



*Served prior to your Ceremony...
Cucumber & Mint Infused Spring Water
Lemon & Lime Infused Spring Water*

SIGNATURE WEDDING MENU

BEVERAGE ARRANGEMENTS

Hosted Bar Service Featuring The Olde Mill Inn's Five-Hour Open Bar
Serving 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 Raspberry Garnish upon Guest Arrival to Cocktail Hour*

COCKTAIL RECEPTION

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*

*Rustic Charcuterie Board
Sliced Cured Meats
Sliced Warm Ciabatta & Focaccia*

*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
Ahi Tuna on English Cucumber with Soy Wasabi Aioli*

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

SIGNATURE WEDDING MENU

(Continued)

Butler-Passed Hors d'oeuvres Please Select Twelve (12)

Grilled Spicy 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

Lobster Quesadillas with Avocado Salsa

Mini Grilled Cheese with Shooter of Tomato Soup

Mini Maryland Style Crab Cakes with Pecan Remoulade

Pomegranate Current Glazed Spare Ribs with Wasabi Spaetzle Served on a Porcelain Spoon

Mini Chicken & Waffles with Maple Drizzle

Grilled Jumbo Shrimp with a Bloody Mary Cocktail Shooter

Potato Gaufrette with Smoked Salmon, Dill & Sour Cream

Duck Confit Pinwheels with Hoisin Sauce

Miniature Beef Wellington

Chicken and Lemongrass Dumplings

Individual Gluten-Free Flatbread Margherita Pizzas

Clams Oreganata

Pulled Pork on Jalapeno Corn Bread

All Beef Franks with Mustard in Pastry Puff

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

Fried Wontons filled with Crab, Cream Cheese & Chives

Loaded Baked Potato Bites

Tarragon Honey Mustard Chicken Salad on Edible Spoon

Fried Pickles Skewered with Spicy Ranch Dipping Sauce

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SIGNATURE WEDDING MENU

(Continued)

Captain's Table *Please Select Three (3) of the Following...*

Chicken or Tofu Teriyaki with Stir Fried Vegetables

Eggplant Rollatini

Crispy Buttermilk Calamari with Spicy Marinara

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

Filet Tips with Roasted Vegetables in a Tarragon Cream Sauce

Steamed Prince Edward Island Mussels with Red or White Sauce

Cavatappi Pasta with Grilled Chicken, Sundried Tomatoes & Baby Arugula

Farfalle Scampi with Shrimp, Roasted Peppers, Spinach, Fresh Lemon Garlic Sauce

SIGNATURE WEDDING MENU

(Continued)

Chef Attended Stations

We will Prepare Your Choice of Two (2) of the Following Stations...
Additional Stations are Always Available, Supplemental Fees Apply



Butcher Block

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

Black Peppercorn Crusted Sirloin Strip of Beef, Port Wine Reduction

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

Maple & Lime Glazed Cedar Plank Salmon



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



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

SIGNATURE WEDDING MENU

(Continued)

Little Italy Station

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

Penne Pasta in a Traditional Pink Triple Distilled Vodka Sauce, Pancetta & Parmesan
Artisanal Tortellini with Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce

Fusilli 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

Served with Elaborate Silver Chafing Dishes of Eggplant Rollatini

Or

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 of the Border Station

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



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

Spanish Chorizo, Smoked Gouda, Jalapenos, Avocado

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SIGNATURE WEDDING MENU

(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



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



Slider & Spud Bar

From Wrought Iron We will Serve...

Angus Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup
Vegetable Burger Sliders with Tomato, Cucumber Yogurt, Ketchup

Waffle Fries & Tator Tots
Fry toppings to include... Crumbled Bacon, Buffalo Chicken, Shredded Mozzarella Cheese,
Brown Gravy, Warm Cheddar Cheese, Chives, Jalapenos, Ketchup & Ranch



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

SIGNATURE WEDDING MENU

(Continued)

DINNER SERVICE

Tableside Beverage & Wine Service

Champagne Toast

First Course

Please Select One (1)

Pear Pecorino Salad

Arugula, Hazelnut, & Honey Vinaigrette

Mixed Greens & Arugula

Julienne Apples, Candied Walnuts, Shaved Manchego Cheese & White Balsamic Vinaigrette

Signature Grain House Salad

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

Baby Spinach Salad

Goat Cheese, Fresh Strawberries, & Aged Balsamic

Red & Golden Roasted Beet Salad

Baby Spinach, Mandarins, Feta & Pistachio Vinaigrette

Baby Wedge Salad

Bacon, Crispy Shallots, Cherry Tomatoes, & Blue Cheese Dressing

Caprese Salad (seasonal)

Jersey Tomatoes, Fresh Sliced Mozzarella, Basil & Olive Oil Balsamic Drizzle



Chef's Selection of Intermezzo Sorbet

SIGNATURE WEDDING MENU

(Continued)

Main Course

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

Ocean Selection...

