



*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

# 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

# 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

# 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



# 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



**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

