, GF without buns)

BEEF BRISKET (\$155, \$300)

LaPlatte River Angus Farm beef brisket, rubbed with spices and slow smoked until tender. (DF, GF)

WHOLE SMOKED CHICKEN whole bird, 5-6 lbs (serves 6-8) \$55

Misty Knoll Chicken seasoned and smoked over a blend of hard & soft wood. Served cut and on the bone. (DF, GF)

EGGPLANT STEAK (\$70, \$135)

Seasoned, smoked, pressed, and then grilled eggplant steaks. Topped and served with chimichurri sauce. (GF, DF, V)



SWEET TREATS

THE MILL'S FAMOUS APPLE CIDER DONUTS

Either plain or sugared. \$14/doz

BAKERY ASSORTMENT

small platter (10-12) \$30; medium (16-20) \$45; large (20-25) \$55

For parties over 25, price is \$2pp

Assortment of various cookies, brownies, & macaroons

SEASONAL FRUIT CRISP 1/2 pan (10-12) \$75; full (20-25) \$145
w/ fresh whipped cream

CLASSIC HOMEMADE PIES (serves 6-8) \$22

~ APPLE ~ BERRY ~ SEASONAL FRUIT ~

DECADENT PIES (serves 6-8)

KEY LIME PIE \$22

Silky lime curd topped with toasted meringue in a graham cracker crust.

S'MORES PIE \$22

Chocolate silk pie set in a graham cracker crust topped with toasted marshmallow & shaved chocolate.

SEASONAL CHEESECAKE PIE \$25

Please inquire about our current cheesecake pie selection!

PEANUT BUTTER PIE \$22

Dense peanut butter mousse pie topped with chocolate ganache, Reese's peanut butter cups, & set in a chocolate cookie crust.



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À LA CARTE ENTREES

full pan (25-30)

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MURRAY'S CHICKEN ENTREES: (\$205)

Marsala: mushrooms, garlic, herbs, cream

Picatta: sun-dried tomatoes, wine, lemon, capers, butter (GF)

Coq au Vin: bacon, mushrooms, red wine, herbs,

Parmesan: breaded with marinara & our cheese blend

Add pasta: \$15 half, \$25 full

DUBRETON PORK LOIN: (\$220)

Stuffed: maple sausage, cranberry chutney, bacon-herb jus (DF)

Jaimacan Jerk: spices, jalapeno, fresh fruit salsa (DF, GF)

Grandma's House: herb crust, applesauce, au jus (DF, GF)

LOCAL BEEF MEATBALLS: (\$205)

Classic: roasted garlic, onions, herbs, marinara (DF)

Moroccan: African spices, raisins, cilantro, tajine sauce (DF)

Swedish: allspice & nutmeg, beef broth, cream

Add a pan of pasta or basmati rice: \$25

CAJUN STYLE SHRIMP N' GRITS: (\$205)

Peeled medium shrimp tossed with our own Cajun seasoning, North Country Smokehouse andouille sausage, and the 'Holy Trinity' of peppers, onions, & celery. Served over creamy herb grits. (GF)

VT SOY TOFU: (\$115)

Marsala: mushrooms, garlic, herbs, cream

Picatta: sun-dried tomatoes, wine, lemon, capers, butter (GF)

Add a pan of pasta or basmati rice to any entree: \$25

À LA CARTE SIDES

full pan (serves 20-25)

DF = dairy free; GF = gluten free; V = vegan

GARLIC MASHED POTATOES (\$100)

Roasted garlic oil, scallion (GF)

BASMATI RICE PILAF (\$90)

Mirepoix, herb butter (GF)

BOSTON STYLE MAPLE BAKED BEANS (\$100)

Local bacon, grained Dijon (GF, DF)

MEXICAN BEANS & RICE (\$90)

Local black beans, lime & cilantro rice (GF, DF, V)

MAPLE GLAZED CARROTS (\$85)

Whole cumin, herbs (GF, DF, V)

MEXICAN STREET CORN SKILLET (\$90)

Cojita, chilis, cilantro, lime aioli (GF, DF)

ROASTED BRUSSELS SPROUTS (\$90)

House chili powder, maple, lemon (GF, DF, V)

SEASONAL VEGETABLE RISOTTO (\$120)

Arborio rice, vegetables, herbs, cream

BROCCOLI ALFREDO (\$140)

Lilly's fresh rigatoni, broccoli, parmesan, garlic cream

JALAPENO CORNBREAD (\$60)

Pickled peppers- medium heat, honey butter. (GF)

GARLIC BREAD (\$35)

La Panciatta Bakery rolls, roasted garlic butter, parmesan





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BREAKFAST

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THE MILL'S FAMOUS QUICHE: \$21 (serves 6-8)
w/ Shelburne Farms cheddar cheese
~Ham ~ Bacon & Caramelized Onion ~ Broccoli ~
~ Spinach & Sun Dried Tomato ~ Roasted Vegetable~

BREAKFAST SANDWICHES ASSORTMENT: \$7.50/ea.
Egg & cheese on house made English muffins, with your choice of
bacon, ham, chicken & apple sausage, or vegetarian sausage patty

THE MILL'S FAMOUS SWEET BREADS: \$11/ea. (serves 6-8)
Maple pumpkin bread or banana bread
w/ chocolate chips +\$1

THE BAKER'S MORNING PLATTER: \$25 (8-10) / \$45 (18-20)
Whatever our baker is whipping up fresh that morning! May include
muffins, scones, sweet breads, & donuts

GRAZING PLATTERS

Small (serves 10-15), Medium (serves 20-25), Large (serves 30-40)
All prices include tax

Local Artisan Meat & Cheese: \$90, \$125, \$185
A selection of Vermont meats & cheeses. Includes nuts, dried fruit, &
crackers.

Seasonal Crudité: \$50, \$75, \$110
Seasonal veggies with house made hummus & ranch. Local
vegetables will be included whenever available.

DRINKS

GALLON LEMONADE OR SWEET TEA: \$25 (serves 9-10)
Fresh squeezed lemonade or house brewed tea

SODAS OR WATER by the can: \$2.50 each
Assorted 16oz coke products, polar seltzers, or Poland spring bottled
water

DRINKS & SODAS by the bottle: \$2.50 each
Assortment of drinks from Boylan's, Maine Root, Virgil's, Vitamin
Water, Bai, & Gatorade

PREMIUM DRINKS & SODAS by the bottle: \$4 each
Venetian ginger ale, Sap sodas, Shrubby, Yerba Mate, Clean Cause
Yerba, Joe's Teas, & energy drinks

HEALTH DRINKS by the bottle: \$5.50 each
Aqua Vitea or KIS kombucha, Snowcap cold brew coffee, Long Trail
& TreTap CBD drinks

COFFEE BY THE BOX: \$30 (serves 9-10)
Speeder & Earl's House Blend coffee with cups, creamers,
sweeteners, & stirrers

COLD BREW COFFEE by the gallon: \$30 (serves 9-10)
New England Coffee's cold brew blend, steeped in house. With cups,

