

# Mill on the River

989 Ellington Rd 06074-3567 · +18602897929 · Updated: Jan 14, 2026

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## RAW BAR 5

|                                                                                                      |                |
|------------------------------------------------------------------------------------------------------|----------------|
| <b>Atlantic Ocean Rocks Tower</b>                                                                    | <b>\$21.95</b> |
| clams, seasonal oysters, jumbo shrimp, lump Maryland crabmeat, cocktail sauce, lemon Remoulade sauce |                |
| <b>Seafood Martini</b>                                                                               | <b>\$19.95</b> |
| Maine lobster meat, shrimp, crabmeat, seaweed salad, remoulade & cocktail sauces                     |                |
| <b>Jumbo Gulf Shrimp Cocktail</b>                                                                    | <b>\$4.95</b>  |
| <b>Point Judith Littleneck Clams</b>                                                                 | <b>\$4.95</b>  |
| <b>Seasonal East Coast Oysters</b>                                                                   | <b>\$4.95</b>  |

## TO BEGIN 15

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Blackened Jumbo Day Boat Sea Scallop</b>                                                                                                                                               | <b>\$16.95</b> |
| sweet potato puree, balsamic drizzle                                                                                                                                                      |                |
| <b>Sauteed P.E.I. Mussels "Poulette"</b>                                                                                                                                                  | <b>\$15.95</b> |
| with a garlic, white wine, and cream sauce                                                                                                                                                |                |
| <b>Giant Pretzel</b>                                                                                                                                                                      | <b>\$13.95</b> |
| oven-baked, beer cheese dipping sauce                                                                                                                                                     |                |
| <b>Oven-Roasted Eggplant Timbale</b>                                                                                                                                                      | <b>\$12.95</b> |
| sun-dried tomatoes, sauteed spinach, herb Alouette cheese, buffalo Mozzarella, tomato marinara                                                                                            |                |
| <b>Classic Calamari Fritti</b>                                                                                                                                                            | <b>\$15.95</b> |
| lemon & caper dipping aioli                                                                                                                                                               |                |
| <b>Coconut Shrimp</b>                                                                                                                                                                     | <b>\$16.95</b> |
| apple curry sauce                                                                                                                                                                         |                |
| <b>Garlic &amp; Gorgonzola Bread</b>                                                                                                                                                      | <b>\$9.95</b>  |
| rustic-style bread, roasted red peppers, garlic herb aioli, melted Gorgonzola                                                                                                             |                |
| <b>Fresh Buffalo Mozzarella</b>                                                                                                                                                           | <b>\$12.95</b> |
| pan-fried in a caper and marinara sauce                                                                                                                                                   |                |
| <b>Ravioli du Jour</b>                                                                                                                                                                    | <b>\$13.95</b> |
| <b>Italian Antipasto Plate for Two</b>                                                                                                                                                    | <b>\$21.95</b> |
| spicy eggplant caponata, olives, buffalo Mozzarella, roasted tomatoes & peppers, Tartufo truffle cheese, Prosciutto di Parma, Soppressata, caperberries, tomato & sweet basil bruschettas |                |

|                                                                            |                |
|----------------------------------------------------------------------------|----------------|
| <b>Maryland Crab Cake</b>                                                  | <b>\$17.95</b> |
| frisee & radicchio, lemon remoulade                                        |                |
| <b>Vineyard Escargot Chablisienne</b>                                      | <b>\$12.95</b> |
| garlic, white wine, butter, & Pernod sauce                                 |                |
| <b>Baked Clams Casino</b>                                                  | <b>\$17.95</b> |
| diced bacon, tri-colored bell peppers, red onions, jalapeno cheddar cheese |                |
| <b>New England-Sourced Cheese Plate for Two</b>                            | <b>\$19.95</b> |
| seasonal fruit garnish, candied walnuts, toast points, fig jam             |                |
| <b>Extra Rolls</b>                                                         | <b>\$0.50</b>  |
| one extra roll and butter                                                  |                |

