



## ~ Olde Mill Inn Grand Reception ~



### Our Grand Reception Specially Designed For You

A Five-Hour Open Bar Serving Premium Brand Liquors Will be Included...



T H E

### ~ Cocktail Reception ~

Is Designed For 1.5 Hours in Length

#### “NEW JERSEY’S OPTIMAL COSTINI”



We Take Great Care to Obtain Ingredients Only From Farmers and Artisans Dedicated to Creating Their Delicacies in the Tradition of the Harvest - with Patience, Attention to Quality and a Respect for the Earth. With That Said, We at the Olde Mill Inn Would Like to Offer you a Unique Combined Selection of Some of New Jersey’s Best and Local Products, Which are Likely to Include...

A Display of Imported and Domestic Cheeses  
Sliced Fresh Jersey Heirloom Tomatoes with Garden Basil  
Oven Dried Tomatoes with Grilled Artichokes, Roasted Asparagus with Fresh Ginger,  
Stuffed Olives and Pepper Shooters, Fire Roasted Tri-Colored Peppers and Balsamic Eggplant  
Sliced Sopressata, Shaved Prosciutto, Chilled Italian Seafood Salad, Fresh White Anchovies  
Grilled Local Vegetables with Extra Virgin Olive Oil and Cracked Black Pepper  
Sweet Jersey Silver Queen Corn Salad with Crumbled Feta Cheese  
Crisp Garden State Vegetables with Two Hand-Blended Dips  
Freshly Baked Focaccia Crisps, Olive Oil Rosemary Rolls and Herbed Sticks

*From a Silver Chafer, We Will Serve...*

Radiatori Pasta - Fennel Sausage, Dry Cured Olives and Sun-Dried Tomatoes  
With Rapini and Garlic-Basil Lie





## **Our White Gloved Service Staff Will Pass Your Choice of Eight Hors d'oeuvres**

*May We Suggest That You Select Four (4) Hot and Four (4) Cold Items or Spoons*

### **HOT HORS D'OEUVRES**

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“Lobster Cappuccinos” with Steamed Frothed Milk  
“Chop Stick” Shrimp Tempura with Soya-Scallion Dipping Sauce  
Spicy Duck Egg Rolls with Thai Chili Dipping Sauce  
Miniature Brie Grilled Cheese Sandwiches with Tomato-Raspberry Ketchup  
Sliced All-Beef Franks in Grain Mustard Pastry Dough  
Wild Mushroom “Espresso” with Skim Milk Lather  
Grilled Spicy Style Lamb Chops with Apple-Mint Glaze for Dipping  
Spinach and Feta Cheese Miniature Tartlets  
Miniature Onion Soup in Crusty Bread Bowls  
Sesame Breaded Chicken Breast with a Pommery Mustard and Honey Dipping Sauce  
Miniature Twice Baked Potatoes with White Truffle and Caviar  
Pan Fried Vegetable “Dim Sum” Potstickers  
Chinese Style Spring Rolls with General Tso’s Dipping Sauce  
Crispy Potato Pancakes with Sour Cream and Apple Sauce  
Mini Maryland Style Crab Cakes with Pecan Remoulade  
Tuscan Stuffed Littleneck Clams with Parmesan Crust  
Vegetable Samosa with Spiced Onion & Tomato Chutney  
“Chicago Style” Miniature Pizzas  
Grilled Shrimp and Amish Sausage  
Portobello, Chicken or Beef “Sate” with Thai Peanut Sauce

### **COLD HORS D'OEUVRES AND FINGER SANDWICHES**

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Grilled Sea Scallop on Crostini with Olive Tapenade  
Spicy Thai Beef Salad Tartlets  
Bruschetta with Plum Tomatoes, Basil and Parmesan  
French Brie and Berries with Pistachio Dust  
Prosciutto and Provolone Roulades with Mascarpone  
Seared Rare Marinated Ahi Tuna with Hoisin Dressing  
Asian Vegetable Nori Rolls with Soya Dipping Sauce  
Rare Cajun Beef on Garlic Croutons with Creole Aioli  
Canapé of Cold Poached Jumbo Shrimp with  
Horseradish Mousse and Chive  
Truffled Beef Carpaccio with Shallots and Chives in a  
Yellow Corn Phyllo Cup  
Smoked Salmon Mousse on Russian Black Bread

### **DELICATE SILVER SPOONS OF...**

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Coconut Chicken Salad with Crisp Fried Wontons  
Latino Tuna Tartare with Coconut Milk & Cilantro  
Sweet Maine Lobster and Ripe Melon with Extra  
Virgin, Olive Oil and Black Pepper  
North American Peekytoe Crabmeat and Cucumber  
Truffled Egg Salad with Sturgeon Caviar  
Tartare of Smoked Salmon with Shaved Shallot



~ **Grand Reception Dinner** ~  
Designed for 2-Hours in Length

Grand Reception Dinners Include Warm Bakery Rolls with Creamery Butter as Well as the Evenings Selections of Salad, Starches and Seasonal Vegetables

**We Will Carve or Prepare Your Choice of Five (5) of the Following Stations...**

**Carving Station**

Please Select Two of the Following...

