



Reception Menu

About Food Sourcing & Off-Menu Requests

Whenever possible, Evins Mill sources food & beverage products from Tennessee suppliers who grow, raise or produce their products in a chemical and hormone-free setting. In so doing, we aim to offer cuisine that is better not only for local farmers, their animals, the local economy, and the environment – but also for the taste, and the health of our guests.

In the spirit of good health, Evins Mill is sensitive to the special dietary requests of our event clients and their guests. As noted on the pages that follow, beyond providing a host of vegetarian-friendly, gluten-free and dairy-free hors d'oeuvres, sides and desserts, Evins Mill also offers multiple entrées that can be tastefully served gluten-free & dairy-free.

When it comes to vegetarian entrées, vegan cuisine and other dietary needs and requests, Evins Mill can either prepare special plates for designated guests, or can work off-menu with our clients to craft an all-vegetarian or all-vegan menu – or a menu featuring the cuisine of a particular region or ethnicity. And so on.

Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness especially if you have a medical condition.

Hors d'oeuvres

- ~ Minimum hors d'oeuvre order is twenty-five (25) servings ~
 ~ If the number of servings ordered equals the number of guests, supply of that serving is guaranteed ~
 ~ All hors d'oeuvres may be prepared to accommodate vegetarian needs ~
 ~ Some hors d'oeuvres are served cold *[c]* while the remainder are served warm ~
 ~ Most hors d'oeuvres may be prepared to accommodate gluten-free (*GF*) & dairy-free (*DF*) needs ~

Basil Chicken Salad

[c] Diced chicken with fresh basil and sour cream dressing; served with mini croissants (*GF/DF possible*)
 10.00

Chicken Satay

Strips of Indonesian marinated chicken breast, skewered and grilled;
 served with a peanut chili dipping sauce (*GF/DF possible*)
 10.00

Charcuterie Board

[c] A variety of cured meats, including salami, pepperoni, and
 sausages with pickled vegetables, sauces and rustic breads (*GF/DF possible*)
 10.00

Country Ham & Biscuits

Tennessee country ham served on homemade buttermilk biscuits with honey butter
 10.00

Smoked Salmon

[c] Smoked Atlantic salmon served with red onion, capers,
 hardboiled egg and cream cheese; accompanied by assorted crackers (*GF/DF possible*)
 10.00

Shrimp Cocktail

[c] Chilled shrimp served with homemade cocktail sauce and fresh lemons (*GF/DF*)
 14.00

Shrimp & Grits

Shrimp, sautéed with garlic and served with stone ground, Tennessee grits;
 garnished with Tennessee country ham and sauce of tomato, chilies and bell peppers
 (*GF/DF possible*)
 15.00

Crawfish & Corn Pancakes

Crawfish meat, kernel corn and pepper jack cheese;
 pan-fried and served with dipping sauce (*GF/DF possible*)
 10.00

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Hors d'oeuvres

Tennessee Oriental Meatballs

Tennessee pastured ground beef with soy, sesame, garlic and ginger (GF/DF possible)
10.00

Boursin Stuffed Tomatoes

[c] Fresh cherry tomatoes de-seeded and stuffed with fresh herb, Boursin cheese (GF/DF possible)
8.00

Kenny's Farmhouse Cheese Board

[c] A variety of soft and hard cheeses from Kenny's Farmhouse
served with assorted crackers and fresh fruit (GF/DF possible with vegan cheese)
9.00

Mushroom Strudel

Variety of mushrooms sautéed with garlic and fresh herbs; combined
with parmesan cheese and breadcrumbs, baked in puff pastry (DF possible)
10.00

Spinach & Artichoke Dip

Fresh spinach and artichoke hearts in a creamy garlic, sun-dried tomato
and parmesan sauce; accompanied by tortilla chips (GF/DF possible)
9.00

Stuffed Mushrooms

Mushroom caps stuffed with fresh pesto and cream cheese;
baked and served with a slow cooked tomato sauce (GF/DF possible)
9.00

Fresh Fruit Panoply

[c] Variety of seasonal fresh fruit and berries (GF/DF)
8.00

Fresh Vegetable Display

[c] Assorted fresh cut vegetables served with creamy pesto dip, melted butter and sea salt
(GF/DF possible)
8.00

Assorted Vegetarian Spreads

[c] A variety of spreads served with crackers and homemade pita chips (GF/DF possible)
8.00

Baked Brie

French Brie baked in puff pastry; served with fresh fruit, nuts, and assorted crackers
9.00

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Buffet Dinners

For 75 or fewer guests, buffets may be served as a plated meal per guidelines under “Plated Dinners” on page 10.

