

The 1761 Old Mill
RESTAURANT AND COUNTRY STORE

Special Events

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

(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)

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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

\$22.99 Per Person
(25 Guest Minimum)

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

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Old Mill Favorites

APPETIZER

(Choice of One)

Soup du Jour ~ French Onion Soup

ADDITIONAL APPETIZERS

Shrimp Cocktail	\$ 8.99
Boneless Buffalo Wings	\$ 8.99
Potato Skins	\$ 9.25
Fried Mozzarella Sticks	\$ 8.50

ENTREES

Roast Country Duckling <i>with Orange Sauce or Gravy</i>	\$25.99
Baked Stuffed Chicken Breast <i>with a Cranberry Walnut Stuffing topped with an Apple Maple Glaze</i>	\$21.99
Roast Prime Rib of Beef Regular Cut	\$28.99
Broiled Filet Mignon <i>topped with Sauteed Mushrooms</i>	\$30.99
Baked Stuffed Shrimp	\$25.99
Baked or Fried Sea Scallops	\$26.99
Fresh Baked Haddock <i>with light crumb topping</i>	\$25.99
Vegetable Primavera	\$18.99
Wild Mushroom Tortellini	\$20.99

Entrees served with:

~ Tossed Garden Salad ~ Potato of the Day ~
~Vegetable Du Jour ~ Dinner Rolls ~
~ Plus Our Famous Fresh Baked Pecan Rolls and Corn Fritters ~
~ Coffee ~ Tea ~ Decaf ~

DESSERTS

~ Ice Cream with Chocolate Sauce ~
~ Ice Cream with Strawberries ~
~ Hot Apple Crisp with Whipped Cream ~

All guests must order from this menu.

Maximum 25 people for this menu.

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Vegetarian Buffet

APPETIZER

(Choice of One)

Punch Bowl ~ Fresh Fruit Cup with Sherbet

COLD ENTREES

Fresh Garden Salad ~ Mixed Olive Salad
Tomato & Cucumber Salad ~ Potato Salad

HOT ENTREES

(Choice of Five)

Cauliflower Au Gratin ~ Corn ~ Macaroni & Cheese
Baked Ziti ~ Green Beans Almondine ~ Broccoli Casserole
Au Gratin Potatoes ~ Roasted Red Potatoes ~ Vegetable Medley
Tortellini Pesto ~ Vegetable Primavera
Eggplant Parmesan
Chickettes (\$1.00 extra per person)

Entrees served with:

~ Our Famous Fresh Baked Pecan Rolls and Corn Fritters ~
~ Dinner Rolls ~
~ Coffee ~ Tea ~ Decaf ~

DESSERTS

(Choice of One)

~ Ice Cream with Strawberries ~
~ Hot Apple Crisp with Whipped Cream ~

\$20.99 Per Person

(25 Guest Minimum)

We cannot allow any changes in this menu without extra charges.

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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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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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