**SOUPS AND SALADS** 7

|                                                                                                                                                                                             |                |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Traditional French Onion Soup</b>                                                                                                                                                        | <b>\$9.95</b>  |
| toasted baguette, melted Provolone cheese                                                                                                                                                   |                |
| <b>Signature Chopped Salad</b>                                                                                                                                                              | <b>\$13.95</b> |
| Iceberg & Romaine lettuces, hard-boiled egg, avocado, garbanzo beans, black olives, tomatoes, onions, bell peppers, apples, cucumbers, Gorgonzola, fresh lemon juice, herb-infused E.V.O.O. |                |
| <b>Toscana-Style Salad</b>                                                                                                                                                                  | <b>\$12.95</b> |
| baby field greens, caramelized pearl onions, tomatoes, crisp polenta croutons, buffalo Mozzarella, roasted garlic, marinated artichoke hearts, garlic-infused aged balsamic vinaigrette     |                |
| <b>Daily Soup</b>                                                                                                                                                                           | <b>\$7.95</b>  |
| seasonally-inspired and composed daily                                                                                                                                                      |                |
| <b>Mill's Classic Caesar Salad</b>                                                                                                                                                          | <b>\$12.95</b> |
| Romaine, Parmesan crisp, garlic herb croutons, shaved Parmesan, house-made dressing                                                                                                         |                |
| <b>Roasted Heirloom Beet Salad</b>                                                                                                                                                          | <b>\$13.95</b> |
| arugula, red beets, Granny Smith apples, gorgonzola cheese, shaved fennel, candied walnuts, lemon vinaigrette                                                                               |                |
| <b>"B.L.T." Wedge Salad</b>                                                                                                                                                                 | <b>\$12.95</b> |
| Iceberg lettuce, crisp bacon, diced tomatoes, Bleu cheese crumbles, buttermilk ranch dressing                                                                                               |                |

**HOUSE MADE PASTAS** 8

|                                                                                                                                       |                |
|---------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Vegetable Ravioli</b>                                                                                                              | <b>\$21.95</b> |
| tomato & basil cream sauce                                                                                                            |                |
| <b>Spicy Asian Pasta</b>                                                                                                              | <b>\$26.95</b> |
| snow peas, shrimp, chicken, baby bok choy, Shiitake mushrooms, spinach, sesame seeds, spicy red bean sauce, sesame seed oil, linguine |                |
| <b>Pappardelle Bolognese</b>                                                                                                          | <b>\$25.95</b> |
| wide ribbon pasta, house-made meat ragout, fresh ricotta cheese                                                                       |                |

|                                                                                                                 |                |
|-----------------------------------------------------------------------------------------------------------------|----------------|
| <b>Classic Sausage Rigatoni</b>                                                                                 | <b>\$25.95</b> |
| broccoli rabe, chicken, caramelized onions, spicy Italian sausage, diced pancetta, tomato and sherry wine sauce |                |
| <b>Signature Fra Diavolo</b>                                                                                    | <b>\$31.95</b> |
| P.E.I. mussels, shrimp, New Bedford scallops, spicy tomato sauce, shaved Parmesan, linguine                     |                |
| <b>Lobster Pasta</b>                                                                                            | <b>\$33.95</b> |
| bow-tie pasta, tomatoes, diced asparagus, Brie, Maine lobster meat, caramelized pearl onions, vodka cream sauce |                |
| <b>Rigatoni ala Vodka</b>                                                                                       | <b>\$24.95</b> |
| chicken, sauteed spinach, caramelized onions, crisp pancetta, shaved Parmesan                                   |                |
| <b>Shrimp Scampi</b>                                                                                            | <b>\$29.95</b> |
| linguine, jumbo shrimp, garlic butter sauce, diced asparagus spears, red pimentos                               |                |

MAIN PLATES 10

|                                                                                                                     |                |
|---------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Pecan-Crusted Atlantic Ocean Salmon</b>                                                                          | <b>\$28.95</b> |
| Yukon Gold potato puree, honey dijon sauce, zesty coleslaw                                                          |                |
| <b>Sesame-Crusted Ahi Tuna</b>                                                                                      | <b>\$35.95</b> |
| basmati rice pilaf with tri-colored bell peppers, snow peas, ginger soy sauce, pickled ginger, wasabi               |                |
| <b>Berkshire Pork Chop "Milanese"</b>                                                                               | <b>\$33.95</b> |
| crisp Parmesan herb crust, German potato salad, frisee, arugula & sweet roasted red & yellow peppers                |                |
| <b>Pan-Seared New Bedford Day Boat Scallops</b>                                                                     | <b>\$34.95</b> |
| seasonal risotto, wilted spinach, lemon beurre blanc                                                                |                |
| <b>Grilled Rack of Australian Lamb</b>                                                                              |                |
| roasted vegetable ratatouille, Yukon Gold potato puree, mint and tarragon demi-glace                                |                |
| <b>Pan-Seared Chilean Sea Bass</b>                                                                                  | <b>\$37.95</b> |
| Point Judith clams, broccoli rabe, roasted tomatoes, fingerling potatoes, lemon beurre blanc                        |                |
| <b>Baked Stuffed Shrimp</b>                                                                                         | <b>\$32.95</b> |
| Jumbo Gulf shrimp stuffed with classic crabmeat, shrimp and herb breadcrumb stuffing, rice pilaf, zesty coleslaw    |                |
| <b>Oven-Roasted Half Chicken</b>                                                                                    | <b>\$23.95</b> |
| Yukon Gold potato puree, sauteed spinach, demi-glace                                                                |                |
| <b>Line-Caught Georges Bank Cod</b>                                                                                 | <b>\$27.95</b> |
| slow-roasted white beans, escarole, tomatoes, and fingerling potatoes, garlic Panko breadcrumbs, lemon beurre blanc |                |
| <b>Blackened Redfish Nouvelle</b>                                                                                   | <b>\$27.95</b> |
| shrimp, scallops, sauteed leaf spinach, Mornay sauce, zesty coleslaw, rice pilaf                                    |                |