♣ Entrées ♣

- ~ Entrées consist of items on the carving station menu, main course menu or cookout menu below ~
- ~ Entrée prices include selection of one starch and four vegetable sides, one bread, and one dessert or cake cutting ~
- ~ Entrée prices also include select non-alcoholic beverages, including tea, coffee, lemonade & ice water ~
- ~ If multiple entrées are ordered, above limits to number of starch/vegetable/bread/dessert selections still apply ~
- ~ If the number of servings ordered equals the number of guests, supply of that entree is guaranteed ~
- ~ Most entrées may be prepared to accommodate gluten-free (*GF*) & dairy-free (*DF*) needs ~
- ~ Vegetarian & vegan entrées may be prepared upon advance request ~

Carving Station Menu

- Apple Stuffed Pork Loin (*GF/DF possible*) ~ 50.00
- Tennessee Meatloaf (*GF/DF possible*) ~ 50.00
- Pastured, Flank Steak (*GF/DF*) ~ 55.00
- New Zealand Lamb Rack (*GF/DF*) ~ 62.00
- Pastured, Smoked Rib Loin (*GF/DF*) ~ 62.00
- Pastured, Beef Tenderloin (*GF/DF*) ~ 62.00

Main Course Menu

- ~ Main course entrées may be ordered in lieu of, or as an accessory to, a carving station entree ~
- ~ Main course entrées are available as an accessory only if carving station servings equal number of guests ~
- ~ The minimum order for an accessory entrée is 50% of total guest count ~

- Sesame Encrusted Chicken (*GF/DF possible*) ~ 45.00/10.00
- Edgar’s OR Boursin Stuffed Chicken ~ 45.00/10.00
- Braised Duck Breast (*GF/DF*) ~ 45.00/10.00
- Pepper Seared Pork Tenderloin (*GF/DF*) ~ 45.00/10.00
- Grilled Cornish Game Hen (*GF/DF*) ~ 45.00/10.00
- Pesto Grilled Trout (*GF/DF possible*) ~ 50.00/11.00
- Grilled Jumbo Shrimp (*GF/DF*) ~ 55.00/13.00
- Seared Atlantic Salmon (*GF/DF*) ~ 50.00/11.00

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Buffet Dinners

♣ Entrées ♣

(continued)

Cookout Menu

Tennessee Pastured Hamburgers OR Chicken Breasts & Brats *(GF/DF possible)* ~ 45.00

Tennessee Pastured Hamburgers & Chicken Breasts *(GF/DF possible)* ~ 50.00

Baby Back Ribs & TN Chicken *(GF/DF)* ~ 55.00

Thin-Cut Pork Chops & American Farm-Raised Catfish Filets *(GF/DF possible)* ~ 55.00

Jumbo Shrimp Skewers & Tennessee Pastured Rib Eye Steaks *(GF/DF possible)* ~ 65.00

Grilled Petit Filet & Cold-Water Lobster Tails *(GF/DF possible)* ~ 85.00

♣ Breads ♣

~ Entrée price includes choice of one bread ~

~ Additional breads may be selected for \$1 per serving ~

~ Quantity for additional bread servings must equal the number of guests ~

~ All breads are prepared to accommodate vegetarian needs ~

~ All breads may be prepared to accommodate gluten-free *(GF)* & dairy-free *(DF)* needs ~

Buttermilk Biscuits *(GF/DF)*

Cornbread Muffins *(GF/DF)*

Yeast Rolls *(GF/DF)*

Wheat Rolls *(GF/DF)*

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Buffet Dinners

♣ Starch Sides ♣

~ Entrée price includes one starch ~

~ Additional starches may be selected for \$4 per serving ~

~ Quantity for additional starch servings must equal the number of guests ~

~ All starches are served warm, and may be prepared to accommodate vegetarian needs ~

~ Most starches may be prepared to accommodate gluten-free (*GF*) & dairy-free (*DF*) needs ~

Baked or Mashed Yukon Gold Potatoes (*GF/DF possible*)

Mashed or Roasted Sweet Potatoes (*GF/DF possible*)

Roasted Garlic Mashed Potatoes (*GF/DF possible*)

Fresh Leek, Parmesan Potato Pancakes (*GF/DF possible*)

Rosemary Garlic Roasted Red Potatoes (*GF/DF*)

