



~ Gourmet Bar & Bat Mitzvah Reception ~

Cocktail Reception

Beverage Arrangements

The Olde Mill Inn's Four- Hour Open Bar Serving Premium Brand Liquors, a Selection of Wines, Imported and Domestic Beer, Assorted Soft Drinks and Juices

Crostini and Antipasto Bar



Assorted Crostini

Roasted Artichoke Hummus with Sundried Tomato
Wild Mushroom, Boursin Cheese and Fresh Fennel Kraut
Fig Jam, Gorgonzola, Walnuts and Arugula
Ahi Tuna and Cucumber with Orange Ginger Glaze
Smoked Salmon on Melon and Pineapple with Mango Salsa
Capicola, Mortadella and Genoa Salami Skewers with Provolone Cheese and Green Olives

Cheese Display

Imported Provolone, Manchego, Vermont Cheddar,
Fontina, Parmigiano Reggiano, Wensleydale with Cranberries & Dill Havarti
Assorted Crackers and Cheese Straws

Crudité Display

Yellow and Red Peppers, Carrot Sticks and Celery Stalks
Blue Cheese and Roasted Red Pepper Dips

Antipasto

Chef's Seafood Salad
Green and Red Pepper Shooters
Fresh Mozzarella Pinwheels with Sun Dried Tomato and Basil
Marinated Green Olives with Pimento

An Elaborate Chafing Dish Display to Enhance Your Crostini & Antipasto Bar
Crispy Buttermilk Calamari with Spicy Marinara

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax

~ **Gourmet Bar & Bat Mitzvah Reception** ~
(Continued)

Butler-Passed Hors d'oeuvres with White Glove Service
Twelve (12) Hors d'oeuvres

Grilled Spicy Style Lamb Chops with Apple-Mint Glaze for Dipping

French Onion Soup Boule

Thai Curry Samosas with Chutney Dipping Sauce

Sea Scallops Wrapped in Hickory Smoked Bacon

Chicken Parmesan Bites with Marinara

Mini Brie Grilled Cheese with Raspberry Jam

Mini Maryland Style Crab Cakes with Pecan Remoulade

Beef "Sate" with Teriyaki Sauce

Duck Confit Pinwheels with Hoisin Sauce

Miniature Beef Wellington

Chicken and Lemongrass Dumplings

Coconut Shrimp with Apricot Dipping Sauce



Captain's Table

An Elaborate Display to Enhance Your Cocktail Reception

Please Select Two (2) of the Following...

Chicken or Tofu Teriyaki with Stir Fried Vegetables

Korean Barbequed Beef with Scallions and Carrots over Mild Kim Chee

Italian Sausage with Sweet Roasted Peppers and Onions

Roasted Jerk Chicken with Caribbean Saffron Rice

Penne Pasta with Triple Filtered Vodka Sauce and Parmesan Cheese

Crab & Brie Dip in Sourdough Bread Boule served with Assorted Flatbreads and Crackers

~Gourmet Bar & Bat Mitzvah Reception~

(Continued)

We will Prepare Your Choice of Two (2) of the Following Stations...

Additional Stations are Always Available, Supplemental Fees Apply



Carving Station

Please Select Two (2) Items to be Carved...

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 and Cranberry-Orange Compote

Chicago Steamship of Beef with Natural Jus (Minimum 80 guests Please)

Porcini Dusted Filet of Black Angus Beef, Truffle Béarnaise Sauce

Maple Smoked & Cured Salmon and Lightly Smoked Red Tuna Display

Accompaniments to include...Chopped Egg, Minced Red Onion,

Grated Horseradish, Fresh Lemon and Capers



Metropolitan Potato Bar

Fresh Whipped Idaho and Sweet Potatoes Served Martini Style with a Service Bar of...

Crispy Smoked Ham, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Sweet Butter, Gravy, Sour Cream, Crispy Bacon Bits, Candied Pecans and Brown Sugar, Miniature Marshmallows,

Shredded Sharp Local Cheddar Cheeses, Beer Cheddar Cheese Sauce and

Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli



Brazilian Baja Station

Sliced Beef, Ham and Chicken cooked over Large Iron Hot Plate

Served with Pita Pockets and Over a Dozen Assorted Salsas and Condiments to include Pico de Gallo,

Grilled Pineapple Salsa, Fresh Avocado, Chimichurri, Garlic Lime Aioli



~Gourmet Bar & Bat Mitzvah Reception~

(Continued)

Italian Station

Please Select Two (2) of the Following to be Made to Order...