TRADITIONAL FAVORITES 7

|                                                                              |
|------------------------------------------------------------------------------|
| <b>French-Style Filet Mignon</b>                                             |
| melted Brie & Bleu cheese, Burgundy wine demi-glace, Yukon Gold potato puree |

|                                                                                                                           |                |
|---------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Wienerschnitzel</b>                                                                                                    | <b>\$26.95</b> |
| crisp, pan-fried crust, German potato salad, chilled cucumber salad, lingonberries                                        |                |
| <b>Chicken Cordon Bleu</b>                                                                                                | <b>\$27.95</b> |
| Virginia honey ham & Swiss cheese filling, Mornay sauce, rice pilaf, roasted vegetables                                   |                |
| <b>Hunter-Style Veal "Jagerschnitzel"</b>                                                                                 | <b>\$29.95</b> |
| sauteed wild mushrooms, shallots, Burgundy wine sauce, braised red cabbage, Yukon Gold potato puree                       |                |
| <b>Chicken Parmesan</b>                                                                                                   | <b>\$26.95</b> |
| melted Provolone, linguine pasta, house-made marinara sauce                                                               |                |
| <b>Provimi Veal Francaise</b>                                                                                             | <b>\$29.95</b> |
| light lemon, butter, and white wine sauce, roasted seasonal vegetables, rice pilaf                                        |                |
| <b>The Mill Burger</b>                                                                                                    | <b>\$19.95</b> |
| sesame seed bun, American cheese, tomatoes, red onions, lettuce, crisp bacon, kosher pickle, zesty coleslaw, french fries |                |

STEAKS & CHOPS 5

|                                           |                |
|-------------------------------------------|----------------|
| <b>6 oz Center-Cut Filet Mignon</b>       |                |
| <b>14 oz New York Prime Sirloin Steak</b> |                |
| <b>18 oz Prime Cowboy-Cut Ribeye</b>      |                |
| <b>14 oz Berkshire Pork Chop</b>          | <b>\$33.95</b> |
| <b>14 oz Mill Signature Pork Chop</b>     | <b>\$34.95</b> |
| melted Gorgonzola, sun-dried cherry sauce |                |

SIDES A LA CARTE 6

|                                    |               |
|------------------------------------|---------------|
| <b>Roasted Seasonal Vegetables</b> | <b>\$6.95</b> |
| <b>Asparagus Hollandaise</b>       | <b>\$8.95</b> |
| <b>Creamed Spinach</b>             | <b>\$6.95</b> |
| <b>Baked Sweet Potato</b>          | <b>\$6.95</b> |
| <b>Potato Pancakes</b>             | <b>\$7.95</b> |
| with sour cream and applesauce     |               |
| <b>Extra Rolls</b>                 | <b>\$0.50</b> |
| one extra roll and butter          |               |

SELECTED SMALL PLATES 11

|                      |               |
|----------------------|---------------|
| <b>Hummus Plate</b>  | <b>\$8.00</b> |
| <b>BBQ Meatballs</b> | <b>\$8.00</b> |

|                           |        |
|---------------------------|--------|
| Garlic & Gorgonzola Bread | \$7.50 |
| Rhode Island Clam Strips  | \$8.00 |
| Roasted Eggplant Timbale  | \$9.00 |
| Fried Mozzarella          | \$8.00 |
| Classic Calamari Fritti   | \$9.95 |
| Grilled Swiss Bratwurst   | \$8.00 |
| Buffalo Chicken Tenders   | \$8.00 |
| P.E.I. Mussels Poulette   | \$9.95 |
| Basket of 4 Rolls         | \$2.00 |

FEATURED LIBATIONS 3

|                                                               |        |
|---------------------------------------------------------------|--------|
| Select Draft Beers                                            | \$5.00 |
| 6 oz Wines by the Glass                                       |        |
| \$3 off (Listed Menu Price). Not applicable on featured wines |        |
| Well Cocktails & Well Martinis                                | \$7.00 |
| Seasonal cocktails excluded                                   |        |

