



PRIVATE EVENTS

- PALATE OF MILFORD -

Mimosa Bar \$200 Bloody Mary Bar \$200

This includes:

set up, fresh squeezed juices, mimosa garnishes,
all bloody mary garnishes

Mimosas \$10 Per Guest

Bloody Mary \$10 Per Guest

S H A R E D

priced per person

Cured Meat & Aged Cheese Board 8 pp GF
selection of accoutrements

Seasonal Fruit 5 pp GF
seasonal arrangement, honey yogurt dip

Seasonal Vegetables 5 pp N
grilled scallion ranch, hummus, carrot cashew pate

Bacon Wrapped Dates 3 each GF

House smoked Salmon 9 pp
crostini, capers, red onion, scallion, cream cheese

S A L A D

Garden Fort Organic Greens | 10 GF VG
mixed field greens, cucumber, carrot, heirloom cherry tomatoes,
house vinaigrette or grilled scallion ranch

Grilled Romaine | 14
grilled romaine, brown butter caper Portuguese sardine,
house bread, grilled lemon, creamy caesar

add salad protein grilled or blackened

6oz Salmon | 8 6 oz of Chicken | 5 6 Shrimp | 6 6oz Filet tips | 13

PLATED

Chicken and Waffles | 16

buttermilk soaked fried chicken, golden malted waffle,
pickle chips, bacon, chile gouda, sriracha mayo, southern slaw,
bourbon barrel aged maple syrup

Steak Burger | 14

lettuce, tomato, onion, herb aioli, great harvest cheddar garlic bun
Cheese: Chile Gouda, American, Cabot Cheddar, Gruyere + 2

bacon + 2 Canadian Bacon + 3

Gluten Free bun + 1

Veggie Burger Substitution Available

Salmon | 26

grilled Norwegian salmon, moroccan rice, orange scented asparagus,
buerre blanc **N**

Basil Pesto Penne | 12

Gluten Free Pasta + 2

Chicken + 4

Chef's Vegan Plate | 18

Quiche | 14

Ham & Swiss with Thyme

or

Spinach, goat cheese, caramelized shallot **V**

French Toast | 14

Great Harvest cinnamon chip, whipped cream, berries,
bourbon barrel aged maple syrup