

Suggested Wines

White Wines

- Chardonnay, Josh Cellars (California)** 26.00
Citrus and honey with a touch of oak and hints of peach
- Chardonnay, Kendall-Jackson (California)** 29.00
Complex aromas of tropical fruit with lemon and melon, buttery with notes of toasty oak. Layers of flavor with a long finish.
- Pinot Grigio, Montevina (California)** 24.00
Montevina's Pinot Grigio exhibits a clean, fresh aroma of ripe citrus, pear and peach fruit.
- Johannesburg Riesling, Kendall Jackson (California)** 25.00
This wine reveals flavors of jasmine and honeysuckle traditional to Sonoma grapes and notes of melon and pear.
- Sauvignon Blanc, Oyster Bay (New Zealand)** 26.00
Here's a bright and lively choice, with varietal notes of citrus, grass and fig underscored by healthy acidity.
- White Zinfandel, Sutter Home (California)** 19.00
Delightfully light, fruity blush wine boasting pleasing pink-salmon color, bright, fresh aromas of wild strawberries.
- Rose Josh Cellars (California)** 25.00
Light-bodied, dry with bursts of citrus, white peach and strawberries finishing with a crisp, mouthwatering citrus flavor

Red Wines

- Cabernet Sauvignon, Robert Mondavi (California)** 22.00
Velvety layers of blackberry, plum and cassis.
- Cabernet Sauvignon, Coppola (California)** 29.00
A classic profile with rich, succulent fruit, complexity on the palate and a youthful maturity
- Merlot, Bogle (California)** 22.00
Soft, round, supple black-cherry fruit with hints of cedar and spice.
- Merlot, Rodney Strong (California)** 30.00
Rich, ripe, succulent flavors of bright black cherry and currant fruit are well-integrated with soft, supple tannins, creamy oak, and a hint of chocolate mint.
- Pinot Noir, Castle Rock (California)** 25.00
Rich, complex, and elegant with aromas of ripe berries and spice.
- Shiraz, Penfolds Koonunga (Australia)** 25.00
This is a generous full bodied and robustly flavored wine.

Sparkling Wines

- Martini & Rossi Asti Spumante, Italy** ½ bottle/full 15.00/28.00
- Astoria Prosecco (Italy)** \$28

Punch List

Prices are Per Gallon

Non-Alcoholic Content

CALIFORNIA – Citrus Juice, Pineapple Juice, Lemon Juice, Carbonated Water, Sugar... \$35.00

CRANBERRY – Cranberry Juice, Apple Juice, Carbonated Water... \$35.00

Alcohol Content

MALIBU BREEZE – Malibu Rum, Pineapple and orange juice... \$65.00

CAPE CODDER – Cranberry Juice and Vodka... \$60.00

LIGHT CHAMPAGNE PUNCH – Champagne, Ginger Ale, Orange Juice, Cranberry Juice... \$60.00

WINE PUNCH – Citrus Juices, Pineapple Juice, White Wine, Peach Brandy, Puerto Rican Light Rum, Sugar, Carbonated Water... 65.00

MIMOSA – Our Sparkling wine and Orange juice With fresh orange slices \$60.00

SANGRIA – A Spanish celebration favorite Red Wine and Fruit Punch... \$60.00

CHAMPAGNE MELON PUNCH - Champagne, Midori, Orange Juice. \$65.00

POINSETTIA – Sparkling wine & cranberry juices with lime garnish. ... \$60.00

HOT CHOCOLATE BAR

Hot Chocolate, whipped cream and chocolate sauce.
(Ask about Baileys)\$100 minimum of 25 guests

MIMOSA BAR

\$5.50 per person, minimum of 30 guests

\$1200 Food and Beverage Minimum (*before tax and gratuity*)
\$150 Room Rental Fee

*All Prices Subject to 18% Gratuity and Massachusetts Meal Tax
Prices Subject to Change according to the Market
Separate Checks are NOT ALLOWED for Private Functions*

**Due to health regulations, food that has not been consumed cannot be taken home.*

P.O. Box 460 | Route 2A Westminister, MA | Phone: 1-978-874-5941
Visit us on the web at: www.1761OLDMILL.com

All deposits are non-refundable

Hors D' Oeuvres

COLD

	50 PIECES	100 PIECES
ICED SHRIMP.....	\$80.00	\$150.00
STUFFED EGGS.....	50.00	85.00
FINGER ROLLS		
Assorted Tuna, Egg, and Ham.....	130.00	250.00
Crabmeat Salad.....	155.00	220.00
Lobster Salad..... 100.00 (25pcs)	250.00	
FRESH FRUIT & CHEESE BOARD.....	\$3.75 per person	
With Crackers		
RAW VEGETABLE PLATTER.....	\$2.50 per person	

HOT

	50 PIECES	100PIECES
GORGONZOLA & GARLIC BREAD..	55.00	100.00
W/Roasted Red Peppers		
BRUSCHETTA.....	65.00	125.00
Diced tomatoes, fresh basil, garlic, Balsamic marinade on hearty Italian bread		
STUFFED MUSHROOM CAPS.....	\$65.00	105.00
BUFFALO WINGS.....	75.00	145.00
(Served with Bleu Cheese & Celery Sticks)		
SCALLOPS WRAPPED WITH BACON...	105.00	200.00
MINI ASSORTED QUICHE.....	55.00	100.00
COCONUT SHRIMP	65.00	130.00
HAWAIIAN CHICKEN.....	60.00	115.00
MINI SKEWERED TERIYAKI BEEF.....	75.00	145.00

Minimum Order 50 Pieces (except ** items)
 \$1200 Food and Beverage Minimum (*before tax and gratuity*)
 \$150 Room Rental Fee

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Special Limited Buffet

Garden Salad

Additional Items (\$1.50 per person)

