



## WINTER WEDDING MENU

*Warm Beverage Cart at Guest Arrival*  
*Warm Apple Cider with Cinnamon Stick*  
*Hot Chocolate with a Mint Garnish & Marshmallow*

### 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 Seasonal Fruit 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

*Warm Spinach & Artichoke Dip in a Bread Bowl*  
Served with Warm Pita Triangles

# WINTER WEDDING MENU

(Continued)



## *Butler-Passed Hors d'oeuvres* *Please Select Eight (8)*

French Onion Soup Boule

Fig & Brie on Toasted Garlic Crostini

Mini Swedish Meatballs

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

Fried Mac & Cheese Bites

Stuffed Mushrooms

Mini Chicken & Waffles with Maple Drizzle

Chicken and Lemongrass Dumplings

Spinach and Cheese Spanakopita

All Beef Franks with Mustard in Pastry Puff

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

Loaded Baked Potato Bites

Italian Caprese Flatbread - Fresh Mozzarella, Garden Tomatoes, Basil, Pesto Drizzle

Fried Pickles Skewered with Spicy Ranch Dipping Sauce

Chinese Spring Rolls with General Tso Dipping Sauce

Fried Wonton with Crab, Cream Cheese, & Chive

Bruschetta with Basil and Parmesan

# WINTER WEDDING MENU

(Continued)

## *Italian Table*

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

Eggplant Rollatini  
Crispy Buttermilk Calamari with Spicy Marinara  
Italian Sausage with Sweet Roasted Peppers and Onions  
Penne Pasta with Triple Filtered Vodka Sauce and Parmesan Cheese

*Served with Garlic & Parmesan Breadsticks*



## *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*

## *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



## *Slider Station*

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

Served with Waffle Fries



## *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*

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(Continued)



## DINNER SERVICE

Tableside Beverage & Wine Service

### *Champagne Toast*

### ***First Course***

Winter Tri-Color Salad-  
Dried Cranberries and Sweet Mandarin Oranges & Honey Balsamic Vinaigrette



### ***Amuse-bouche***

Chef's Choice Seasonal Soup Shooter



### ***Entrée Selections***

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

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

Wild Rice & Asparagus

#### **French Chicken Breast**

Fennel, Dried Fig & Apricot Stuffing with Winter Root Vegetables, Pan Jus

#### **Coq Au Vin**

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

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

Bistro Style with Mashed Potatoes & Glazed Baby Carrots

#### **Grilled London Broil**

Cabernet Demi Glace, Roasted 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

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(Continued)

## DESSERTS



Your Specially Designed Custom Wedding Cake  
Plated and Served to each guest

### ***Toasted S'mores Topped Waffle Station***

*Graham Cracker Crumbs, Chocolate, & Toasted Marshmallows over  
Fresh Warm Belgium Waffles*

### **Tableside Coffee Service**

Freshly Brewed Coffee - Regular and Decaffeinated  
Assorted Teas



Enhancements for Cocktail Hour, Dinner & Dessert Are available  
Supplemental Fees Apply

*Wedding packages are designed for 50 guests or more*