

# OLDE MILL INN & GRAIN HOUSE

## BARBEQUE WEDDING MENU

Seasonal Menu Available May through September

### At the Bar:

Five-Hour Open Bar with Premium Liquor, Beer, Wine & Soda  
Special Seasonal Cocktails will be Served  
Sangria, Fresh Fruit Mojitos and Seasonal Summer Ale

### COCKTAIL HOUR

#### ELABORATE COLD DISPLAY

Garden Vegetable Crudit  with Dips  
Cheese Display with Assorted Crackers  
Sliced Fresh Fruit  
Corn & Black Bean Salad  
Watermelon & Mint Salad  
Tomato Bruschetta with Crostini  
Sliced Tomato & Mozzarella with Fresh Basil, Olive Oil & Balsamic Drizzle  
Fresh Homemade Guacamole with Tri Colored Tortilla Chips  
Pineapple & Mango Salsa with Crisp Pita  
Hummus Trio with Pita Triangles – Braised Beet, Roasted Red Pepper, Salsa Verde

#### BUTLER-PASSED HORS D'OEUVRES

Grilled Shrimp & Andouille Sausage Skewers  
Pulled Pork on Jalapeno Corn Bread  
All Beef Franks with Mustard in Pastry Puff  
Mini Chicken & Waffles with Maple Drizzle  
Fried Pickles Skewered with Spicy Ranch Dipping Sauce  
Loaded Baked Potato Bites

# BARBEQUE WEDDING MENU

(Continued)

Please Enhance Your Cocktail Hour by choosing  
Two (2) Chef Attended Stations

## BRAZILIAN BAJA STATION

Sliced Beef, Ham and Chicken cooked over Large Iron Hot Plate  
Served with Pita Pockets and Over a Dozen Assorted Salsas and Condiments to include Pico de Gallo, Grilled Pineapple Salsa, Fresh Avocado, Chimichurri, Garlic Lime Aioli



## NEW JERSEY SLIDER BAR

From Wrought Iron We will Serve...

Angus Beef Sliders Topped with Frizzled Onions, Cheddar Cheese, & BBQ Sauce  
Maryland Crab Cake Sliders, Lettuce, Tomato with Pecan Remoulade  
Petite BLTs with Hickory Smoked Bacon, Crisp Lettuce & Tomato,  
& Basil Mayonnaise on Sourdough  
Vegetable Burger Sliders with Tomato, Cucumber Yogurt, Ketchup & Relish

Served with Waffle Fries



## BEER GARDEN GRILL

Smoked Sausages - Kielbasa & Bratwurst  
Caraway Kraut  
Pan Fried Potato Pierogies  
Homemade German Red Bliss Potato Salad  
Warm Pretzels  
Assortment of Five Mustards



# BARBEQUE WEDDING MENU

(Continued)

## SOUTH OF THE BORDER

Mini Beef & Fish Tacos

Toppings to include... Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream,  
Guacamole, Pineapple Mango Salsa & Pico de Gallo

From a Silver Chafing Dish, we will Serve Miniature Spicy Beef Empanadas

Margaritas on the Rocks



## MASON DIXON STATION

Pulled Pork Panini & Shrimp Po Boys

Mac & Cheese Bar with all the toppings...

BBQ Chicken, Cajun Andouille Sausage, Toasted Breadcrumbs, Bacon, Diced Tomatoes,  
Shredded Cheeses, Hot Sauces, Chives, Sautéed Mushrooms, & Minced Broccoli

Pitchers of Sweet Tea Sangria

*Cranberry Juice, Sweet Tea Flavored Vodka, Fresh Lemon Juice & Topped with Lemon Lime Soda*



# BARBEQUE WEDDING MENU

(Continued)

Champagne Toast

## DINNER BUFFET

### *Salads*

Yukon Gold Potato Salad

Marinated Green Bean Salad with Cherry Tomatoes, Crumbled Goat Cheese,  
& Pine Nut Vinaigrette

Creamy Cole Slaw

Garden Salad with Julienne Vegetables & House Vinaigrette

### *Entrees & Sides*

Cabernet Braised Boneless Short Ribs, Bistro Style

Barbequed Chicken Breast with Warm Roasted Corn Salad

New England Littleneck Clams Steamed in Garlic Lemon Butter Sauce

Crumb Crusted Baked Mac-n-Cheese or Chilled Pasta Salad

Oven Baked Beans

Summer Vegetable Medley

Roasted Potatoes

Iron Skillet Corn Bread

### *Desserts*

Custom Designed Wedding Cake – Plated & Served to Each Guest

### *Ice Cream Cookie Sandwich Bar*

Chocolate Chip Cookies, Oatmeal Raisin Cookies, & Sugar Cookies

Topped with Vanilla & Chocolate Ice Cream

& Tossed in your Favorite Toppings

to Include Nuts, Rainbow & Chocolate Sprinkles, Crushed Oreos, Crushed Andes Candies,  
Coconut Shavings, & Mini Chocolate Chips

Coffee & Tea Service