

# The 1761 Old Mill

RESTAURANT AND COUNTRY STORE

## SPECIAL EVENTS

OPEN YEAR ROUND

*“Old Fashioned New England Hospitality”*

[www.1761oldmill.com](http://www.1761oldmill.com)

RTE. 2A, WESTMINSTER, MA - EXIT 25 JUST OFF RTE. 2 ON RTE. 2A EAST

*THE FOSTER FAMILY - SERVING YOU SINCE 1946*

978-874-5941

FAX: 978-874-0914

# Banquet Menu

## APPETIZERS

(Choice of One)

Seasonal Melon Wedge • Soup Du Jour  
Fresh Fruit Cup with Sherbet

## SALADS

(Choice of One)

Tossed Garden Salad • Caesar Salad

## ENTREES

ROASTED COUNTRY DUCKLING -	19.99
<i>With a cranberry pecan stuffing smothered in an orange sauce</i>	
CHICKEN DIVAN	18.99
<i>A crispy chicken breast topped with broccoli, swiss cheese and lemon veloute</i>	
BAKED STUFFED BREAST OF CHICKEN	16.99
<i>Smothered in Supreme or Orange Sauce</i>	
SALTIMBOCCA	18.99
<i>Chicken breast stuffed with spinach, onions, Italian ham &amp; cheese, topped with a demi glaze</i>	
CHICKEN VEGETABLE PIE	15.99
GRILLED PORK CHOPS	15.99
<i>With fresh apple, cranberry, rosemary</i>	
GRILLED TOP SIRLOIN	16.99
<i>Topped with Bordelaise sauce</i>	
BROILED NEW YORK STRIP SIRLOIN	22.99
GRILLED FILET MIGNON -	22.99
<i>Topped with sauteed mushrooms</i>	
ROAST PRIME RIB OF BEEF	21.99
<i>Au Jus - Regular Cut - 16 oz.</i>	
<i>Junior Cut - 10 oz.</i>	
FRESH NORWEGIAN SALMON -	19.99
<i>Topped with shallots and dill</i>	
FRESH BAKED HADDOCK -	18.99
<i>With crumb topping</i>	
BAKED STUFFED SHRIMP -	19.99
<i>Served with Drawn Butter</i>	
BAKED SEA SCALLOPS -	18.99
<i>with crumb topping</i>	
SEAFOOD TRILOGY	18.99
<i>Scallops, Salmon &amp; Shrimp Casserole baked with Newburg Sauce</i>	
BAKED STUFFED FILET OF SOLE NEWBURG	16.99
BOILED LOBSTER or BAKED STUFFED -	MARKET
<i>With drawn butter</i>	

## ACCOMPANIMENTS

Potato of the Day • Vegetable of the Day • Corn Fritters with Syrup  
Dinner Rolls and Our Own Fresh Baked Pecan Rolls  
Coffee • Tea • Decaf

## DESSERTS

• Ice Cream with Strawberries • Apple Crisp with Whipped Cream •  
• Double Layer Chocolate Cake • Carrot Cake with Cream Cheese Frosting

*All Prices Subject to 18% Gratuity and Massachusetts Meal Tax.  
Prices Subject to Change according to the Market.*

# *Banquet Buffet*

## **APPETIZERS**

*(Choice of One)*

Soup of the Day • New England Clam Chowder  
Seasonal Melon Wedge • Fresh Fruit Cup with Sherbet

## **COLD ENTREES & SALADS**

Pasta Salad • Tomato & Cucumber Salad  
Tossed Salad • Fresh Fruit Tray • Cold Meat Platter

## **HOT ENTREES**

*(Choice of Four)*

Baked Stuffed Filet of Sole Almandine • Baked Scallops  
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 of the Day  
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

PRICE FOR THE ABOVE **\$20.95** PER PERSON  
*(25 Guest Minimum)*

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*Carving Stations are also available at an additional charge.*

# *Special Limited Buffet*

## **APPETIZERS**

(Choice of One)