Penne Pasta Served in a Traditional Pink Triple Distilled Vodka Sauce
Artisanal Tortellini with Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce
Radiatore with Grilled Chicken, Grape Tomatoes, Broccoli, Black Olives, Roasted Garlic Broth
Sweet Potato Gnocchi in a Brown Butter Sauce with Chestnuts
Orecchiette Pasta with Broccoli Rabe & Sausage in a Virgin Olive Oil Sauce
Farfalle with Sundried Tomatoes, Leaves of Baby Spinach, Roasted Garlic, Pine Nuts
Fresh Basil and Extra Virgin Olive Oil

Served with Elaborate Silver Chafing Dishes of Eggplant Rollatini
& Prince Edward Island Mussels with Red or White Sauce
Garlic Bread Sticks

Accompanied by Freshly Ground Pepper and Parmesan Cheese, Marinated Olives and Pine Nuts



South American Station

Flour Tortillas with Beef or Chicken Fajitas
Accompanied by Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream, & Pico de Gallo,
Original Mexican Corn on the Cob
Toppings to include Mayonnaise, Cayenne Pepper, Ground Chili Powder, Queso Fresco,
Lime Garlic Butter Spread, Salt & Pepper

From a Silver Chafing Dish, we will Serve Miniature Spicy Beef Empanadas



Crepe Station

Delicate French Style Crepes Hand-Rolled with your choice of Two (2) of the following Fillings...

Ham, Asparagus & Gruyere
Ratatouille & Goat Cheese
Wild Mushroom, Prosciutto, and Fontina
Smoked Salmon, Arugula, Lemon-Dill Cream Cheese
Duck Confit, Braised Cabbage, Ginger, Thai Chilies
Spanish Chorizo, Smoked Gouda, Jalapenos, Avocado



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~Gourmet Bar & Bat Mitzvah Reception~

(Continued)

Chinatown Stir-Fry Station

In a Hand Hammered Wok, Your Choice of...

Shrimp or Chicken Lo Mein Noodles, Accompanied by
Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas and Plum Roasted Pork
Served From To-Go Containers with Lucky Fortune Cookies and Authentic Chop Sticks

Accompanied by Vegetarian Wok-Fried Rice and Steamed Pork Shu Mai Dumplings



Bourbon Street Station

Barbecued Chicken and Shrimp Skewers with Sweet Onion and Tomato

Classic Jambalaya Served in an Elaborate Silver Chafing Dish:
Featuring Grilled Chicken and Andouille Sausage with Bell Peppers
Tomatoes and Scallions in Spicy Cajun Rice

Corn Bread Wedges



All American Slider Station

From Wrought Iron We will Serve...

Mini Angus Beef Cheeseburger Sliders, Pulled Carolina Pork Sliders,
Mini Meatball Parmesan Sliders and Mini Veggie Burger Sliders

Served with all of the Accompaniments...

Pickles, Diced Onions, Tomato, Cole Slaw, Ketchup, Mustard, Mayonnaise and Relish

Savory Sweet Potato & Regular Salted Idaho Fries



Sauté Station

Please Select Two (2) 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



Olde World Station

Artisan Smoked Pennsylvania Dutch Sausage, Grilled and Hand Carved to Order

Accompaniments will include...Pan Fried Potato Pierogies and Lager Braised Sauerkraut
Sweet and Sour Gherkin Pickles and an Assortment of Five Hotel-Blended Mustards

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~Gourmet Bar & Bat Mitzvah Reception~

(Continued)

Dinner Reception to include Presentation of the Challah

Dinner Service

*Each Entrée will be accompanied by the Evening's Freshest Seasonal Vegetables and Starch
Freshly Baked Dinner Rolls with Creamery Butter*

~ Champagne Toast ~

Combination First Course

Please Select One (1)