Saffron Boiled Red Potatoes (*GF/DF*)

Roasted Fingerling Potatoes (*GF/DF possible*)

Au Gratin Potatoes or Root Gratin (*GF*)

Rice Medley, Quinoa Pilaf (*GF/DF*)

Caramelized Onion, Barley Pilaf (*GF/DF*)

Sage Bread Stuffing (*DF*)

Sweet Potato, Sour Apple Hash (*GF/DF*)

Toasted, Sun Dried Tomato Orzo (*DF*)

Pecan & Golden Raisin Cous Cous (*DF*)

Charred Tomato Risotto (*GF*)

Stone Ground Cheese Grits (*GF*)

Jasmine, Herb Rice (*GF/DF*)

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Buffet Dinners

♣ Vegetable Sides ♣

- ~ Entrée price includes choice of four vegetable sides ~
- ~ Additional vegetables may be selected for \$4 per serving ~
- ~ Quantity for additional vegetable servings must equal the number of guests ~
- ~ Some vegetables are served cold *[c]* while the remainder are served warm ~
- ~ All vegetables may be prepared to accommodate vegetarian needs ~
- ~ Most vegetables may be prepared to accommodate gluten-free (*GF*) & dairy-free (*DF*) needs ~

Turnip Greens with Benton's Bacon (*GF/DF*)

Citrus Braised Beets (*GF/DF*)

Mushroom Strudel

[c] Fresh Fruit Selection (*GF/DF*)

[c] Polynesian Green Bean Salad (*GF/DF*)

Sweet Corn Soufflé

Steamed or Grilled Seasonal Vegetables (*GF/DF*)

[c] Granny's Macaroni Salad (*GF/DF possible*)

Charred Fresh Broccoli (*GF/DF*)

Homemade Mac & Cheese

[c] Fresh Mozzarella Tomato Salad (*GF/DF possible*)

Roasted Curry Cauliflower (*GF/DF*)

[c] Marinated Greek Salad (*GF/DF possible*)

Streusel, Caramel Baked Apples (*GF/DF possible*)

[c] Fresh Vegetable Tabouleh Salad (*DF possible*)

Maple, Spice Baked Butternut Squash (*GF/DF possible*)

[c] Summer Cucumber Salad (*GF/DF*)

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♣ Vegetable Sides ♣
(continued)

Glazed Baby Carrots (DF possible)

Roasted Rainbow Carrots (GF/DF possible)

[c] Marinated Chilled Asparagus (GF/DF)

[c] Wasabi, Ginger Carrot Salad (GF/DF)

[c] Seasonal Tossed Salad with Dressing (GF/DF)

[c] Fresh Pesto Pasta Salad (GF/DF possible)

Sauteed Sesame Snow Peas (GF/DF)

[c] Cornbread, Blackeye Pea Salad

[c] Black Bean & Corn Salad (GF/DF)

Vegetable Ratatouille (GF/DF)

White Beans, Chilies, and Country Ham (GF/DF)

[c] Vegetable Slaw (GF/DF)

[c] Balsamic Marinated Wild Mushrooms (GF/DF)

[c] Heirloom Bean Salad (GF/DF)

Eggplant Parmesan

Mexican Street Corn (GF/DF possible)

Roasted Winter Squash, Root Vegetables (GF/DF)

[c] Brandy Pear Salad (GF/DF)

Seasonal Brussel Sprouts (GF/DF possible)

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Buffet Dinners

♣ Desserts ♣

- ~ Entrée price includes cake cutting or choice of one dessert ~
- ~ Additional desserts may be selected for \$4 or more per serving depending on the dessert ~
- ~ Quantity for additional dessert servings must equal the number of guests ~
- ~ All desserts are prepared to accommodate vegetarian needs ~
- ~ Many desserts may be prepared to accommodate gluten-free (*GF*) & dairy-free (*DF*) needs ~

Hot Fudge and Brownie Pie	Fresh Baked Cookies or Brownies (<i>GF/DF possible</i>)
Key Lime Tart (<i>GF possible without crust</i>)	Granny Smith Apple Cake (<i>GF/DF possible</i>)
Maple Walnut Pie	Seasonal Homemade Sorbet (<i>GF/DF</i>)
Warm Berry Cobbler w/ Ice Cream (<i>GF/DF possible</i>)	Cheesecake (<i>GF possible without crust</i>)
Crème Brulee (<i>GF</i>)	Shoo-Fly Pie
Flourless Chocolate Cake (<i>GF/DF possible</i>)	Chess Pie
Caramel Orange Bread Pudding	Pineapple Up-side Down Cake

