



Vander Mill Events

Special Events 🍏 Bar Service 🍏 Event Planning



SPACE CAPACITY

Mezzanine

- Capacity for up to 34 guests
- Tables and Chairs included with space
- \$300 food and beverage minimum for 3 hours
\$50/hour after

Production Floor

(located down a flight of 20 stairs)

- Capacity for up to 200 guests
- \$500 facility fee for up to 100 people
- \$700 facility fee for 100+ people
- \$1000 facility fee for 150+

Tables and chairs included. Linens are \$10 each.



EQUIPMENT RENTAL

- **Bose Speaker** \$50
- **Bose Speaker with mics** \$100
- **Projection Screen** \$20
- **Linens** for all tables \$10 each



SNACKS AND MUNCHIES

Served family style. Price is per piece unless otherwise noted

Bar Cheese

house pimento, ritz crackers

Small- Feeds 8- \$15

Large-Feeds 20- \$25

Brussels Sprouts

pickled red onion, golden raisin, toasted almond, mustard sauce

Small-Feeds 12- \$25

Large- Feeds 20- \$45

Crispy Fries

house aioli

Small- Feeds 10- \$15

Large- Feeds 20- \$25

Crudit  Platter

an assortment of prepared seasonal vegetables, hard boiled eggs, roasted potatoes, served with buttermilk dressing and hummus

Small- Feeds 10- \$30

Med- Feeds 25- \$50

Large-Feeds 35- \$65

Cheese & Meat Plate

selection of meats and cheeses with appropriate accoutrements

Small- Feeds 10- \$35

Medium- Feeds 15-\$55

Large- Feeds 20- \$85

Ham + Doughnuts\$4

La Quercia prosciutto, cider doughnuts, Red Barn cupola, apple butter

Korean BBQ Chicken Lettuce Wraps \$3

House made BBQ, roasted chicken, carrots, cucumbers, sesame seeds

House Burger Slider.....\$3

prime chuck+ brisket blend, Field & Fire potato bun, pimento cheese, lettuce, tomato, pickle, garlic aioli

Pigs in a Blanket\$1.50

puff pastry wrapped sausage with hot mustard

BLT Gougeres.....\$2

House made French cheese pastry, bacon, lettuce, tomato

Warm Pretzel Bites.....3 pieces for \$3

Nantucket Bakery pretzel, cider cheese and mostarda

Cuban Reuben\$3

slow roasted mojo pork, citrus slaw, Swiss cheese, chipotle remoulade

Salmon Tacos.....\$3

oil poached salmon, salsa verde, red onion, pickled jalapenos, cilantro, grilled flour or corn tortillas



FAMILY STYLE DINNER MENU

Create Your Own Family Style Dinner

Our brand is all about family and we want you to experience that. We've created this Family Style dining menu to ensure the best possible experience for you and your guests. Have a party of 100 or more? Give us a call.

Starters

Apple Salad

candied pecan, blue cheese, frisee, apple pecan vinaigrette
\$3 per person

Caesar Salad

baby romaine, cucumber, Parmesan, pickled garlic, croutons, herbs
\$2 per person

Garden Salad

farm greens, cucumber, cherry tomato, radish, pickled red onion, buttermilk vinaigrette
\$2 per person

Entrees

Macaroni & Cheese

four cheese blend, bacon jam, fresh herbs, fried shallots
\$100 per pan. Pan feeds 25 people.

Pan Seared Salmon

warm orzo & artichoke salad with arugula, garlic, and lemon
\$145 per pan. Pan feeds 25 people.

Black Beans and Rice

slow cooked, Cuban style black beans with Jasmine rice, queso fresco, crème fraiche
\$75 per pan. Pan feeds 25 people.
Add pork for \$25

Pot Roast

mashed fingerling potatoes, slow roasted seasonal vegetables and gravy
\$135 per pan. Pan feeds 25 people

Roasted Root Vegetable Hash

roasted butternut squash, parsnips, sweet potato, brussels sprouts, cauliflower, shaved fennel topped with an arugula salad, candied nuts and a champagne vinaigrette.
\$95 per pan. Pan feeds 25 people.

Sides

Brussels Sprouts

pickled red onion, golden raisin, toasted almond, mustard
Small-Feeds 12- \$25
Large- Feeds 20- \$45

Crispy Fries

house aioli
Small- Feeds 10- \$15
Large- Feeds 20- \$25

Desserts

Apple Cobbler

baked apples, oat & brown sugar crumble & caramel sauce
\$3 per person

Carrot Cake

brown butter frosting, apple cider caramel
\$3 per person

Cider Donut Holes

Powdered Sugar
\$1 per donut