

Wedding Menu

Included in all buffets & plated offerings:

ASSORTED CHEESES & CRACKERS

CHARCUTERIE

*Local & Imported Meats & Cheeses, Jams, Honey, Breads & Crackers,
Pickled vegetables, Dried & Fresh Fruits +8*

MEDITERRANEAN SPREAD

*Chef's Hummus, Chef's Baba Ghanoush, Fresh Vegetables, Prepared
Mediterranean Salads, Marinated Vegetables, Fresh & Toasted Pita +6*

Passed Appetizers:
Choose 3

PROSCIUTTO WRAPPED MELON

MINI STUFFIES

BACON WRAPPED ASPARAGUS

BRUSCHETTA TOMATOES

SCALLOPS WRAPPED WITH BACON +6

SHRIMP COCKTAIL +6

MINI CRAB CAKES W/ REMOULADE +5

The Miller's Dinner Buffet

\$45

Salad

CAESAR SALAD

*Romaine, Caesar Dressing,
Croutons, Parmesan*

or

GARDEN SALAD

*Mixed Greens, Grape Tomatoes, Red Onion, Cucumber,
Shredded Carrots, Honey Curry Vinaigrette*

Bread

CHEF'S SELECTION OF DINNER ROLLS *or* CINNAMON BREAD +2

Choose One Carving Meat

ROASTED HERB ENCRUSTED PORK TENDERLOIN

SLOW ROASTED TURKEY BREAST

SMOKED HONEY HAM

with

BAKED COD

TAVERN CHICKEN PASTA *or* GRIST MILL'S MAC N' CHEESE

JAMBALAYA RICE WITH SEASONAL VEGETABLES *or* CHEF'S SEASONAL VEGETABLES

Dessert

VANILLA ICE CREAM

To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +2

The Swan Pond Buffet

\$67

Salad

CAESAR SALAD

*Romaine, Caesar Dressing,
Croutons, Parmesan*

or

GARDEN SALAD

*Mixed Greens, Grape Tomatoes, Red Onion, Cucumber,
Shredded Carrots, Honey Curry Vinaigrette*

Bread

CHEF'S SELECTION OF DINNER ROLLS *or* CINNAMON BREAD +2

Choose Two Carving Meats

SLOW ROASTED PRIME RIB

ROASTED HERB ENCRUSTED PORK TENDERLOIN

SLOW ROASTED TURKEY BREAST

SMOKED HONEY HAM

with

BAKED STUFFED SHRIMP *or* BAKED COD

CHICKEN CORDON BLEU *or* CHICKEN PICCATA

TAVERN CHICKEN PASTA *or* GRIST MILL'S MAC N' CHEESE

JAMBALAYA RICE WITH SEASONAL VEGETABLES *or* CHEF'S SEASONAL VEGETABLES

Dessert

VANILLA ICE CREAM

To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +2

The Grand Edna Buffet

\$87

Choose a Salad

CAESAR SALAD

Romaine, Caesar Dressing, Croutons, Parmesan

GARDEN SALAD

Mixed Greens, Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots, Honey Curry Vinaigrette

APPLE & WALNUT SALAD

Mixed Greens, Red Onion, Cucumber, Fresh Apple, Cranberry Walnut Vinaigrette

Bread

CHEF'S SELECTION OF DINNER ROLLS *or* CINNAMON BREAD +2

Choose Two Carving Meats

SLOW ROASTED PRIME RIB

ROASTED HERB ENCRUSTED PORK TENDERLOIN

SLOW ROASTED TURKEY BREAST

SMOKED HONEY HAM

with

SEAFOOD JAMBALAYA *or* LOBSTER RAVIOLI WITH SHERRY CREAM SAUCE

BAKED STUFFED SHRIMP *or* BAKED COD

CHICKEN CORDON BLEU *or* CHICKEN PICCATA

TAVERN CHICKEN PASTA *or* GRIST MILL'S MAC N' CHEESE

GARLIC MASHED POTATOES *or* OVEN ROASTED POTATOES

Dessert

VANILLA ICE CREAM

To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +2

A Millstone Dinner

PLATED MEAL | \$49

Bread

CHEF'S SELECTION OF DINNER ROLLS *or* CINNAMON BREAD +2

First Course

GARDEN SALAD

Mixed Greens, Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots, Honey Curry Vinaigrette

Second Course

BAKED COD, GARLIC MASHED POTATOES, GREEN BEANS

10 OZ SLOW ROASTED PRIME RIB, GARLIC MASHED POTATOES, GREEN BEANS

Dessert

VANILLA ICE CREAM

To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +2

The Plated Feast

PLATED MEAL | \$62

Bread

CHEF'S SELECTION OF DINNER ROLLS *or* CINNAMON BREAD +2

First Course

NEW ENGLAND STYLE CLAM CHOWDER

Second Course

GARDEN SALAD

Mixed Greens, Grape Tomatoes, Red Onion, Cucumber, Shredded Carrots, Honey Curry Vinaigrette

Third Course

BAKED STUFFED SHRIMP SERVED IN CASSEROLE WITH LEMON

Fourth Course

FILET MIGNON, BEARNAISE BUTTER, GARLIC MASHED POTATOES, GREEN BEANS

1/2 ROASTED STUFFED CHICKEN, TRI-COLOR CARROTS, SHERRY CREAM SAUCE

Dessert

VANILLA ICE CREAM

To Accompany Wedding Cake

or

FAMILY STYLE MINI PASTRIES *or* CHOCOLATE BUNDT CAKE +2