Finishing Touches

- ~ If the number of servings ordered equals the number of guests, supply of that serving is guaranteed ~
- ~ Minimum order for a finishing touch is twenty-five (25) servings ~
- ~ All finishing touches are prepared to accommodate vegetarian needs ~
- ~ Many finishing touches may be prepared to accommodate gluten-free (*GF*) dairy-free (*DF*) needs ~

Chocolate Covered Strawberries

Fresh strawberries hand dipped in dark chocolate (*GF/DF*)
6.00 (app. two per guest)

Chocolate Truffles

Rich and creamy chocolate truffles rolled in chopped nuts and cocoa powder (*GF*)
6.00 (app. two per guest)

Coconut Macaroons

Coconut macaroons, dipped in chocolate (*GF/DF possible*)
6.00 (app. two per guest)

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Plated Dinners

- ~ Any buffet entree may be served in a plated fashion for 75 or fewer guests ~
- ~ As with buffets, plated dinners include tea, coffee, lemonade & ice water ~
- ~ Plated dinners feature soup, salad, entrée with two sides, bread & dessert ~
 - ~ Select soup from the menu below ~
- ~ Special requests aside, the salad will be a seasonal tossed salad with dressing ~
 - ~ Select one or at most two entrees from the buffet menu ~
 - ~ Select one starch side and one vegetable side from the buffet menu~
 - ~ Select one bread and one dessert from the buffet menu ~

♣ Soups ♣

Carrot Ginger Soup *(GF/DF possible)*

Creamy Vidalia Onion & Wild Rice Soup *(GF/DF possible)*

Butternut Squash Bisque *(GF/DF possible)*

Lentil Vegetable Soup *(GF/DF)*

Potato Leek Soup *(GF/DF possible)*

Tomato Cumin Cream Soup *(GF/DF possible)*

Sweet Corn, Coconut Milk & Fresh Chilies *(GF/DF [possible])*

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Incidental Beverages

~ While tea, coffee, lemonade and ice water are included in the price of all meal and break services, incidental beverages are not included and are billed for based on consumption. ~

~ Evins Mill is the exclusive provider of all beverages on premise. ~

♣ Non-Alcoholic Beverages ♣

Soft Drinks & Bottled Water

Coke, Diet Coke, Coke Zero, Sprite,
Dr. Pepper, Diet Dr. Pepper
\$3.00

Bottled Mixers

Ginger Ale, Tonic Water, Club Soda, Ginger Beer
\$3.00

♣ Beer ♣

Calfkiller on Tap

Seasonal, local brew from Sparta, TN

\$4.50/16oz

\$18/full growler, 32 oz.

\$9/growler re-fill, 32 oz.

\$200/sixth barrel (45 pints)

Light Beer

Bud Light, Michelob Ultra, Music City Light

\$5/12oz

Tennessee Beer and Can Cocktails

Pedro Fresco, Homestyle IPA, Wanderlinger Stout

The Fulkin, Music City Citrus Wheat

Bravazzi Blood Orange, Long Drink Original

\$5/12oz

(keg pricing available upon request)

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Incidental Beverages

♣ White Wine ♣

- Proverb Chardonnay
California ~ \$16/bottle, \$5/glass
- Raeburn Chardonnay, Russian River Valley
California ~ \$25
- Trefethen Chardonnay, Oak Knoll, Napa
California ~ \$50
- Proverb Pinot Grigio
California ~ \$16/bottle, \$5/glass
- Spasso Pinot Grigio
Italy ~ \$20
- Whitehaven Sauvignon Blanc
New Zealand ~ \$30
- Ferrari-Carano Fume Blanc
California ~ \$25
- Chateau Ducasse, Bordeaux
France ~ \$30
- Broadbent Vinho Verde
Portugal ~ \$20
- Kruger-Rumpf Riesling Trocken
Germany ~ \$30
- Maison Noir Love Drunk Rose
Oregon ~ \$25

♣ Sparkling Wine ♣

- Opera Prima Sparkling Brut
California ~ \$16
- Cielo Frizz Prosecco
Italy ~ \$20
- Gruet Blanc de Blancs
New Mexico ~ \$25
- Piper Sonoma Brut
California ~ \$30
- Jp Chenet Brut 187 ml
France ~ \$8