Soup Du Jour ~ Fresh Fruit Bowl  
New England Clam Chowder (50 cents extra)

## **HOT ENTREES**

(Choice of Three)

Baked Haddock with Crumb Topping  
Broiled Salmon with Lemon Piccata Sauce  
Sliced London Broil with Mushroom Gravy  
Baked Stuffed Chicken with Cranberry & Walnuts  
*topped with Apple Maple Glaze*  
Chicken and Broccoli Ziti  
Baked Ziti with Garlic Bread

## **ACCOMPANIMENTS**

Fresh Garden Salad ~ Pasta Salad  
Tomato Cucumber Salad  
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

\$17.50 Per Person  
(20 Guest Minimum)

This Menu is not available Fridays, Saturdays, & Sundays in October & December.

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# Hors D'Oeuvres

## COLD

	50 PIECES	100 PIECES
ICED SHRIMP** .....	\$70.00	\$135.00
STUFFED EGGS .....	35.00	70.00
FINGER ROLLS		
Assorted Tuna, Egg and Ham .....	55.00	105.00
Crabmeat Salad .....	65.00	125.00
Lobster Salad .....	75.00	140.00
ASSORTED COLD HORS D'OEUVRES .....	55.00	100.00
GORGONZOLA & GARLIC BREAD .....	55.00	100.00
w/Roasted Red Peppers		
BRUSCHETTA .....	55.00	100.00
Diced tomatoes, fresh basil, garlic.		
Balsamic marinade on a hearty Italian bread		
COLD MEAT PLATTER .....	\$3.75 per person	
FRESH FRUIT & CHEESE BOARD.....	\$3.25 per person	
With Crackers		
RAW VEGETABLE PLATTER .....	\$2.25 per person	
CHEDDAR CHEESE SPREAD .....	\$17.50 per pint	
	\$35.00 per quart	

## HOT

	50 PIECES	100 PIECES
STUFFED MUSHROOM CAPS .....	\$55.00	\$105.00
BUFFALO WINGS .....	65.00	110.00
(Served with Bleu Cheese & Celery Sticks)		
SCALLOPS WRAPPED WITH BACON .....	65.00	125.00
MINI BACON QUICHE .....	55.00	100.00
BROCCOLI & CHEDDAR PUFFS .....	50.00	95.00
COCONUT SHRIMP .....	65.00	130.00
HAWAIIAN CHICKEN .....	\$95.00 per 100	
(Minimum 100 Pieces)		
MINI SKEWERED TERIYAKI BEEF .....	\$115.00 per 100	
(Minimum 100 Pieces)		

*Minimum Order 25 Pieces (Except \*\* Items)*  
*All Prices Subject to 18% Gratuity and Massachusetts Meal Tax.*  
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# *Punch List*

*Prices are Per Gallon*

## **Non-Alcoholic Content**

### CALIFORNIA

*Citrus Juice, Pineapple Juice, Lemon Juice, Carbonated Water, Sugar - \$25.00*

### CRANBERRY

*Cranberry Juice, Apple Juice, Carbonated Water - \$25.00*

## **Alcoholic Content**

### MALIBU BREEZE

Malibu Rum, Pineapple and Orange Juice - \$55.00

### LIGHT CHAMPAGNE PUNCH

Champagne, Ginger Ale, Orange Juice, Cranberry Juice - \$45.00

### MIMOSA

Our Sparkling Wine and Orange Juice with fresh orange slices - \$45.00

### CHAMPAGNE MELON PUNCH

Champagne, Midori, Orange Juice - \$55.00

### CAPE CODDER

Cranberry Juice and Vodka - \$50.00

### WINE PUNCH

Citrus Juices, Pineapple Juice, White Wine, Peach Brandy, Puerto Rican Light Rum, Sugar, Carbonated Water - \$55.00

### SANGRIA

A Spanish celebration favorite - Red Wine and Fruit Punch - \$50.00

### POINTSETTIA

Sparkling wine & Cranberry Juice with lime garnish - \$50.00

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