

**The 1761 Old Mill**  
RESTAURANT AND COUNTRY STORE

**Banquets**

**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)

Fresh Fruit Cup with Sherbet ~ Soup du jour

## Salads

(Choice of One)

Tossed Garden Salad ~ Caesar Salad

## Entrees

CHICKEN DIVON - a crispy chicken breast topped w/broccoli, Swiss cheese, and lemon veloute . . . . .	26.99
BAKED STUFFED BREAST OF CHICKEN with a cranberry walnut stuffing topped with an apple maple glaze . . . . .	24.99
SALTIMBOCCA - Chicken breast stuffed with spinach, onions, Italian ham and cheese topped with a demi glaze . . . . .	25.99
GRILLED PORK TENDERLOIN with a mushroom gravy . . . . .	26.99
GRILLED TOP SIRLOIN - topped with Bordelaise sauce . . . . .	28.99
BROILED NEW YORK STRIP SIRLOIN . . . . .	31.99
GRILLED FILET MIGNON topped with sauteed mushrooms . . . . .	35.99
ROAST PRIME RIB OF BEEF au jus - Junior Cut - 12 oz. . . . .	33.99
FRESH NORWEGIAN SALMON - topped with shallots and dill . . . . .	26.99
FRESH BAKED HADDOCK with crumb topping . . . . .	25.99
BAKED STUFFED SHRIMP - Served with drawn butter . . . . .	26.99
BAKED SEA SCALLOPS - with crumb topping . . . . .	28.99
SEAFOOD TRILOGY - Scallops, Salmon, & Shrimp Casserole baked with Newburg Sauce . . . . .	27.99
BAKED STUFFED FILET OF SOLE NEWBURG . . . . .	25.99

## Accompaniments

Potato of the Day ~ Vegetable du Jour  
Corn Fritters ~ Dinner Rolls ~ 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

*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.  
Prices Subject to Change according to the Market.  
All deposits are non-refundable.  
Separate checks are not allowed for private functions.*

# Banquet Buffet

## Appetizers

*(For Arrival)*

Fruit and Cheese Board

*(Choice of One)*

Soup du Jour ~ New England Clam Chowder  
Fresh Fruit Cup with Sherbet

## Cold Entrees and Salads

Pasta Salad ~ Tomato and Cucumber Salad ~ Tossed 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 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 and shallots*

## Accompaniments

Potato of the Day ~ Vegetable du Jour  
Corn Fritters with syrup ~ Dinner Rolls  
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

\$27.99 Per Person

(25 Guest Minimum)

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

*Prices Subject to Change according to the Market.*

*Carving Stations are also available at additional charge.*

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

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# *Special Limited Buffet*

## **Appetizers**

*(Choice of One)*

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

## **Cold Entrees and Salads**

Fresh Garden Salad ~ Pasta Salad ~ Tomato and Cucumber Salad

## **Hot Entrees**

*(Choice of Three)*

Baked Haddock *with Seafood Crumb Topping*  
Broiled Salmon *with Lemon Piccata Sauce*  
Teriyaki Steak Tips *with peppers and shallots*  
Baked Stuffed Chicken with Cranberry & Walnuts *topped with an apple maple glaze*  
Chicken and Broccoli Ziti  
Baked Ziti *with garlic bread*

## **Accompaniments**

Potato of the Day ~ Vegetable du Jour  
Dinner Rolls ~ Our Own Fresh Baked Pecan Rolls  
Corn Fritters with Syrup

## **Beverage**

Coffee ~ Tea ~ Decaf

## **Desserts**

*(Choice of One)*

Ice Cream with Strawberries  
Apple Crisp with Whipped Cream

**\$22.99 Per Person**  
(25 Guest Minimum)

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

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# Hors D' Oeuvres

## COLD

	25 PIECES	50 PIECES	100 PIECES
ICED SHRIMP .....	-	\$70.00	\$135.00
STUFFED EGGS .....	-	35.00	70.00
FINGER ROLLS			
Assorted Tuna, Egg and Ham .....	-	100.00	195.00
Crabmeat Salad .....	-	155.00	220.00
Lobster Salad .....	100.00	195.00	-
COLD MEAT PLATTER .....	\$3.75 per person		
FRESH FRUIT & CHEESE BOARD with crackers ..	\$3.75 per person		
RAW VEGETABLE PLATTER .....	\$2.50 per person		
CHEDDAR CHEESE SPREAD .....	\$35.00 per pint -\$60.00 per quart		