Black Peppercorn Crusted Sirloin Strip of Beef, Port Wine Reduction

Smoked and Roasted Smithfield Ham - Bone In, with Whole Grain Mustard Sauce

Molasses Lacquered Loin of Pork

Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote

Chicago Steamship of Beef with Natural Jus  
(Minimum 100 guests Please)

Porcini Dusted Filet of Black Angus Beef, Truffle Béarnaise Sauce

Whole Steamship Round of Swordfish, Stone Ground Mustard  
(Supplemental Fees May Apply and a Minimum of 60 Guests is Required)

Maple Smoked & Cured Salmon & Lightly Smoked Red Tuna  
Chopped Egg, Minced Red Onion, Fresh Lemon and Capers

AT BASKING RIDGE, NJ

**Metropolitan Potato Bar**

Fresh Whipped Idaho and Sweet Potatoes Served Martini Style with a Service Bar of...  
Crispy Smoked Ham, Green Spring Onions, Balsamic-Shallot Marmalade, Fresh Snipped Chives,  
Slow Roasted Garlic Cloves, Sweet Butter, Sour Cream, Grated Aged Pecorino Romano Cheese,  
Shredded Sharp Local Cheddar Cheeses and Crumbled Imported Feta  
With Warm Butter Braised Leeks and Minced Broccoli





~ Grand Reception Dinner ~

*Continued*



**Pasta Station Selections**

Please Select Two of the Following...

Penne Pasta Served in a Traditional Pink Vodka Sauce

Delicate Tortellini with Mushrooms, Peas, Onions, Pancetta with Parmesan Cream Sauce

Radiatore with Grilled Chicken, Grape Tomatoes, Broccoli, Black Olives and Roasted Garlic Broth

Fusilli Pasta with Julienne Vegetables in a Plum Tomato Basil Sauce

Orecchiette Pasta with Roasted Peppers, Black Olives and Roasted Artichoke with Basil Cream

Tubes of Rigatoni with Sundried Tomatoes, Leaves of Baby Spinach and Toasted Garlic with Fresh Pesto

Ground Wheat Penne with Fennel, Baby Shrimp, Chorizo and Red Onion with Chipotle Cream

*Pasta Stations Include Freshly Ground Pepper and Parmesan Cheese, Garlic Toast Points, Marinated Olives and Pine Nuts*



**Sauté Station**

Please Select Two of the Following...

Medallions of Beef Tenderloin au Poivre

Sautéed Portobello Mushrooms with Shallot Demi Glace

Chicken with Lemon, Thyme and Crispy Caper Berries

Sautéed Veal Blanquette with Mushroom Sauce

Wok Seared Prawns with Snow Peas and Ginger



**Chinatown Stir-Fry Station**

*In a Hand Hammered Wok We Will Serve...*

Shrimp and/or Chicken Lo Mein or Chow Fun Noodles, Accompanied by  
Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas and Plum Roasted Pork

*Served From To-Go Containers*

Accompanied by a Silver Chafing Dishes of Vegetarian Wok-Fried Rice and Steamed Pork Shu Mai Dumplings



~ Grand Reception Dinner ~

*Continued*



**Crepe Station**

Spinach Filling with Herbed Goat Cheese

Or

Honey and Hoisin Glazed Duck with Julienne of Cucumbers and Scallions in  
Rice Pancakes with Plum Sauce



**Shanghai Roasted Florida Black Grouper Wraps**

A “Fajita” Station Featuring Flaked Lemon Grass and Anise Marinated Florida Mutton Grouper with  
Spicy Radish Sprouts, Carrot Threads, Spring Onions, Crisp Cucumber  
and Hoisin Sauce, Rolled in Spinach and Herb Tortillas



**The Smoke House**

Maple Cured and Hickory Smoked Salmon Accompanied by  
Smoked Rainbow Trout & Flaked Whitefish Serve with Sweet Potato Pancakes, Capers  
Grated Horseradish, Chopped Egg Whites and Yolks & Chopped Bermuda Onions



AT BASKING RIDGE, NJ

**The Hibachi Station**

Skewered Beef, Portabella, Shrimp, Tuna or Chicken Sate Cooked on Wrought Iron  
Your Choice of Three and Served with Thai Peanut Dipping Sauce & Assorted Chutneys  
Accompanied by a Silver Chafing Dishes of Vegetarian Wok-Fried Rice and Steamed Pork Shu Mai Dumplings



**Peking Duck Station**

A Peking Duck Station Featuring Air-Dried Duckling  
Served with Chiffonade of Zucchini, Yellow Squash, Spring Onions  
Cucumber & Carrots Rolled in a Moo Shu Crepe, Served with Sweet & Sour Plum Sauce





~ Grand Reception Dinner ~

*Continued*



**Japanese Sushi and Sashimi Selection**

An Elaborate Display of Sushi and Sashimi  
Served with Pickled Ginger, Wasabi and Soy Sauce  
~ Kimono Clad Sushi Chef's Available at a Supplemental Charge ~

Accompanied by a Silver Chafing Dishes of Vegetarian Wok-Fried Rice and Steamed Pork Shu Mai Dumplings



**Ceviche Selection**

A Selection of 3 Grade "A" Ceviche to Include Salmon with Horseradish and Herbs;  
Spicy Tuna and Mango; Hamachi with Coconut and Lime  
Served in Flower Petal Ice Bowls and Accompanied by Rainbow Tortillas



*Followed by...*

**CUSTOM WEDDING CAKE**

**OMI Royal Coffee Service**  
Freshly Brewed Grain House Blended Coffee - Regular and Decaffeinated  
Assorted Teas for Steeping

**And may Include at Additional Charge...**

**GRAND VIENNESE STATION**

Assorted Miniature Pastries to Include...Mocha Éclairs, Flavored French Macaroons,  
Chocolate Truffles & Bon-Bons, Layered Tortes, Freshly Baked Brownies, Inn-Bake Strawberry Short Cake  
Lemon Raspberry Meringue Tart, Summer Delight, Chocolate Royal, Classic Opera Torte,  
Traditional Tiramisu, Key Lime Tort and Chocolate Dipped Strawberries

An Extensive Selection of After Dinner Cordials with Appropriate Garnishes is Available  
Ask Your Sales Representative For Pricing

~ Additional Stations are Available but will Require Supplemental Fees ~