Baked 3-Cheese Cannelloni

Marinara Sauce, Parmesan Cheese and Pine Nuts

Baby Vegetable Risotto

Parmesan "Cookie" and Herb Oil

Goat Cheese & Sundried Tomato Polenta Cake

Topped with Shrimp Pepperonata

Fresh Homemade Mozzarella "en Carozza"

Smoked Tomato Vinaigrette, Shaved Prosciutto and Tiny Vegetable Shoot Salad

Gulf Shrimp, Scallion and Brie Cheese Tartlet

Smoked Bacon and Frisée Salad

Potato Crusted Crab Cake with Micro Greens

Stone Ground Mustard

Warm Grilled Eggplant

Boursin Cheese, Red Tomato Emulsion and Herb Salad

Fresh Mozzarella Stuffed Tomato with Micro Greens

Oven Roasted with your choice of Basil Pesto or Cilantro

Wild Mushroom Cannelloni

Gorgonzola Crema and Pine Nuts

Prosciutto Wrapped Goat Cheese on a Bed of Marinated Roasted Peppers

Mache Salad & Basil Vinaigrette



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~Gourmet Bar & Bat Mitzvah Reception~

(Continued)

Entrée Selections

Please Select One (1) From Each Category... Orders will be Taken Tableside

Ocean Collection

Honey Miso Glazed Salmon

Orange Ginger Buerre Blanc

Sole Francaise

Lemon Sauce

Sole Stuffed with Spinach

Duglere Sauce



Free-Range Collection

Chicken Medallions

With Sundried Tomato, Artichoke Hearts and Lemon Wine Sauce

Frenched Sautéed Breast of Locally Farmed Chicken

Andouille Sausage Cream Sauce

Chicken Breast stuffed with Prosciutto di Parma, Spinach and Mozzarella

Pinot Grigio Sauce



Grazing Collection

Herb Seared or Chili Rubbed Aged Filet of Beef

Sweet Port Wine Glace

Cabernet Boneless Braised Short Ribs

Bistro Style

Stuffed Pork Chops

Stuffed with Apples & Boursin Cheese, Chestnuts and Cornbread

Rosemary Cider Glaze



Vegetarian Collection

Roasted Vegetable Turnover

Seasonal Vegetables Rolled and Baked in Flaky Puff Pastry

Wilted Spinach and Roasted Garlic Cream

Portobello Mushroom TowerGluten Free**

Grilled Vegetables Layered Between Roasted Pennsylvania Mushrooms

Seasoned with Sherry-Pesto Vinaigrette

Wild Mushroom & Goat Cheese Lasagna

Béchamel, Marinara

Market Vegetable Pad Thai

Toasted Peanuts, Ginger, Sweet Soy

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~Gourmet Bar & Bat Mitzvah Reception~

(Continued)

Bar & Bat Mitzvah Teen Menu

A Minimum of 30 Children is Required

Includes Assorted Soft Drinks, Iced Tea and "Mocktails"

Teen Cocktail Party Hors d'oeuvres...

Please Select Five (5)

Fried Mozzarella Sticks with Mild Marinara
Mini Pizza Bagels with Assorted Toppings
Popcorn Shrimp with Cocktail Sauce
Miniature Brie Grilled Cheese Sandwiches with
Tomato-Raspberry Ketchup

Kosher Franks in Mustard Pastry Dough
Chinese Spring Rolls with General Tso's Sauce
Crispy Potato Pancakes with Apple Sauce
Chicken or Beef "Sate" with Teriyaki Sauce
Miniature Twice Baked Potatoes

Teen Cocktail Stations...

Please Select One (1)

"New York Street Cart"

All-Beef Hot Dogs Accompanied by...
Sauerkraut, Ketchup, Mustard, Chili
and Pickle Relish
Warm Hearth Baked Pretzels

"Cinco de Mayo"

Warm Flour and Corn Taco Shells
with Spiced Ground Sirloin, Julienne Chicken,
Diced Tomato, Guacamole, Shredded Lettuce,
Grated Jack Cheese, Chopped Scallions
Sour Cream and OMI Made Salsa
Tri-colored Nachos with Monterey Jack Cheese,
Refried Beans (optional), Chopped Onions

"All American"

Carnival Corn Dogs Served on the Stick with
Ketchup and Yellow Mustard
Loaded and Roasted Potato Skins

