



## WINTER WEDDING MENU

THIS MENU IS SPECIFICALLY DESIGNED WITH SEASONAL WINTER MENU ITEMS

*Warm Apple Cider Served Prior to your Ceremony at Guest Arrival*

### BEVERAGE ARRANGEMENTS

Hosted Bar Service Featuring The Olde Mill Inn's Five-Hour Open Bar  
Serving **Selected 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 Strawberry 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

#### *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

# WINTER WEDDING MENU

(Continued)

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

French Onion Soup Boule

Thai Curry Samosas with Chutney Dipping Sauce

Sea Scallops Wrapped in Hickory Smoked Bacon

Mini Grilled Cheese with Shooter of Tomato Soup

Potato Pancakes with Sour Cream and Apple Sauce

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

Mini Chicken & Waffles with Maple Drizzle

Chicken and Lemongrass Dumplings

Individual Gluten-Free Flatbread Margherita Pizzas

Pulled Pork on Jalapeno Corn Bread

All Beef Franks with Mustard in Pastry Puff

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

Loaded Baked Potato Bites

Tarragon Honey Mustard Chicken Salad on Edible Spoon

Fried Pickles Skewered with Spicy Ranch Dipping Sauce

Chinese Spring Rolls with General Tso Dipping Sauce

Bruschetta with Basil and Parmesan

# WINTER WEDDING MENU

(Continued)

## *Captain's Table*

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

Chicken or Tofu Teriyaki with Stir Fried Vegetables

Eggplant Rollatini

Crispy Buttermilk Calamari with Spicy Marinara

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

Pumpkin Ravioli with Cinnamon Cream Sauce

Spinach & Cheese Ravioli with Pancetta & Wild Mushrooms

Steamed Prince Edward Island Mussels with Red or White Sauce

# WINTER WEDDING MENU

(Continued)

## ***Chef Attended Stations***

We will Prepare Your Choice of One (1) of the Following Stations...  
Add Additional Station at No Extra Cost for weddings of 75 Adults or More



## ***Butcher Block***

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

Bone In Smoked Lancaster Valley Ham with Whole Grain Mustard

## ***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

## ***Pasta Station***

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

Penne Pasta Served in a Traditional Pink Triple Distilled Vodka Sauce  
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

# WINTER WEDDING MENU

(Continued)

## *Chef Attended Stations*

(Continued)



### *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

Spanish Chorizo, Smoked Gouda, Jalapenos, Avocado

### *Chinatown Stir-Fry Station*

In a Hand Hammered Wok...

Chicken Lo Mein Noodles, Accompanied by  
Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas and Plum Roasted Pork  
Accompanied by Vegetarian Wok-Fried Rice

*Served From To-Go Containers with Lucky Fortune Cookies and Authentic Chop Sticks*

# WINTER WEDDING MENU

(Continued)

## DINNER SERVICE

Tableside Beverage & Wine Service

*Champagne Toast*

### *First Course*

#### **Signature Grain House Salad**

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



### *Entrée Selections*

Please Select Two (2) Entrees and One (1) Vegetarian Option ... Orders will be Taken Tableside

#### **Honey Miso Glazed Salmon**

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

#### **Sole Francaise**

Lemon Sauce, Roasted Tomato & Asparagus Couscous

#### **Coq Au Vin**

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

#### **Chicken Breast - Marsala, Piccata or Francaise Style**

Roasted Potatoes & Seasonal Vegetable

#### **Cabernet Boneless Braised Short Ribs**

Bistro Style with Mashed Potatoes & Glazed Baby Carrots

#### **Grilled London Broil**

Cabernet Demi Glace, Mashed Potatoes & Glazed Baby Carrots

#### **Vegetarian Options:**

##### **Market Vegetable Pad Thai**

Toasted Peanuts, Ginger, Sweet Soy

##### **Roasted Red Pepper Stuffed with Butternut Squash Risotto**

Wild Mushroom Sabayon

##### **Three-Cheese Cannelloni**

Marinara, Pine Nuts, & Parmesan Cheese

# WINTER WEDDING MENU

(Continued)

## DESSERTS



Your Specially Designed Custom Wedding Cake

Plated & Served to Each Guest  
with a Chocolate Covered Strawberry

### **Tableside Coffee Service**

Freshly Brewed Coffee - Regular and Decaffeinated  
Assorted Teas

Sweets Table to Include Warm Apple Cider Donuts &  
Hot Chocolate with Whipped Cream & Mini Marshmallows

