

## Old Mill Pond

- ❖ Executive Event Coordinator for Wedding
- ❖ Imported Cheeses, Fresh Fruit, Gourmet Crackers and Vegetable Crudités for all your guests and Bridal Party during the photography session
- ❖ Champagne toast for all your guests
- ❖ A complete four course meal
- ❖ Fresh Fruit Cup or Soup
- ❖ Garden Salad or Caesar Salad
- ❖ Main Entrée
- ❖ Tiered Wedding Cake
- ❖ Choice of two entrée selections with no additional fee
- ❖ Fresh lemon wheels in the water glass
- ❖ Table cloths and napkins in Ivory or White linen
- ❖ Elegant style table assignment numbers
- ❖ Bartender services

### **Boneless Breast of Chicken**

Francese, Marsala, Saltimbocca, Brandy Cream Sauce \$60.00

### **Statler Breast of Chicken**

Slow roasted with lemon and thyme sauce \$60.00

### **Roast Prime Rib of Beef**

Au jus ~ boneless ~ \$65.00

### **10oz Char Grilled Filet Mignon**

with Cabernet glaze \$70.00

### **Land and Sea Grille**

with a 6oz Filet Mignon & two baked stuffed Jumbo Shrimp \$75.00

with a 6oz Filet Mignon & Fresh New England Lobster Scampi style \$80.00

### **Grilled Salmon Filet**

Fresh grilled Atlantic Salmon topped with lemon caper sauce \$65.00

### **Baked New England Schrod**

with seasoned lemon butter sauce \$60.00

### **Baked Stuffed Jumbo Gulf Shrimp**

with seafood stuffing \$65.00

### **Atlantic Swordfish**

Grilled or Mediterranean Salsa \$70.00

All entrée selections include your choice of vegetable and starch, accompanied by coffee, decaffeinated coffee, and tea.

All prices subject to a 7% State & Local Tax and a 13% Service Charge and 7% Administrative Fee. The Administrative Fee does not represent a gratuity. ~ All prices subject to change without notice