"Little Italy"

Gourmet 12" Pizza's
Covered in Your Choice of Toppings
Accompanied by Grated Parmesan Cheese,
Hot Pepper Flakes and a Black Pepper Mill
Bruschetta with Plum Tomatoes and Fresh Basil
Crispy Caesar Salad with Sour Dough Croutons

"Far East"

Chinese Style Dumplings & Crispy Egg Rolls
with a Sweet Scallion Dipping Sauce
Chicken & Beef "Sate" with Thai Peanut Sauce
Sesame Breaded Chicken Breast with Sweet Chili
and Honey Dipping Sauce

"Smoothies"

A Blend of Your Favorite Fruits ...
Cool & Refreshing
Please Choose Two (2) Flavors

Strawberry	Mixed Berry
Strawberry-Banana	Pina Colada
Banana	

~Gourmet Bar & Bat Mitzvah Reception~

(Continued)

Teen Dinner Service

A Minimum of 30 Children is Required

Teen Buffet

Dinner will Include Warm Rolls with Creamery Butter

Salads

Freshly Tossed Caesar Salad

Organic Field Green Blend with Two Dressings

Entrée Selections

Please Select Five (5)

Chicken Tenderloins with Honey Mustard and Ketchup

Penne Pasta with Buttered Marinara and Grated Parmesan Cheese

Grilled Marinated Flank Steak with Hot Homemade Potato Chips

Free Range Chicken Breast with Blended Wild Rice

Rigatoni Pasta with Plum Tomato Sauce and Grated Parmesan Cheese

Broiled or Fried Maine Cod Fillet with Home Made Tartar Sauce and Lemon

Choice of ...French Fries or Seasoned Onion Rings or Tater Tots

Sautéed Seasonal Vegetables

Baked Mac-n-Cheese

Or

Teen Plated Dinner

Appetizer

Please Select One (1)

Penne Pasta Tossed with Tomato Basil Sauce & Topped with Parmesan Cheese

Organic Butter Bibb Lettuce, Candied Walnuts & Granny Smith Apple, Cider Vinaigrette
Hearts of Romaine "Caesar Salad Style", Aged Monterey Jack Cheese and Extra Virgin Olive Oil

3-Cheese Cannelloni with Mild Tomato "Gravy" with Parmesan and Parsley

Seasonal Fruit and Berries with Vanilla Fondue for Dipping



Plated Entrée

Please Select One (1)

"Lasagna ala Napolitano"

Crisp Chicken Tenderloins with Broccoli, French Fries and Honey Mustard

Freshly Made Pasta with Choice of Tomato Sauce, Butter Sauce, or Rich & Creamy Cheese Sauce

Mini Filet of Beef with Grilled Vegetables and Potato Pancakes

Hamburgers or Cheeseburgers- Cooked to Your Liking and Served with "All the Fixins"

Oven Roasted All-Natural Chicken Drum Sticks - Choice of Plain or Barbeques

Egg Dipped Lemon Chicken with Steamed Aromatic Rice and Sautéed Peas and Carrots

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~Gourmet Bar & Bat Mitzvah Reception~

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Teen Dessert Station

Please Select One (1)

“Make Your Own Ice Cream Sundae Bar”

Vanilla and Chocolate Ice Creams

With Mini Marshmallows, Gummy Bears, Crushed Oreo Cookies, Reese’s Pieces
Rainbow Sprinkles, Chocolate Syrup, Whipped Cream & Maraschino Cherries

“Chocolate Fountain”

An Attractive Centerpiece of Flowing Milk Chocolate

Accompanied by Strawberries, Pretzel Logs, Oreo Cookies, Sliced Bananas,
Giant Marshmallows and Pineapple Spears



Our Gourmet Bar & Bat Mitzvah Package also includes your...

Custom Bar/Bat Mitzvah Cake

&

OMI Coffee Service

Freshly Brewed Olde Mill Inn Blended - Regular and Decaffeinated
Assorted Teas for Steeping



Call our sales office for planning & pricing
908-696-2315 or email social@oldemillinn.com

**Our Bar & Bat Mitzvah Menu May Be Prepared Kosher-Style
In addition; our Venue Space is Available for Kosher Celebrations**

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