

Green Mill Menu Descriptions
Fall 2013-NEW ITEMS



NEW ITEMS

ARTISAN FLATBREADS



BACON SPINACH ALFREDO

Crispy flatbread crust with garlic cream sauce topped with spinach, caramelized onions, MontAmore cheese topped with chopped bacon. Cut into 8 slices.

Plating: Small Pizza Peel

Expo: None



CHICKEN DIABLO

Crispy flatbread crust with garlic cream sauce, diced chicken tossed in Diablo sauce topped with red and green onions and shredded Parmesan cheese. Cut into 8 slices.

Plating: Small Pizza Peel

Expo: None

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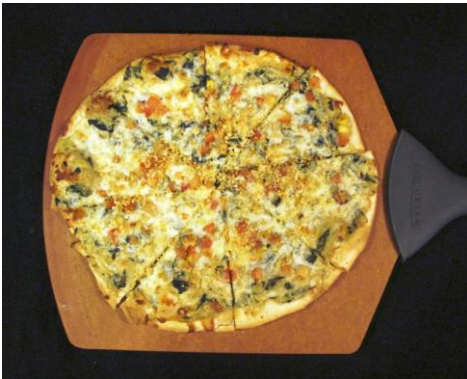


ITALIAN

Crispy flatbread crust with olive oil and pesto topped with basil, MontAmore, Mozzarella, Feta, and bruschetta. Cut into 8 slices.

Plating: Small Pizza Peel

Expo: None



SPINACH ARTICHOKE

Crispy flatbread crust with olive oil and garlic topped with spinach artichoke dip, MontAmore, Mozzarella, diced tomatoes and Parmesan bread crumbs. Cut into 8 slices.

Spinach Artichoke Dip: Chopped artichokes, spinach, mayo, sour cream, jalapenos, MontAmore, salt, Parmesan, fresh minced garlic, crushed red pepper.

Plating: Small Pizza Peel

Expo: None

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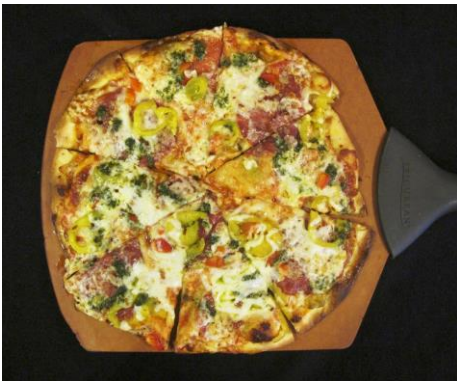
OLIVE TAPENADE

Crispy flatbread crust with olive tapenade, caramelized onions, and Feta cheese. Cut into 8 slices.

Tapenade: Green olives, black olives, olive oil, salt, pepper, garlic

Plating: Small Pizza Peel

Expo: None



THE GRAND

Crispy flatbread crust with sundried tomato puree, pesto, Mozzarella, salami, pepperoni, banana peppers, and MontAmore cheese. Cut into 8 slices.

Plating: Small Pizza Peel

Expo: None

ARTISAN FLATBREAD CHEAT SHEET

Bacon Spinach Alfredo	Garlic Cream Sauce	Bacon
Chicken Diablo	Garlic Cream Sauce	Chicken
Italian	Olive Oil/Pesto	Meatless
Spinach Artichoke	Olive Oil/Garlic	Meatless
Olive Tapenade	Tapenade	Meatless
The Grand	Sundried Tomato Puree	Salami/Pepperoni

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VEGGIE WRAP

Stir Fry Veggies, sliced avocado, Chipotle Ranch dressing, chopped romaine, shredded Pepper Jack cheese, and diced tomatoes wrapped in a warm tomato tortilla. Served with pickle chips and a side choice of fruit, fries, or Asian slaw.

Stir Fry Veggies: Broccoli, red onion, pea pods, red peppers

Plating: Burger Plate

Expo: None



ITALIAN SAUSAGE TROTTOLE

Trottole pasta with sautéed hot Italian sausage, pesto, and Italian spices in an Italian tomato sauce. Topped with MontAmore and Parmesan cheeses.

Note: Also available in a lunch portion

Italian Tomato Sauce: Tomatoes, fresh minced garlic, crushed red pepper flakes, sugar, and olive oil

Italian Tomatoes: Compared to roma tomatoes they are thinner and more pointed. The flesh is much thicker with fewer seeds. The taste is stronger, sweeter, and less acidic.

Plating: Large Pasta Bowl

Expo: None

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CLASSIC MILL SIRLOIN

8 oz sirloin steak served with choice of potato and fresh vegetables.

Plating: Burger Plate

Expo: Steak Knife



SPICY ITALIAN PIZZA

Pizza crust with olive oil, Italian tomato sauce, salt, crushed red pepper, salami, pepperoni, sliced spicy sausage, Mozzarella, Parmesan, pesto, and diced red onion. Topped with fresh basil.

Note: Not available as a deep-dish

Italian Tomato Sauce: Tomatoes, fresh minced garlic, crushed red pepper flakes, sugar, and olive oil

Italian Tomatoes: Compared to roma tomatoes they are thinner and more pointed. The flesh is much thicker with fewer seeds. The taste is stronger, sweeter, and less acidic.

Plating: Large Pizza Peel

Expo: None