

OLDE MILL INN & GRAIN HOUSE

BARBEQUE WEDDING MENU

Seasonal Menu Available May through September

At the Bar:

Five-Hour Open Bar with Premium Liquor, Beer, Wine & Soda
Special Seasonal Cocktails will be Served
Sangria, Fresh Fruit Mojitos and Seasonal Summer Ale

COCKTAIL HOUR

ELABORATE COLD DISPLAY

Garden Vegetable Crudit  with Dips
Cheese Display with Assorted Crackers
Sliced Fresh Fruit
Corn & Black Bean Salad
Watermelon & Mint Salad
Tomato Bruschetta with Crostini
Sliced Tomato & Mozzarella with Fresh Basil, Olive Oil & Balsamic Drizzle
Fresh Homemade Guacamole with Tri Colored Tortilla Chips
Pineapple & Mango Salsa with Crisp Pita
Hummus Trio with Pita Triangles – Braised Beet, Roasted Red Pepper, Salsa Verde

BUTLER-PASSED HORS D'OEUVRES

Grilled Shrimp & Andouille Sausage Skewers
Pulled Pork on Jalapeno Corn Bread
All Beef Franks with Mustard in Pastry Puff
Mini Chicken & Waffles with Maple Drizzle
Fried Pickles Skewered with Spicy Ranch Dipping Sauce
Loaded Baked Potato Bites

BARBEQUE WEDDING MENU

(Continued)

Please Enhance Your Cocktail Hour by choosing
Two (2) Chef Attended Stations

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



NEW JERSEY SLIDER BAR

From Wrought Iron We will Serve...

Angus Beef Sliders Topped with Frizzled Onions, Cheddar Cheese, & BBQ Sauce
Maryland Crab Cake Sliders, Lettuce, Tomato with Pecan Remoulade
Petite BLTs with Hickory Smoked Bacon, Crisp Lettuce & Tomato,
& Basil Mayonnaise on Sourdough
Vegetable Burger Sliders with Tomato, Cucumber Yogurt, Ketchup & Relish

Served with Waffle Fries



BEER GARDEN GRILL

Smoked Sausages - Kielbasa & Bratwurst
Caraway Kraut
Pan Fried Potato Pierogies
Homemade German Red Bliss Potato Salad
Warm Pretzels
Assortment of Five Mustards



BARBEQUE WEDDING MENU

(Continued)

SOUTH OF THE BORDER

Mini Beef & Fish Tacos

Toppings to include... Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream,
Guacamole, Pineapple Mango Salsa & Pico de Gallo

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

Margaritas on the Rocks



MASON DIXON STATION

Pulled Pork Panini & Shrimp Po Boys

Mac & Cheese Bar with all the toppings...

BBQ Chicken, Cajun Andouille Sausage, Toasted Breadcrumbs, Bacon, Diced Tomatoes,
Shredded Cheeses, Hot Sauces, Chives, Sautéed Mushrooms, & Minced Broccoli

Pitchers of Sweet Tea Sangria

Cranberry Juice, Sweet Tea Flavored Vodka, Fresh Lemon Juice & Topped with Lemon Lime Soda



BARBEQUE WEDDING MENU

(Continued)

Champagne Toast

DINNER BUFFET

Salads

Yukon Gold Potato Salad

Marinated Green Bean Salad with Cherry Tomatoes, Crumbled Goat Cheese,
& Pine Nut Vinaigrette

Creamy Cole Slaw

Garden Salad with Julienne Vegetables & House Vinaigrette

Entrees & Sides

Cabernet Braised Boneless Short Ribs, Bistro Style

Barbequed Chicken Breast with Warm Roasted Corn Salad

New England Littleneck Clams Steamed in Garlic Lemon Butter Sauce

Crumb Crusted Baked Mac-n-Cheese or Chilled Pasta Salad

Oven Baked Beans

Summer Vegetable Medley

Roasted Potatoes

Iron Skillet Corn Bread

Desserts

Custom Designed Wedding Cake – Plated & Served to Each Guest

Ice Cream Cookie Sandwich Bar

Chocolate Chip Cookies, Oatmeal Raisin Cookies, & Sugar Cookies

Topped with Vanilla & Chocolate Ice Cream

& Tossed in your Favorite Toppings

to Include Nuts, Rainbow & Chocolate Sprinkles, Crushed Oreos, Crushed Andes Candies,
Coconut Shavings, & Mini Chocolate Chips

Coffee & Tea Service