



Cocktail Reception

Our Three Hour Event
For Your First Hour...

Crostini & Antipasto Bar

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Assorted Crostini

Roasted Artichoke Hummus with Sundried Tomato
Wild Mushroom, Boursin Cheese and Fresh Fennel Kraut
Fig Jam, Gorgonzola, Walnuts and Arugula
Chorizo with Roasted Garlic Mayo on a Pretzel Baguette
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 and Green Olives

Cheese Display

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

Crudite 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

Butler-Passed Hors d'oeuvres with White Glove Service

Please Select Six (6)

Miniature Brie Grilled Cheese Sandwiches with Tomato-Raspberry Ketchup
Sliced All-Beef Franks in Grain Mustard Pastry Dough
Miniature Beef Wellington
Skewered Cajun Style Popcorn Shrimp with Creole Aioli
Sesame Breaded Chicken Breast with Sweet Asian Chili Sauce
Sea Scallops Wrapped in Hickory Smoked Bacon
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
Prosciutto and Provolone Roulades with Herbed Mascarpone
French Onion Soup Boule
Duck Confit Pinwheels with Hoisin Sauce
Coconut Chicken Salad on a Crisp Wonton Spoon



Cocktail Reception

(Continued)

For Your Second Hour...

Please Select Three (3) of the Following Hot Chafing Dish Items

- Korean Barbequed Beef with Scallions and Carrots over Mild Kim Chee
- Chardonnay Steamed Prince Edwards Island Mussels - Your Choice of Red or White Sauce
 - Italian Sausage with Sweet Roasted Peppers and Onions
 - Parmesan Baked Eggplant Rollatini
 - General Tso's Chicken with Broccoli
- Sliced Roasted Pork Loin with Apple Compote and Molasses Crust
 - Crispy Fried Calamari with Spicy Marinara
 - Tempura Vegetables with Ginger Scallion Dipping Sauce
- Paella: A Classical Portuguese Rice Dish Featuring Shrimp, Clams, Scallops and Mussels
 - Steamed Dim Sum Chicken Dumplings with Miso Broth
- Grilled Chicken and Andouille Sausage Jambalaya over Spicy Long Grain Rice
 - Chicken or Tofu Teriyaki with Stir Fried Vegetables
 - Roasted Jerk Chicken with Caribbean Saffron Rice

Pasta Station

A Uniformed Attendant Will Prepare Your Choice of Two (2)

- Orecchiette Pasta with Broccoli Rabe & Sausage in a Virgin Olive Oil Sauce
- Rigatoni Pasta Tossed with Fire-Roasted Peppers, Fresh Peas and Triple Filtered Vodka Sauce
- Radiatore with Grilled Chicken, Grape Tomatoes, Broccoli, Black Olives, Roasted Garlic Broth
- Farfalle with Sundried Tomatoes, Leaves of Baby Spinach, Roasted Garlic & Pine Nuts with Fresh Basil and Extra Virgin Olive Oil

For Your Third Hour...

~ Dessert ~

- Assorted Miniature French and Italian Pastries & Hotel Baked Cookies and Brownies
- Or Special Occasion Cake

From Silver Urns...

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