## HOT

	50 PIECES	100 PIECES
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		
STUFFED MUSHROOM CAPS .....	55.00	105.00
BUFFALO WINGS .....	70.00	115.00
(Served with Bleu Cheese & Celery Sticks)		
SCALLOPS WRAPPED WITH BACON .....	95.00	185.00
MINI ASSORTED QUICHE .....	55.00	100.00
COCONUT SHRIMP .....	65.00	130.00
HAWAIIAN CHICKEN .....	55.00	105.00
MINI SKEWERED TERIYAKI BEEF .....	65.00	125.00

*Minimum Order 25 Pieces (Except \*\* Items)*

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*P.O. Box 460 - Route 2A - Westminster, MA - Telephone: 1-978-874-5941*

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# *Punch List*

*Prices are Per Gallon*

## **Non-Alcoholic Content**

### CALIFORNIA

*Citrus Juice, Pineapple Juice, Lemon Juice, Carbonated Water, Sugar - \$35.00*

### CRANBERRY

*Cranberry Juice, Apple Juice, Carbonated Water - \$35.00*

## **Alcoholic Content**

### MALIBU BREEZE

*Malibu Rum, Pineapple and Orange Juice - \$65.00*

### LIGHT CHAMPAGNE PUNCH

*Champagne, Ginger Ale, Orange Juice, Cranberry Juice - \$60.00*

### MIMOSA

*Our Sparkling Wine and Orange Juice with fresh orange slices - \$60.00*

### CHAMPAGNE MELON PUNCH

*Champagne, Midori, Orange Juice - \$65.00*

### CAPE CODDER

*Cranberry Juice and Vodka - \$60.00*

### WINE PUNCH

*Citrus Juices, Pineapple Juice, White Wine, Peach Brandy, Puerto Rican Light Rum, Sugar, Carbonated Water - \$65.00*

### SANGRIA

*A Spanish celebration favorite - Red Wine and Fruit Punch - \$60.00*

### POINTSETTIA

*Sparkling wine & Cranberry Juice with lime garnish - \$60.00*

### HOT CHOCOLATE BAR

*Hot Chocolate, whipped cream and chocolate sauce (Ask about Baileys)  
\$100.00 (Minimum of 25 guests)*

### MIMOSA BAR

*\$3.75 per person - (Minimum of 25 guests)*

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# Suggested Wines

## White Wines

Chardonnay, Chateau St. Jean (California)	22.00
<i>Aromas of ripe apple and lemon pie with warm vanilla and brown spice.</i>	
Chardonnay, Kendall-Jackson (California)	26.00
<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, Montevina (California)	23.00
<i>Montevina's Pinot Grigio exhibits a clean, fresh aroma of ripe citrus, pear and peach fruit.</i>	
Pinot Grigio, Di Lenardo (Italy)	23.00
<i>Very good, with pineapple, light almond and mango character. Medium body, good acidity, and a medium to long finish.</i>	
Johannesburg Riesling, Kendall Jackson (California)	24.00
<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)	24.00
<i>Here's a bright and lively choice, with varietal notes of citrus, grass and fig underscored by healthy acidity.</i>	
White Zinfandel, Sutter Home (California)	17.00
<i>Delightfully light, fruity blush wine boasting pleasing pink-salmon color, bright, fresh aromas of wild strawberries.</i>	

## Red Wines

Cabernet Sauvignon, Robert Mondavi (California)	22.00
<i>Velvety layers of blackberry, plum and cassis.</i>	
Cabernet Sauvignon, Buena Vista (California)	28.00
<i>Aromas of Blackberry, fresh plum and chocolate. Flavors of black cherries and berry pie.</i>	
Merlot, Bogle (California)	22.00
<i>Soft, round, supple black-cherry fruit with hints of cedar and spice.</i>	
Merlot, Rodney Strong (California)	28.00
<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, Deloach (California)	24.00
<i>Rich, complex, and elegant with aromas of ripe berries and spice.</i>	
Shiraz, Rosemount (Australia)	22.00
<i>This is a generous full bodied and robustly flavored wine.</i>	

## Sparkling Wines

	½ bottle/full
Martini & Rossi Asti Spumante, Italy	14.00/25.00
Moet & Chandon White Star, France	59.00