

Suggested Wines

White Wines

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

Red Wines

Cabernet Sauvignon, Robert Mondavi (California)	22.00
<i>Velvety layers of blackberry, plum and cassis.</i>	
Cabernet Sauvignon, Coppola (California)	29.00
<i>A classic profile with rich, succulent fruit, complexity on the palate and a youthful maturity</i>	
Merlot, Bogle (California)	22.00
<i>Soft, round, supple black-cherry fruit with hints of cedar and spice.</i>	
Merlot, Rodney Strong (California)	30.00
<i>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.</i>	
Pinot Noir, Castle Rock (California)	25.00
<i>Rich, complex, and elegant with aromas of ripe berries and spice.</i>	
Shiraz, Penfolds Koonunga (Australia)	25.00
<i>This is a generous full bodied and robustly flavored wine.</i>	

Sparkling Wines

	$\frac{1}{2}$ bottle/full
Martini & Rossi Asti Spumante, Italy	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

\$3.75 per person, minimum of 25 guests

All Prices Subject to 18% Gratuity and Massachusetts Meal Tax

Prices Subject to Change according to the Market

P.O. Box 460 ~ Route 2A ~ Westminster, MA ~ Telephone: 1-978-874-5941

Visit us on the web at: www.1761OLDMILL.com

All deposits are non-refundable

Hors D' Oeuvres

COLD

	<u>50 PIECES</u>	<u>100 PIECES</u>
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

	<u>50 PIECES</u>	<u>100PIECES</u>
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 25 Pieces (Except ** items)*

Prices subject to 18% gratuity and Massachusetts Meal Tax

Separate checks are not allowed for private functions.

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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

\$25.99 Per Person

(30 Guest Minimum)

There will be a \$150 room rental fee

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Carving Stations are also available at additional charge.

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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

\$28.99 PER PERSON

(30 Guest Minimum)

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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 <i>Sautéed with penne pasta and broccoli in an alfredo sauce</i>	\$27.99
BAKED STUFFED BREAST OF CHICKEN.... <i>With a cranberry walnut stuffing topped with an apple maple glaze</i>	\$27.99
BROILED NEW YORK STRIP SIRLOIN	\$31.99
TERIYAKI STEAK TIPS	\$31.99
ROAST PRIME RIB OF BEEF, <i>Au Jus- Junior Cut 12 oz</i>	\$37.99
FRESH NORWEGIAN SALMON- <i>topped with lemon butter</i>	\$29.99
FRESH BAKED HADDOCK- <i>with crumb topping</i>	\$28.99
BAKED SEA SCALLOPS- <i>with crumb topping</i>	\$31.99
ROAST COUNTRY DUCK- <i>topped with country gravy</i>	\$31.99
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

There will be a \$150 room rental fee

With this menu you have a choice of two entrees with a third choice being an additional \$1 per person

These menu choices need to be pre-ordered prior to event date. All Prices Subject to 18% Gratuity and Massachusetts meal Tax.
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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)

There will be a \$150 room rental fee

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