Honey Miso Glazed Salmon

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

Sole Francaise

Lemon Sauce, Roasted Tomato & Asparagus Couscous

Cajun Spiced Chatham Cod

Key Lime Buerre Blanc & Barley Primavera

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Farm Selection...

Herb Roasted French Chicken Breast

Arugula, Pecorino Risotto with Cherry Tomatoes, Red Peppers & Lemon Zest

Coq Au Vin

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

Stuffed Chicken Breast

Prosciutto di Parma, Spinach and Mozzarella, Natural Jus & Herb Roasted Potato

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Land Selection...

Herb Seared Filet of Beef

Cabernet Demi Glace, Roasted Potatoes & Asparagus

Slow Braised Boneless Short Ribs

Bistro Style, Natural Jus
with Mashed Potatoes & Glazed Baby Carrots

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Garden Selection...

Three-Cheese Cannelloni

Marinara, Pine Nuts, & Parmesan Cheese

Market Vegetable Pad Thai

Toasted Peanuts, Ginger, Sweet Soy

Roasted Red Pepper Stuffed with Butternut Squash Risotto

Wild Mushroom Sabayon

Slow Braised Portabello Mushroom

Katchari Stew – Brown Rice, Sweet Potato, Kale, Cashews, Black Chickpeas, Coconut Curry Broth
Cucumber Carrot Slaw

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SIGNATURE WEDDING MENU

(Continued)

DESSERTS

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

Assorted Miniature Italian Pastry Platters Served to each Table

Tableside Coffee Service

Freshly Brewed Coffee - Regular and Decaffeinated
Assorted Teas



Your Choice of One (1) of the Following Dessert Enhancements...

Swiss Milk Chocolate Fountain

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

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

Belgium Waffle Station

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

Bananas Foster Station

Delicate Crepe Filled with Warm Bananas Foster
Topped with Vanilla Ice Cream

Seasonal Dessert Display

Spring & Summer items such as Miniature Shortcakes, Lemon Tarts, Blueberry or Peach Cobblers
Fall & Winter items such as Warm Apple Crisp, Pumpkin Pie, & Pecan & Chocolate Bark

Strolling Desserts

Choice of three ...

Warm Cookies with Milk Shooters

Smores' Mousse Cup

Bread Pudding Bites with Salted Caramel Sauce

Mini Ice Cream Sandwiches

Chocolate Dipped Candied Bacon

Warm Mini Apple Cider Donuts with Caramel Dipping Sauce

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In Addition, Our Wedding Packages Include...

A Complimentary Wedding Night's Stay in Our Deluxe or PURE Room.



Champagne and Chocolate Covered Strawberries on Your Wedding Night



We Will Gladly Waive the Private Room Fee for Your Rehearsal Dinner or Brunch



Preferred Sleeping Accommodations and Room Rates for All of Your Overnight Guests with Complimentary Continental Breakfast



A Sampling of Our Wedding Menu for the couple at One of Our Elaborate Tastings
2-6 months Prior to Finalizing All of your Wedding Details

Tastings are attended by Our Wedding Professionals to Guide You through Menu Planning
Reservations are Required – may bring up to 4 additional guests at \$69 each.



Your Own Custom Designed Wedding Cake by Calandra's Bakery or Palermo's Bakery
You will schedule a tasting & consultation with *either* bakery 2-6 months prior to your wedding.
You will be provided with a selection of design options, flavors & fillings.



Our Table Settings Include ...
Choice of Ivory or White Plain or Damask Linens
Ivory, White, or Black Napkins
China, Silverware & Glassware
Table Numbers
Votive Candles
Custom Printed Menu Cards for each plate



Olde Mill Inn Placecards and Direction & Hotel Cards are Included



We are Pleased to Offer the Convenience of Providing an Onsite Experienced Maitre d'
Your Maitre D' will coordinate all day of logistics for you wedding reception
You will meet with your Maitre d' 6-8 weeks prior to your wedding to finalize all details

