

The 1761 Old Mill

RESTAURANT AND COUNTRY STORE

Weddings

OPEN YEAR ROUND

“Old Fashioned New England Hospitality”

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

Wedding Menu

Cocktail Reception

Fresh Fruit & Cheese Display with Crackers

Additional Cocktail Hors d'oeuvres

("Country Elegance" Package Only)

(Choice of Three)

Fresh Fruit Skewers ~ Buffalo Wings

Raw Vegetable Platter with Ranch Dip

Seafood Stuffed Mushroom Caps ~ Broccoli Cheddar Puffs

Bruschetta ~ Deviled Eggs

Appetizers

(Choice of One)

Seasonal Melon Wedge ~ Fresh Fruit Cup with Sherbet

Soup Du Jour

Salads

(Choice of One)

Tossed Garden Salad ~ Caesar Salad ~ Fresh Mixed Greens Salad

Accompaniments

Potato of the Day ~ Vegetable du Jour

Corn Fritters ~ Dinner Rolls ~ Our Own Fresh Baked Pecan Rolls

Coffee ~ Tea ~ Decaf

Entrees

Lasting Memories/Country Elegance

GRILLED DOUBLE THICK PORK CHOP *with a cranberry apple glaze* \$22.99/29.99

CHICKEN STATLER *a slow roasted statler chicken stuffed with fresh basil*

sun dried tomatoes, roasted pine nuts and pecorino romano cheese 23.99/30.99

BAKED STUFF BREAST OF CHICKEN *with cranberry & walnuts topped with apple maple glaze*
22.99/29.99

SALTINBOCA - *Chicken breast stuffed with spinach, onions, Italian ham*

and cheese topped with a demi glaze 22.99/29.99

SALMON - *Fresh hand cut salmon wrapped with feta cheese and seasoned spinach*

in flaky fillo dough 23.99/30.99

BAKED STUFFED HADDOCK *with seafood stuffing topped with newburg sauce* 23.99/30.99

GRILLED FILET - *topped with sauteed mushrooms* 26.99/33.99

GRILLED FILET MIGNON & JUMBO BAKED STUFFED SHRIMP 29.99/36.99

BEEF WELLINGTON - *topped with sauteed mushrooms* 26.99/33.99

ROAST PRIME RIB OF BEEF *au jus - REGULAR CUT - 16 oz.* 25.99/32.99

SURF & TURF - *N.Y. Sirloin grilled to your liking accompanied by*

1/2 a baked stuffed lobster Market Price

WILD MUSHROOM TORTELLINI *with a hearty tomato ragu* 20.99/27.99

Desserts

(Choice of One)

Ice Cream with Strawberries or Chocolate Sauce

Apple Crisp with Whipped Cream

Chocolate Mousse ~ Lemon Sorbet

All Prices Subject to 18% Gratuity and Massachusetts Meal Tax.

Prices Subject to Change according to the Market.

Wedding Buffet

Cocktail Reception

Fresh Fruit & Cheese Display with Crackers

Additional Cocktail Hors d'oeuvres

("Country Elegance" Package Only)

(Choice of Three)

Fresh Fruit Skewers ~ Buffalo Wings

Raw Vegetable Platter with Ranch Dip

Stuffed Mushroom Caps ~ Broccoli Cheddar Puffs

Bruschetta ~ Deviled Eggs

Appetizers

(Choice of One)

Soup Du Jour ~ New England Clam Chowder

Seasonal Melon Wedge ~ Fresh Fruit Cup with Sherbet

Salads

(Choice of One)

Tossed Garden Salad ~ Caesar Salad ~ Fresh Mixed Greens Salad

Hot Entrees

(Choice of Four)

Baked Stuffed Filet of Sole Newburg ~ Baked Scallops

Baked Haddock *with crumb topping* ~ Salmon Piccata

Grilled Teriyaki Steak Tips *with peppers and onions* ~ London Broil with Bordelaise

Chicken Parmesan ~ Chicken Francaise ~ Vegetable Primavera

Spinach & Cheese Ravioli *with sun dried tomato pesto sauce*

Accompaniments

Potato of the Day ~ Vegetable du Jour

Pasta Salad ~ Tomato & Cucumber Salad

Corn Fritters with syrup ~ Dinner Rolls

Our Own Fresh Baked Pecan Rolls

Coffee ~ Tea ~ Decaf

Desserts

(Choice of One)

Ice Cream with Strawberries or Chocolate Sauce

Apple Crisp with Whipped Cream

Chocolate Mousse ~ Lemon Sorbet

26.99/33.99 Per Person

Carving Stations are also available at an additional charge.

