

# **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*

*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

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

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