



## The Olde Mill Inn Prom Package

**Build Your Own Cocktail Hour & Dinner Reception  
Or Design the Entire Event Cocktail Reception Style:**

### **Butlered Passed Hors D'Oeuvres**

(Please Select Six)

Mini Chicago Style Pizza  
Popcorn Shrimp with Cocktail Sauce  
Miniature Brie Grilled Cheese Sandwiches with  
Tomato-Raspberry Ketchup  
All-Beef Franks in Mustard Pastry Dough  
Chinese Spring Rolls with General Tso's Sauce  
Crispy Potato Pancakes with Apple Sauce

Chicken or Beef "Sate" with Teryaki Glaze  
Miniature Twice Baked Potatoes  
Sesame Breaded Chicken with Sweet Chili Sauce  
Prosciutto and Provolone Roulades with Herbed  
Mascarpone  
Coconut Chicken Salad with Crisp Wontons



### **International Cheeses & Fresh Garden Crudités Display**

With an Assortment of Flat Breads & Crackers

Garnished with Assorted Seasonal Fruits

Dips to Include Roasted Bermuda Onion with Rosemary and White Bean-Fennel

**Display to Include Ice Sculpture with High School Initials**



### **Cosmopolitan Potato Bar**

Fresh Whipped Idaho Potatoes Served Martini Style with a Service Bar of...  
Crispy Smoked Ham, Green Spring Onions, Fresh Snipped Chives, Gravy, Crispy Bacon Bits,  
Sweet Butter, Sour Cream, Shredded Cheeses, and Cheddar Cheese Sauce

### **All American Grill Station**

From Wrought Iron We will Serve...

Mini Angus Beef Cheeseburger Sliders & All-Beef Mini Hot Dogs  
Served with Pickles, Ketchup, & Mustard  
Regular Salted Idaho Fries



### **Italian Station**

Please Select Two (2) of the Following to be Made to Order...

Penne Pasta Served in a Traditional Pink Triple Distilled Vodka Sauce  
Artisanal Tortellini with Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce  
Radiator with Grilled Chicken, Grape Tomatoes, Broccoli, Black Olives, Roasted Garlic Broth  
Farfalle with Sundried Tomatoes, Leaves of Baby Spinach, Roasted Garlic, Pine Nuts  
Fresh Basil and Extra Virgin Olive Oil



### **South American Station**

Flour Tortillas with Beef or Chicken Fajitas  
Accompanied by Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream, & Pico de Gallo,

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



### **Chinatown Stir-Fry Station**

In a Hand Hammered Wok, Your Choice of...

Chicken Lo Mein Noodles, Accompanied by  
Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas and Plum Roasted Pork  
*Served From To-Go Containers with Lucky Fortune Cookies and Authentic Chop Sticks*  
Accompanied by Vegetarian Wok-Fried Rice and Steamed Pork Shu Mai Dumplings



### **Carving Station**

Please Select Two (2) Items to be Carved...

Black Peppercorn Crusted Sirloin Strip of Beef, Port Wine Reduction  
Smoked and Roasted Smithfield Ham - Bone In, with Whole Grain Mustard Sauce  
Molasses Lacquered Loin of Pork  
Roasted Vermont Turkey Breast with Sage Pan Gravy and Cranberry-Orange Compote



~ Dinner Service – Choice of Buffet or Plated ~

**Buffet Dinner:**

Dinner will Include Warm Rolls with Creamery Butter

Freshly Tossed Caesar Salad

Organic Field Green Blend with Two Dressings

**Buffet Selections**

**Please Select Three (3)**

Sliced Grilled London Broil Soft Garlic-Basil Polenta and Rich Pinot Noir Jus

Barbecued Chicken Breast Warm Roasted Corn Salad

Chardonnay Basted Chicken Bear Claw Carrots and Braised Greens with Fresh Herbs Natural Reduction

Classic Chicken or Sole Francaise

Rigatoni Pasta Tossed with Fire-Roasted Peppers, Fresh Peas and Triple Filtered Vodka Sauce

Baked Penne Pasta with Plum Tomato Sauce, Fresh Mozzarella, and Italian Sausage

Chicken Tenderloins with Honey Mustard and Ketchup

Hot Entrees Accompanied by Roasted Potatoes or Mashed Potatoes & Sautéed Seasonal Vegetables



**Plated Dinner:**

**Appetizers**

Please Select One (1)

Organic Butter Bibb Lettuce, Candied Walnuts & Granny Smith Apple, Cider Vinaigrette

Hearts of Romaine “Caesar Salad Style”, Dry Aged Monterey Jack Cheese and Extra Virgin Olive Oil

Hand Stretched Mozzarella with Tomatoes, Extra Virgin Olive Oil, Fresh Basil and Aged Balsamic Vinegar



**Plated Entrees**

Please Select Two (2)

Grilled Boneless Breast of Chicken Topped with Toasted Garlic Spinach,  
Mozzarella Cheese and Stewed Tomatoes

Grilled Boneless Breast of Chicken Francaise, Marsala or Piccata Style

Sliced Marinated London Broil with Shallot Bordelaise Sauce

Fire Grilled Flat Iron Steak with Portobello Mushroom Sauce

3-Cheese Cannelloni with Mild Tomato “Gravy” with Parmesan and Parsley

All Entrées served with Seasonal Vegetables and Rosemary Roasted Potatoes

**Dessert is Included in the above Packages to Include Your Choice Of:**

Chocolate Mousse Cake or NY Style Cheesecake served to each Guest Tableside

Or

Ice Cream Sundae Bar

~ Unlimited Soft Drinks Included with Dinner Menus ~

Package & Menus Are Customizable

Pricing Includes the Washington Ballroom for Five Hours Set up to Your Liking  
A Selection Of Linen Colors, House Centerpieces, Votive Candles, Place Cards  
Outdoor Courtyard & Gardens with Gazebo for Cocktail Hour & Pictures

Please call our Sales Office at 908-696-2315 for Planning & Pricing