Soup Du Jour ~ New England Clam Chowder
Fresh Fruit Bowl ~ Pasta Salad
Tomato & Cucumber Salad

HOT ENTREES

(Choice of Three)

Baked Haddock with Seafood Crumb Topping
Broiled Salmon with Lemon Piccata Sauce
Teriyaki Steak Tips with Peppers & Shallots
Baked Stuffed Chicken with Cranberry & Walnuts
topped with Apple Maple Glaze
Chicken and Broccoli Ziti
Baked Ziti with Garlic Bread

ACCOMPANIMENTS

Potato of the Day ~ Vegetable Du Jour
Dinner Rolls and Our Own Fresh Baked Pecan Rolls
Corn Fritters with Syrup

BEVERAGE

Coffee, Tea, Decaf

DESSERT

(Choice of One)

Ice Cream with Strawberries ~ Apple Crisp with Whipped Cream

\$26.99 Per Person
(30 Guest Minimum)

\$1200 Food and Beverage Minimum (*before tax and gratuity*)
\$150 Room Rental Fee

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Banquet Buffet

APPETIZERS

Fruit and Cheese Board (For arrival)

Additional Items (\$1.50 per person)

Soup Du Jour ~ New England Clam Chowder

Fresh Fruit Cup with Sherbet

Pasta Salad ~ Tomato & Cucumber Salad

Garden Salad

HOT ENTREES

(Choice of Four)

Baked Stuffed Filet of Sole

Topped with lobster Newburg

Shrimp Scampi *served over rice pilaf*

Baked Haddock Newburg

Vegetable Primavera ~ Chicken and Broccoli Ziti

Baked Stuffed Chicken with Cranberry Walnuts *topped with an Apple Maple Glaze*

Sliced London Broil with Mushroom Gravy

Teriyaki Steak Tips with Peppers & Shallots

ACCOMPANIMENTS

Potato of the Day ~ Vegetable Du Jour

Corn Fritters with Syrup

Dinner Rolls and Our Own Fresh Baked Pecan Rolls

BEVERAGE

Coffee, Tea, Decaf

DESSERT

(Choice of One)

Ice Cream with Strawberries ~ Ice Cream or Sherbet Apple Crisp with Whipped Cream ~

Chocolate Mousse Ice Cream with Chocolate Sauce and Whipped Cream

\$29.99 PER PERSON

(30 Guest Minimum)

\$1200 Food and Beverage Minimum *(before tax and gratuity)*

\$150 Room Rental Fee

Carving Stations are also available at additional charge

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Banquet Menu

APPETIZERS

Fruit and Cheese Board (For arrival)

(Choice of One)

Fresh Fruit Cup with Sherbet ~ Soup Du Jour

SALADS

(Choice of One)

Tossed Garden Salad ~ Caesar Salad

ENTREES

CHICKEN BROCCOLI ALFREDO	\$29.99
<i>Sautéed with penne pasta and broccoli in an alfredo sauce</i>	
BAKED STUFFED CHICKEN BREAST	\$29.99
<i>With a cranberry walnut stuffing topped with an apple maple glaze</i>	
BROILED NEW YORK STRIP SIRLOIN	\$34.99
TERIYAKI STEAK TIPS	\$34.99
ROAST PRIME RIB OF BEEF, <i>Au Jus- Junior Cut 12 oz</i> FRESH	\$39.99
NORWEGIAN SALMON- <i>topped with lemon butter</i> FRESH	\$29.99
BAKED HADDOCK- <i>with crumb topping</i>	\$29.99
BAKED SEA SCALLOPS- <i>with crumb topping</i>	\$34.99
ROAST COUNTRY DUCK- <i>topped with country gravy</i>	\$34.99
MUSHROOM RAVOLI	\$26.99

ACCOMPANIMENTS

Potato of the day ~ Vegetable Du Jour ~ Corn Fritters ~ Dinner Rolls ~ Our Own
Fresh Baked Pecan Rolls ~ Coffee ~ Tea ~ Decaf

DESSERTS

(Choice of one)

Ice Cream with Strawberries ~ Apple Crisp with Whipped Cream
Double Layer Chocolate Cake ~ Carrot Cake with cream cheese frosting

\$1200 Food and Beverage Minimum (*before tax and gratuity*)
\$150 Room Rental Fee

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Special Occasions Buffet

Hors D'Oeuvres

~ Fresh Fruit & Cheese Display with crackers ~

Appetizer

(Choice of one)

~ Cream of Broccoli ~ Clam Chowder ~

~ Soup du Jour ~

Salad

(Choice of One)

~ Tossed Salad ~ Caesar Salad ~

~ Mixed Greens salad with cranberries, walnuts and
cranberry vinaigrette dressing ~

Cold Entrees

~ Potato Salad ~ Pasta Salad ~

~ Tomato & Cucumber Salad ~

Main Entrees

(Choice of Four)

~ Herb Crusted Pork Loin~

~ Baked Stuffed Chicken with Cranberry & Walnuts
topped with Apple Maple Glaze ~

~ Roast Sirloin with Bordelaise Sauce~

~ Stuffed Haddock with Lobster Cream Sauce ~

~ Seafood Trio ~ Vegetable Primavera ~

~ Teriyaki Steak Tips with peppers ~

Served With:

~Choice of House wine with dinner~

~ Butternut Squash ~ Seasoned Red Potatoes ~

~ Pecan Rolls ~ Dinner Rolls ~ Corn Fritters ~

~ Coffee ~ Tea ~ Decaf ~

Dessert

~ Assorted Cakes and Pastries ~

\$39.99 Per Person

(30 Guest Minimum)

\$1200 Food and Beverage Minimum (*before tax and gratuity*)

\$150 Room Rental Fee

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