



WINTER CELEBRATION MENU

Warm Apple Cider Served Prior to your Ceremony at Guest Arrival

BEVERAGE ARRANGEMENTS

Hosted Bar Service Featuring The Olde Mill Inn's Five-Hour Open Bar
Serving **Selected Premium** Brand Liquors, a Selection of Wines,
Imported and Domestic Beer, Assorted Soft Drinks and Juices

Your Custom Signature Cocktail Displayed with Personalized Sign at Bar

Butler-Passed Champagne with Strawberry Garnish upon Guest Arrival to Cocktail Hour

COCKTAIL RECEPTION

Eight (8) Butler-Passed Hors d'oeuvres with White Glove Service



Mini Grilled Cheese with Shooter of Tomato Soup

Thai Curry Samosas with Chutney Dipping Sauce

Sea Scallops Wrapped in Hickory Smoked Bacon

All Beef Franks with Mustard in Pastry Puff

Mini Chicken & Waffles with Maple Drizzle

Chicken and Lemongrass Dumplings

Mini Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup

Parmesan & Truffle French Fries

WINTER CELEBRATION MENU

(Continued)

The Olde Mill Inn Market Table



Garden Vegetable Crudité & Fresh Fruit Display
Yellow and Red Peppers, Carrot Sticks and Celery Stalks
Blue Cheese and Roasted Red Pepper Dips
Sliced Fresh Fruit

Local & International Cheese Display
Imported Provolone, Manchego, Vermont Cheddar,
Fontina, Parmigiano Reggiano, Wensleydale with Cranberries & Dill Havarti
Assorted Crackers and Cheese Straws
Garnished with Grapes & Fresh Strawberries

Tapas Table

Hummus Trio with Pita Triangles – Braised Beet, Roasted Red Pepper, Salsa Verde
Fresh Mozzarella Pinwheels with Sun Dried Tomato and Basil
Marinated Green Olives with Pimento
Green and Red Pepper Shooters



Captain's Table

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

Chicken or Tofu Teriyaki with Stir Fried Vegetables

Eggplant Rollatini

Crispy Buttermilk Calamari with Spicy Marinara

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

Steamed Prince Edward Island Mussels with Red or White Sauce

Warm Spinach & Artichoke Dip in a Bread Bowl

WINTER CELEBRATION MENU

(Continued)

Chef Attended Stations

We will Prepare Your Choice of One (1) of the Following Stations...
Add Additional Station at No Extra Cost for weddings of 75 Adults or More



Butcher Block

Please Select One (1) Items to be Carved...

Corned Beef Brisket with Natural Jus, Sauerkraut, Spicy Brown Mustard

Herb Crusted Loin of Pork

Roasted Turkey Breast with Natural Gravy and Cranberry Compote

Bone In Smoked Lancaster Valley Ham with Whole Grain Mustard

Mash-Tini 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

Pasta 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
Radiator with Grilled Chicken, Grape Tomatoes, Broccoli, Black Olives, Roasted Garlic Broth
Orecchiette Pasta with Broccoli Rabe & Sausage in a Virgin Olive Oil Sauce
Pumpkin Ravioli with Cinnamon Cream Sauce (seasonal)
Spinach & Cheese Ravioli with Pancetta & Wild Mushrooms

WINTER CELEBRATION MENU

(Continued)

Chef Attended Stations

(Continued)



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

Spanish Chorizo, Smoked Gouda, Jalapenos, Avocado

Chinatown Stir-Fry Station

In a Hand Hammered Wok...

Chicken Lo Mein Noodles, Accompanied by
Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas and Plum Roasted Pork
Accompanied by Vegetarian Wok-Fried Rice

Served From To-Go Containers with Lucky Fortune Cookies and Authentic Chop Sticks

WINTER CELEBRATION MENU

(Continued)

DINNER SERVICE

Tableside Beverage & Wine Service

Champagne Toast

First Course

Please Select One (1)

Signature Grain House Salad

Mixed Greens, Roquefort Cheese, Anjou Pears, Toasted Pecans & Aged Sherry Vinaigrette

Traditional Penne Pasta

Triple Filtered Vodka Sauce and Parmesan Cheese



Entrée Selections

Please Select Two (2) Entrees and One (1) Vegetarian Option ... Orders will be Taken Tableside

Honey Miso Glazed Salmon

Market Vegetable Pad Thai, Toasted Peanuts, Ginger & Sweet Soy

Sole Francaise

Lemon Sauce, Roasted Tomato & Asparagus Couscous

Coq Au Vin

Bacon Lardoons, Wild Mushrooms, Pearl Onions, Fingerling Potatoes, Cognac Demi

Chicken Breast - Marsala, Piccata or Francaise Style

Roasted Potatoes & Seasonal Vegetable

Cabernet Boneless Braised Short Ribs

Bistro Style with Mashed Potatoes & Glazed Baby Carrots

Grilled London Broil

Cabernet Demi Glace, Mashed Potatoes & Glazed Baby Carrots

Vegetarian Options:

Market Vegetable Pad Thai

Toasted Peanuts, Ginger, Sweet Soy

Roasted Red Pepper Stuffed with Butternut Squash Risotto

Wild Mushroom Sabayon

Three-Cheese Cannelloni

Marinara, Pine Nuts, & Parmesan Cheese

All Menu Prices are Subject to 21% Service Charge and Applicable Sales Tax

WINTER CELEBRATION MENU

(Continued)

DESSERTS



Your Specially Designed Custom Wedding Cake
Plated & Served to Each Guest

Tableside Coffee Service

Freshly Brewed Coffee - Regular and Decaffeinated
Assorted Teas

Choice of Dessert Enhancement for the Last Hour of your Reception...

Assorted Miniature Italian Pastry Platters Served to each Table

Or

Seasonal Dessert Display

Warm Apple Crisp, Seasonal Pies, and Pecan & Chocolate Bark



Enhancements for Cocktail Hour, Dinner & Dessert Are available
Supplemental Fees Apply