

Suggested Wines

Chardonnay, Josh Cellars (California)	28.00
<i>Citrus and honey with a touch of oak and hints of peach</i>	
Chardonnay, Kendall-Jackson (California)	30.00
<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, CK Mondavi (California)	24.00
<i>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)	27.00
<i>Here's a bright and lively choice, with varietal notes of citrus, grass and fig underscored by healthy acidity.</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)	24.00
<i>Velvety layers of blackberry, plum and cassis.</i>	
Cabernet Sauvignon, Josh Cellars (California)	30.00
<i>A classic profile with rich, succulent fruit, complexity on the palate and a youthful maturity</i>	
Merlot, Bogle (California)	24.00
<i>Soft, round, supple black-cherry fruit with hints of cedar and spice.</i>	
Merlot, Rodney Strong (California)	32.00
<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, Sea Sun (California)	30.00
<i>Rich, complex, and elegant with aromas of ripe berries and spice.</i>	
Shiraz, Jacobs Creek (Australia)	25.00
<i>This is a generous full bodied and robustly flavored wine.</i>	

Sparkling Wines

Prosecco, Santa Marina	\$27
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Punch List

Prices are Per Gallon

Non-Alcoholic Content

CALIFORNIA – *Citrus Juice, Pineapple Juice, Lemon Juice, Carbonated Water, Sugar...* \$45.00

CRANBERRY – *Cranberry Juice, Apple Juice, Carbonated Water...* \$45.00

Alcohol Content

Cape Codder
Cranberry Juice and vodka \$80

Mimosa
Champagne and Orange juice- \$70

Sangria
A Spanish celebration favorite red wine and fruit punch \$75

Bloody Mary
Vodka, bloody Mary mix and horseradish \$80

Champagne Melon Punch
Champagne, Midori and Orange Juice \$70

Malibu Breeze
Malibu, dragonberry rum (strawberry flavored) cranberry juice and pineapple juice \$80

Mimosa Bar
\$6.50 per person, minimum 30 guests

Hot Chocolate Bar
*Hot chocolate, whipped cream, and chocolate sauce.
(Ask about Baileys) \$100 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.....	\$95.00	\$185.00
FRESH FRUIT & CHEESE BOARD.....	\$4.25 per person	
With Crackers		
RAW VEGETABLE PLATTER.....	\$3.50 per person	

HOT

	<u>50 PIECES</u>	<u>100PIECES</u>
BRUSCHETTA.....	75.00	145.00
Diced tomatoes, fresh basil, garlic, Balsamic marinade on hearty Italian bread		
STUFFED MUSHROOM CAPS.....	75.00	140.00
BONELESS BUFFALO WINGS.....	85.00	160.00
(Served with Bleu Cheese & Celery Sticks)		
SCALLOPS WRAPPED WITH BACON..	120.00	235.00
MINI ASSORTED QUICHE.....	55.00	100.00
HAWAIIAN CHICKEN.....	75.00	145.00
MINI SKEWERED TERIYAKI BEEF.....	90.00	160.00

*Minimum Order 50 Pieces (Except ** items)*

Prices subject to 18% gratuity and Massachusetts Meal Tax

Separate checks are not allowed for private functions.

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

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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 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 Alfredo
Baked Ziti with Garlic Bread

ACCOMPANIMENTS

Potato of the Day ~ Vegetable Du Jour
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

\$29.99 Per Person
(30 Guest Minimum)

There will be a \$150 room rental fee
\$1200 food and beverage minimum

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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 & Broccoli Alfredo
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
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

\$33.99 PER PERSON

(30 Guest Minimum)

\$1200 food and beverage minimum

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Banquet Menu

APPETIZERS

Fruit and Cheese Board
(For arrival)

(Choice of One)

Fresh Fruit Cup ~ Soup Du Jour

SALADS

(Choice of One)

Tossed Garden Salad ~ Caesar Salad

ENTREES

CHICKEN BROCCOLI ALFREDO	\$30.99
<i>Sautéed with penne pasta and broccoli in an alfredo sauce</i>	
BAKED STUFFED BREAST OF CHICKEN....	\$30.99
<i>With a cranberry walnut stuffing topped with an apple maple glaze</i>	
BROILED NEW YORK STRIP SIRLOIN	\$39.99
TERIYAKI STEAK TIPS	\$40.99
ROAST PRIME RIB OF BEEF, <i>Au Jus- Junior Cut 12 oz</i>	\$40.99
FRESH NORWEGIAN SALMON- <i>topped with lemon butter</i>	\$31.99
FRESH BAKED HADDOCK- <i>with crumb topping</i>	\$30.99
BAKED SEA SCALLOPS- <i>with crumb topping</i>	\$37.99
ROAST COUNTRY DUCK- <i>topped with country gravy</i>	\$37.99
MUSHROOM RAVOLI	\$26.99

ACCOMPANIMENTS

Potato of the day ~ Vegetable Du Jour ~ Corn Fritters

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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