All Prices Subject to 18% Gratuity and Massachusetts Meal Tax.

Prices Subject to Change according to the Market.

Wedding Packages

Lasting Memories Package

Includes the following:

- Fresh Fruit and Cheese Display for your Cocktail Reception •
- Holding Room for the Wedding Party upon arrival •
 - Champagne Toast •
 - Beautiful setting for pictures •
- Complimentary Dinner for the Bride and Groom on their one year anniversary •

Country Elegance Package

Includes the following:

- Fresh Fruit and Cheese Display for your Cocktail Reception and
3 Additional Hors d'oeuvres passed butler style •
- Holding Room for the Wedding Party upon arrival •
 - Champagne Toast •
 - Champagne glasses for the Bride and Groom •
 - Cake Knife •
 - Guest Book and Pen •
 - Beautiful setting for pictures •
- Complimentary Dinner for the Bride and Groom on their one year anniversary •

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 HOR 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	
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.
Prices Subject to Change according to the Market.*

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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Wedding Cakes

*We offer a large variety of cakes to meet
your own personal desires.*

You can choose from pillared, stacked, cascading, bridged or fountain cakes in round, heart or hexagon shapes.

Our baker also offers a large selection of flavors.

These are among the many we offer:

Chocolate • Marble • Carrot-Walnut • Orange Delight
French Vanilla • Mocha • Strawberry Amaretto • Almond

After you've decided on your cake style, shape and flavor, finish it off with a delectable filling to make it your very own.

Suggested Wines

WHITE WINES

- Chardonnay, Beaulieu Vineyards "Coastal"** \$20.00
Very fresh aromas of Granny Smith apples and citrus with a beautiful long finish
- Chardonnay, Sterling "Vintage Select"** 21.00
Showy aromas of apple and citrus reflect the long cool growing season. On the palate, the wine has a lively rich lingering finish.
- Chardonnay, St. Francis** 22.00
A well balanced, medium-bodied Chardonnay with elements of nutmeg, vanilla and a touch of oak.
- Chardonnay, Toad Hollow** 23.00
A delicious dry, crisp white wine
- Pinot Grigio, Castello D'Albola** 20.00
Light straw yellow in color and reasonably dry. Ample bouquet reminiscent of fresh dried hay and toasted almonds.
- Pinot Grigio, Stella** 18.00
Vibrant on the palate with fresh fruit, light and refreshing. Drink as an aperitif or enjoy with pasta or seafood
- White Zinfandel, Beringer** 16.00
Bright salmon in color, fresh and fruity with a crisp, clean finish
- White Zinfandel, Forest Glen** 19.00
Crisp, bright and delicious. Good lively fruit and a long lasting finish.

RED WINES

- Cabernet Sauvignon, C.K. Mondavi** 18.00
Classic dark red in color it displays a lovely bouquet of berries and oak. A full-bodied wine with good varietal character and power.
- Cabernet Sauvignon, Charles Krug** 34.00
Bright, dark garnet color. Rich, fruity bouquet, with a strong berry character and hints of oak and mint.
- Merlot, Leaping Horse** 20.00
Light to medium bodied wine. Juicy plum and blackberry flavors.
- Merlot, Yellow Tail** 18.00
Soft, smooth and delicately rich, showing generous fruit flavors and a long supple finish.
- Merlot, Beaulieu Vineyards "Napa"** 27.00
A full-bodied red wine that is soft on the palate with hints of blackberry fruit.
- Shiraz, Wyndham** 20.00
A medium to full bodied Shiraz with an attractive bouquet of rich plum and pepper spice. Ripe, sweet fruit flavors are complexed by oak tannins.
- Reserve Shiraz, Jacob's Creek** 23.00
A rich, full-bodied style, showing concentrated ripe mulberry and complex berry fruits.

SPARKLING WINES

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|---|---------------------------|---------------------|
| Martini & Rossi Asti Spumante, Italy | 1/2 bottle -13.00 | Full - 23.00 |
| Moet & Chandon White Star, France | 1/2 bottle - 25.00 | Full - 45.00 |