

Mill Pond Sterling Wedding Menu



Your Cocktail Hour

Bistro Table

Platters of International Cheeses with Crackers
Assorted Fresh Artistically Arranged Garden Fresh Vegetables with Ranch and Bleu Cheese Dip
Market Fresh Seasonal Fruits
Chefs Gourmet Pasta Salads
Greek and Italian Olives
Seasonal Marinated Grilled Vegetables
Mozzarella and Tomato

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 Piccata with lemon, capers and artichokes
Asian Beef Stir Fry with bok choy and vegetables
Mussels Marinara Prince Edward island mussels steamed in a light tomato wine sauce
Classic Paella with Chicken, Shrimp and Sausage

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 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 dipping sauce

Homemade Fried Mozzarella with Tomato basil dip

Vegetable Spring Rolls with soy 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

Brushetta classic tomato concasse

Cocktail Service

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

Absolute Vodka, Flavored Vodkas, Tanqueray Gin, Bacardi Rum, Dewars White Label Scotch, Seagrams-7, Jack Daniels, Southern Comfort, Captain Morgan Rum, Malibu, Cuervo Tequila, Martinis, Cosmopolitans And Appletinis. Budweiser, Bud Light and Heineken, 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 mesculin greens Tomatoes cucumbers shredded carrots and red cabbage & balsamic vinaigrette

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

All of the above can be topped with Marinated Grilled Chicken

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 plum tomato basil marinara

Children's Meal Available

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 and Chair Covers

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**

Make Your Own 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

Ceremony On Site-additional fee

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