

Mill Pond Sterling Wedding Menu



Your Cocktail Hour

Bistro Table

Platters of International Cheeses with Carr's Crackers
Assorted Fresh Artistically Arranged Raw Garden Fresh Vegetables
with Ranch and Bleu Cheese Dip
Market Fresh Seasonal Fruits
Chefs Gourmet Pasta Salad
Greek and Italian Olives
Seasonal Marinated Grilled Vegetables

Gourmet International Station with Garlic Bread *(please select four)*

Sausage and peppers in a savory fresh marinara
Penne ala Vodka with prosciutto, fresh basil and imported asiago cheese
Grilled Chicken Tri-color Rotini with, sun dried tomato in a light sage cream sauce
Eggplant Rollatine with four cheeses
Farfalle Pasta with Italian ham, sweet baby peas in a reggiano cream sauce
Penne Primavera with sautéed garden vegetables in a light garlic herb sauce
Chicken Parmigiana tomato basil sauce fresh mozzarella
Tortellini ala Pesto with pignoli, basil, garlic, parmesan infused cream sauce
Mussels Marinara Prince Edward island mussels steamed in a light tomato wine sauce

Chef's Carving Board

(please select one)

Honey Roasted Turkey with Orange, cranberry & sage salsa

Fresh Roast Beef with Exotic Mushroom Gravy

Jamaican Rubbed Pork Loin with Lacquered with Molasses

:Smoked Ham with Caramelized Pineapples.

White Glove Butler Style Hot and Cold Hor D'oeuvres

Our Chef will prepare a Delightful array of Hor D'Oeuvres for your Reception

Passed Hor D'oeuvres

(please select six)

Stuffed Mushrooms with a spinach and feta filling

Coconut Chicken on a skewer with asian dip sauce

Homemade Fried Mozzarella with Tomato basil dip

Vegetable Spring Rolls with an Asian dip sauce

Teriyaki marinated beef brochettes with pineapple

Sesame chicken skewers with Spicy Duck sauce

Gourmet Franks wrapped in puff pastry

Fried Ravioli With Marinara Dipping Sauce

Spankopita spinach -feta in phlylo

Cheddar Potato Puffs cheddar mashed potatoes wrapped in puff pastry

Roast Filet Mignon en croute

Maryland Jumbo Crab Cakes with Dijonaise

Gourmet Fresh Mozzarella pizza crisps

Cocktail Service

Throughout Your affair, we will provide unlimited Top Shelf Liquors, Chilled Champagne, Bottled Beer, House Wines, Soft Drinks and Juices.

Absolute Vodka, Flavored Vodkas, Tangeray Gin, Bacardi Rum, Dewars White Lable Scotch, Seagrams-7, Jack Daniels, Southern Comfort, Captain Morgan Rum, Malibu, Cuervo Tequila, Martinis, Cosmopolitans And Appletinis. Budweiser, Bud Light, Coors Light and Corona, O'Doul's Non-Alcoholic Beer, Chilled Chardonnay, Pinot Grigio, Merlot, and White Zinfandel Wines

Our professional Bartenders are trained to serve responsibly (Mill Pond has a "No Shot" Policy at their Bars)

Your Wedding Dinner

Sparkling Champagne Toast

Salad Course

(please select one)

Classic Caesar Salad: crisp romaine, lemony garlic Caesar dressing toasted croutons

Mixed Garden Salad: blend of romaine mesculine greens Tomatoes cucumbers shredded carrots and red cabbage

Greek Salad: classic with olives, cucumbers, tomatoes, red onion and feta cheese

Guest Main Entrees

(please select one beef, one chicken, one seafood and one vegetarian)

CHICKEN:

Chicken Sorrentino topped with prosciutto, fontina cheese and a Light Sherry wine Sauce

Chicken Rossi Rollatine Stuffed with Prosciutto, Fontina Cheese, and Seasoned Bread Crumb with a Dried Cherry Demi-Glace

Lemon Pepper Honey Lacquered Chicken- Boneless Double Breast of Chicken Broiled with a Lemon Pepper Honey Glaze

BEEF:

Slow Roasted Prime Rib Au Jus

Roast Sliced Hanger Steak with a Merlot, Shallots, & Herb Sauce

Filet of Sirloin Au Poivre Brandy Cream and Black Peppercorns,

Tournedos of Beef Sirloin finished with a burgundy wine sauce

FISH:

Fresh Herbs Encrusted Tilapia broiled to perfection served with a Velvety Dijon white wine sauce

St. Peter's Pan Seared finished with a Mango Salsa, Citrus Buerre Blanc

Stuffed Sole with a crab stuffing lemon butter wine sauce

VEGETARIAN:

Penne Prima Vera tossed with roasted garlic and extra virgin olive oil fresh garden vegetables

Roasted Vegetable Lasagna with a plum tomato basil marinara

All Guest's Entrees are accompanied by:

Fresh Seasonal Vegetable Medley and choice of Rosemary Roasted Red Bliss Potatoes or Savory Rice Pilaf ~ Oven Baked Rolls and Butter

Our chef can advise you on seasonal availability of farm fresh products and accommodate any special requests if notified prior to your affair.

Your Wedding Cake

A Custom Designed Tiered Wedding Cake

Table Side Coffee Service

Freshly Brewed Espresso, Columbian Coffee, Decaffeinated Coffee, Lipton and Herbal Teas

Also Included in Our Wedding Package:

A Personal Maitre'D and Bridal Attendant will see to it that every detail of your Special day is Perfect!

Exclusive use of our Private Bridal Room

Custom Linens

Directional Maps for your Wedding Invitations

Place Cards for all your Guests

A Personal Banquet Consultant to help plan your reception here at Mill Pond

May We Suggest Other Presentations and Services to Enhance your Reception

Jumbo Chilled Gulf Shrimp Butler Passed with Spicy Cocktail Sauce & Lemons, Additional **\$6.00 per person**

Ice Cream Sundae Bar - Additional **\$3.00 per person**

International Coffee & Cordial Bar with Modified Viennese
Fine Liquors with Espresso and other International Coffees, Mini French & Italian Pastries, Brownies, Fancy Cookies and chocolate dipped strawberries for each of your Guests' Tables, Additional **\$5.00 per person**

Full Viennese Table With International Coffee & Cordial Bar

Assortment of Delectable Cakes, Fresh Baked Pies, Brownies, Pastries, Gourmet Cookies, Chocolate Dipped Fruit, International Coffee and Cordial Bar.
Additional **\$8.00 per person**

Chocolate Fondue Fountain

Experience The Mouth Watering Aroma of Cascading Chocolate. Surrounded by, bananas, strawberries, pineapple, cantaloupe, honeydew, marshmallows, pretzels & maraschino cherries. Additional **\$4.00 per person**

Valet Parking \$75.00 per attendant (minimum three) **Required** on an afternoon reception

Ceremonies \$500.00 for one half hour set up with decorated Gazebo

Anthony Matthew Caterers At Mill Pond Congratulates You on Your Engagement!!!