



GRAND WEDDING BRUNCH

*Coffee & Tea Station at Arrival Prior to Ceremony
Served with Mini Apple Cider Donut Bites*

BEVERAGE ARRANGEMENTS

Hosted Bar Service Featuring The Olde Mill Inn's Four-Hour Premium Open Bar
Selection of Wines, Imported and Domestic Beer and Assorted Soft Drinks

Butler Passed Mimosas as Your Guests Enter Their Cocktail Reception



COCKTAIL HOUR

Mimosa, Bloody Mary, and Sangria Bar
Chilled Champagne, Wine, Juices, Berries
Celery Stalks, Olive Skewers, Lemon Wedges,
Horseradish & Tabasco Sauce



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

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

GRAND WEDDING BRUNCH

(Continued)

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

Mini Three Cheese Quiche

Yogurt Parfaits Topped with Homemade Granola

Skewers stacked with Mini Pancakes, Fresh Strawberries, & Nutella

French Toast Sticks with Maple Syrup

Egg and Breakfast Sausage Taquitos

Mini Pancakes Rolled with Applewood Bacon

Sea Scallops Wrapped in Hickory Smoked Bacon

Potato Gaufrette with Smoked Salmon, Dill & Sour Cream

Miniature Brie Grilled Cheese Sandwiches with Tomato-Raspberry Ketchup

Spinach and Feta Cheese Spanakopita

Crispy Potato Pancakes with Sour Cream and Apple Sauce

Bruschetta with Basil and Parmesan

Avocado Toast Bites

Mini Chicken & Waffles with Maple Drizzle

Grilled Jumbo Shrimp with a Bloody Mary Cocktail Shooter

GRAND WEDDING BRUNCH

(Continued)

RECEPTION

Champagne Toast

Plated Salad

Baby Field Greens with Mandarin Oranges, Seasonal Berries, Walnuts,
& Honey Yogurt Dressing

Served to each Guest with a Scone

Brunch Buffet to include...

Traditional Eggs Benedict with Canadian Bacon & Hollandaise Sauce OR
Ham, Egg and Cheese Croissant Sandwiches

Thick Smokehouse Bacon and Country Sausage

Roasted Potatoes with Rosemary & Garlic

Farfalle with Sundried Tomatoes, Leaves of Baby Spinach,
Roasted Garlic & Pine Nuts

Chardonnay Basted Chicken with Bear Claw Carrots, Braised Greens,
Fresh Herb and Natural Reduction



Chef Attended Stations

Please Choose Two...

Butcher Block Station

Please Choose One of the Following...

Maple & Lime Glazed Wild Caught Cedar Plank Salmon

Smoked Salmon Display

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

GRAND WEDDING BRUNCH

(Continued)

Fruit Crepe Station

A Uniformed Chef Will Prepare...

Fresh Crepes – Made to Order with Fillings to Include Fresh Macerated Berries,
Warm Compote of Poached Fruits, Whipped Cream with Orange-Grand
Marnier and Warm Vermont Maple Syrup



Omelet Station

A Uniformed Chef Will Prepare...

Omelets- Made to Order with Bacon, Diced Virginia Ham, Native Local
Mushrooms, Bell Peppers, Diced Tomatoes, Cheddar and Swiss Cheeses,
Bermuda Onions, Egg Beaters and Egg Whites



Dessert

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

Miniature Italian Pastry Platters on Each Table

Belgium Waffle Station

Warm Belgium Waffles Topped with Vanilla Ice Cream,
Fresh Strawberries, Whipped Cream, and Warm Maple Syrup

Coffee and Tea Service Tableside