

The 1761 Old Mill
RESTAURANT AND COUNTRY STORE

Banquets

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

Banquet Menu

Appetizers

Fruit and Cheese Board
(For Arrival)

(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	27.99
BAKED STUFFED BREAST OF CHICKEN with a cranberry walnut stuffing topped with an apple maple glaze	25.99
SALTIMBOCCA - Chicken breast stuffed with spinach, onions, Italian ham and cheese topped with a demi glaze	26.99
GRILLED PORK TENDERLOIN with a mushroom gravy	27.99
GRILLED TOP SIRLOIN - topped with Bordelaise sauce	29.99
BROILED NEW YORK STRIP SIRLOIN	32.99
GRILLED FILET MIGNON topped with sauteed mushrooms	36.99
ROAST PRIME RIB OF BEEF au jus - Junior Cut - 12 oz.	34.99
FRESH NORWEGIAN SALMON - topped with shallots and dill	27.99
FRESH BAKED HADDOCK with crumb topping	26.99
BAKED STUFFED SHRIMP - Served with drawn butter	27.99
BAKED SEA SCALLOPS - with crumb topping	29.99
SEAFOOD TRILOGY - Scallops, Salmon, & Shrimp Casserole baked with Newburg Sauce	28.99
BAKED STUFFED FILET OF SOLE NEWBURG	26.99

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

\$28.99 Per Person

(25 Guest Minimum)

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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

\$23.99 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)	18.00
<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, Penfolds Koonunga (Australia)	24.00
<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
Moët & Chandon White Star, France	59.00