



Three-Hour Cocktail Reception

For One Hour...

Butler-Passed Hors d'oeuvres with White Glove Service

Please Select Six (6)

Miniature Brie Grilled Cheese Sandwiches with Tomato-Raspberry Ketchup
Sliced All-Beef Franks in Grain Mustard Pastry Dough
Mini Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup
Pomegranate Current Glazed Spare Ribs with Wasabi Spaetzle Served on a Porcelain Spoon
Mini Grilled Cheese with Shooter of Tomato Soup
Sea Scallops Wrapped in Hickory Smoked Bacon
Mini Chicken & Waffles with Maple Drizzle
Chicken & Lemongrass Dumplings
Crispy Potato Pancakes with Sour Cream and Apple Sauce
Pulled Pork on Jalapeno Corn Bread
French Onion Soup Boule
Loaded Baked Potato Bites

For the First Two Hours...

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



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(continued)

Captain's Table

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

- Chicken or Tofu Teriyaki with Stir Fried Vegetables
- Parmesan Baked Eggplant Rollatini
- Crispy Buttermilk Calamari with Spicy Marinara
- Italian Sausage with Sweet Roasted Peppers and Onions
- Roasted Jerk Chicken with Caribbean Saffron Rice
- General Tso's Chicken with Broccoli

Carving Station

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

Pasta Station

A Uniformed Attendant Will Prepare Your Choice of Two (2)

- Orecchiette Pasta with Broccoli Rabe & Sausage in a Virgin Olive Oil Sauce
- Rigatoni Pasta Tossed with Fire-Roasted Peppers, Fresh Peas and Triple Filtered Vodka Sauce
- Fusilli with Grilled Chicken, Grape Tomatoes, Broccoli, Black Olives, Roasted Garlic Broth
- Farfalle with Sundried Tomatoes, Leaves of Baby Spinach, Roasted Garlic & Pine Nuts with Fresh Basil and Extra Virgin Olive Oil

For the Last Hour...

Dessert Station

- Warm Blueberry Cobbler or Apple Crisp with Streusel Topping,
- Assorted Miniature Pastries, & House baked Chocolate Chip Cookies

OR

- Special Occasion Sheet Cake

Coffee & Tea Station

Price is Based on Three Hours of Food & Bar Service

Call Our Sales Office for Planning & Pricing 908-696-2315