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Incidental Beverages

♣ Red Wine ♣

Proverb Cabernet Sauvignon
California ~ \$16/bottle, \$5/glass

Collusion Cabernet Sauvignon
Washington ~ \$30

Duckhorn Decoy Cabernet Sauvignon
California ~ \$40

Faust Cabernet Sauvignon
Napa ~ \$70

Proverb Pinot Noir
California ~ \$16/bottle, \$5/glass

A-Z Pinot Noir
Oregon ~ \$30

Ken Wright Pinot Noir
Oregon ~ \$45

Decero Malbec
Argentina ~ \$32

Compoletti Valpolicella Ripasso
Italy ~ \$32

Earthquake Zinfandel
California ~ \$30

Domaine de Fonstsainte Corbieres
France ~ \$32

J. Lohr Pure Paso
California ~ \$36

Mollydooker Boxer Shiraz
Australia ~ \$50

♣ Tennessee Wine ♣

Stonehaus Helena Blush ~ \$22/bottle, \$8/glass

Stonehaus Muscadine ~ \$22/bottle, \$8/glass

Northfield Variety ~ \$22/bottle, \$8/glass

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Incidental Beverages

♣ Gin ♣

Gordon's ~ \$6

Tanqueray ~ \$8

Bombay Sapphire ~ \$8

♣ Vodka ♣

Speak Easy Tennessee Pickers ~ \$6

Tito's ~ \$8

Ketel One ~ \$9

Grey Goose ~ \$10

♣ Scotch ♣

Famous Grouse ~ \$6

Johnnie Walker Black ~ \$12

Glenmorangie 10 year, single malt ~ \$12

Balvenie 12 year, single malt ~ \$15

Lagavulin 16 year, single malt ~ \$18

♣ Bourbon ♣

Jim Beam ~ \$6

Four Roses, Yellow Label ~ \$7

Knob Creek Rye ~ \$10

Makers Mark ~ \$10

Woodford Reserve ~ \$10

Knob Creek, 9 year ~ \$10

Basil Hayden, 8 year ~ \$12

Blantons ~ \$15

Incidental Beverages

♣ Whiskey ♣

Jameson Irish ~ \$8
Crown Royal ~ \$8
Jack Daniels ~ \$8
Jack Daniels Single Barrel ~ \$14

♣ Tequila ♣

Torada Silver Tequila ~ \$6
Jose Cuervo Gold ~ \$7
Del Maguey Vida Mezcal ~ \$8
Patrón Añejo ~ \$12

♣ Rum ♣

Cruzan Coconut ~ \$6
Cruzan White ~ \$6
Myers Dark ~ \$7
Mount Gay Extra Old ~ \$11

♣ After Dinner ♣

Ruby Port ~ \$6
Tawny Port ~ \$6
Bailey's ~ \$7
Chambord ~ \$7
Frangelico ~ \$7
Di Saronno ~ \$7
Kahlua ~ \$7
Courvoisier VSOP ~ \$10
Grand Marnier ~ \$10

Breakfast, Lunch & Break Service

- ~ A full breakfast buffet for two guests is included in the nightly rate of every room ~
- ~ Two sack lunches are included in the rate of every room if booked for two nights ~
- ~ Breakfast is available to additional room occupants or guests staying off-site for \$24 per guest ~
- ~ Sack lunches are available to additional room occupants or guests staying off-site for \$18 per guest ~
- ~ One complimentary beverage station is provided in the Main Lodge from arrival to departure ~
- ~ Upon request, additional break services & stations are available for \$8-\$14 depending on the type of service ~

Sunrise Breakfast w/ Daily Special

Scrambled eggs, sausage patties, world renowned Benton's bacon,
Fresh fruit, homemade pastry, cereal & yogurt, toast selection with homemade jam,
Variety of juices and locally roasted, fresh ground coffee.

For the daily special option, select one of the following:

- ♦ Homemade buttermilk biscuits & gravy ♦
- ♦ Sourdough French toast with spiced apples ♦
- ♦ Wild blueberry cornmeal pancakes with breakfast potatoes ♦
- ♦ OR our famous Tennessee thick cut oats with toppings galore ♦

Sack Lunch

Deli sandwich made with a choice of turkey, ham, roast beef, tuna, or veggies.
Also includes chips, fruit, homemade side salad, sweet item, and bottled water;
delivered for working sessions or casual dining.

Beverage Station

Humphrey Street's locally roasted coffees, iced tea, lemonade and pitchers of iced tap water

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