

CULINARY MILL

Market & Deli

THINK GOODNESS

2026 CATERING MENU – CULINARY MILL & DELI*



GENERAL SETUP –

One Meat + Three Sides	\$16.99*
Two Meats + Two Sides	\$18.99*
Two Meats + Three Sides	\$19.99*
Two Meats + Four Sides	\$20.99*

*price includes butterhorns + dinner rolls, water, coffee, and pink lemonade (No cups provided)

MEATS –

Smoked Turkey	Meatloaf
Smoked Pork Tenderloin	Glazed Ham
Bacon Wrapped Chicken	Baby Back Ribs (+\$2/per)
Chicken Breast	Amish Wedding Chicken
Roast Beef	Brisket (+\$4/per)

SIDES –

Mashed Potatoes/Gravy	Noodles in Chicken Broth
Creamy Potatoes	Dressing
Butter Herb Red Potatoes	Green Beans
Cornspoon Bread	Peas + Carrots
Macaroni + Cheese	Salad (see top right)
Sweet Potato Souffle	

SALADS –

Summer Salad

Romaine/leaf, onion, cheddar cheese, strawberries, sesame stix, raisins + pecans served with sweet + sour dressing

Cobb Salad

Romaine/leaf, onion, cheddar cheese, raisins, egg, bacon + apple served with ranch and sweet + sour dressing

Tossed Salad

Romaine/leaf, onion, cheddar cheese, carrots, tomatoes, cucumbers, broccoli served with ranch & sweet + sour dressing

Potato Salad

Macaroni Salad
Pasta Salad

Coleslaw

Broccoli Salad
Grape Salad

9" PIES –

– \$15.00 EACH –

Peanut Butter Cream
Chocolate Cream
Coconut Cream
Lemon
Old Fashioned
Cream
Cherry Crumb

Apple Crumb

Blueberry Crumb
Peach Crumb
Pecan Pie
Red Raspberry Cream
Fresh Strawberry
Fresh Blueberry*
Fresh Peach*

*in season only

POLICIES

A \$200 deposit is due four weeks prior to event with approximate count + final menu choices. Final guest count is required SEVEN DAYS prior to event.

Add 25% to the total invoice for serving and removing plates after the main course. Serving is buffet style only. Culinary Mill does not

provide plasticware, cups or linens, as they only assist with cleanup of what you provide. Off site catering/delivery is \$2.00 a mile round trip with a \$20 minimum.

Taste-testing is also available for \$15/person.