ENTREES 10

|                                                                                                          |  |
|----------------------------------------------------------------------------------------------------------|--|
| California Club Croissant                                                                                |  |
| turkey, bacon, avocado, tomato, bibb lettuce, American cheese, herb mayonnaise                           |  |
| Chicken Piccata                                                                                          |  |
| rice pilaf, seasonal vegetables                                                                          |  |
| Two - 3 oz. Filet Mignon- Add \$8.00                                                                     |  |
| broccoli rabe, roasted fingerling potatoes                                                               |  |
| Eggplant Napolitan                                                                                       |  |
| sun-dried tomatoes, sauteed spinach, herb alouette cheese, buffalo mozzarella, tomato marinara, linguine |  |
| Mill Burger                                                                                              |  |
| sesame seed bun, American cheese, tomatoes, red onion, lettuce, crisp bacon, kosher pickle               |  |
| Helmar's Famous Rigatoni                                                                                 |  |
| house-made marinara, fresh garlic, olive oil, basil, grated parmesan cheese                              |  |
| English-Style Fish & Chips                                                                               |  |
| classic beer batter, zesty coleslaw, herb french fries, tartar sauce                                     |  |
| Corned Beef Reuben                                                                                       |  |
| toasted marble rye, sauerkraut, melted Swiss cheese, Russian dressing                                    |  |

**Entree Salad with Chicken**

see salad choices on dinner menu

**Chicken Parmesan**

melted provolone, linguine pasta, house-made marinara sauce

**DESSERT** 1

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**Warm Viennese Apple Strudel or Daily Ice Cream**

**ENTREE** 11

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**Belgian Waffles\***

topped with sliced seasonal fruits and fresh whipped cream

**Four Egg Omelette\***

made-to-order with your choice of honey-roasted ham, broccoli, mushrooms, diced tomatoes, sauteed spinach, diced onions, and Vermont cheddar cheese; served with home-fried potatoes

**Eggs-To-Order\***

three farm-raised eggs cooked to order and served with breakfast potatoes and your choice of sweet Italian sausage, crisp country bacon, or honey-roasted ham

**Steak & Eggs (add \$3.95)**

a grilled New York sirloin steak and two farm-raised eggs cooked to order; served with home-fried potatoes

**Chicken Teriyaki**

grilled and served in a traditional sweet and sour teriyaki sauce with broccoli spears and rice pilaf

**Classic Eggs Benedict\***

toasted English muffins topped with grilled Canadian ham, poached eggs, and a hollandaise sauce; served with home-fried potatoes

**Seasonal French Toast\***

served with Vermont maple syrup

**Signature Mill Burger\***

Black Angus beef served grilled on a toasted sesame seed bun with American cheese, crisp country bacon, lettuce, tomato, and red onions; served with seasoned fries and zesty coleslaw

**Norwegian Salmon Hollandaise**

freshly-poached and topped with classic hollandaise sauce; served with broccoli spears and Yukon Gold whipped potatoes

**Grilled Chicken Caesar Salad**

Romaine lettuce, garlic herb croutons, pesto-marinated grilled chicken, house-made dressing, and parmesan

**Filet Mignon Benedict**

toasted English muffins topped with grilled petit filet mignons, poached eggs, and a hollandaise sauce; served with home-fried potatoes

**ADD TO YOUR BRUNCH A LA CARTE** 1

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|                                           |                |
|-------------------------------------------|----------------|
| <b>Smoked Salmon</b>                      | <b>\$10.00</b> |
| served with petite bagel and cream cheese |                |

BRUNCH SIDES 9

|                            |
|----------------------------|
| <b>Ham</b>                 |
| <b>White Toast</b>         |
| <b>Seasoned Fries</b>      |
| <b>Bacon</b>               |
| <b>Sausage</b>             |
| <b>Broccoli</b>            |
| <b>Fresh Fruit</b>         |
| <b>Home-Fried Potatoes</b> |
| <b>Side Order Eggs</b>     |

FAMILY-STYLE ENTREES 5

|                                                                                            |                |
|--------------------------------------------------------------------------------------------|----------------|
| <b>Chicken Cordon Bleu</b>                                                                 | <b>\$70.00</b> |
| Virginia honey ham & Swiss cheese filling   Mornay sauce   rice pilaf   roasted vegetables |                |
| <b>Rigatoni ala Vodka</b>                                                                  | <b>\$70.00</b> |
| chicken   sauteed spinach   caramelized onions   crisp pancetta   shaved Parmesan          |                |
| <b>Pecan-Crusted Atlantic Ocean Salmon</b>                                                 | <b>\$70.00</b> |
| Yukon Gold potato puree   honey dijon sauce   roasted vegetables                           |                |
| <b>Chicken Parmesan</b>                                                                    | <b>\$70.00</b> |
| melted Provolone   linguine pasta   house-made marinara sauce                              |                |
| <b>Rigatoni Bolognese</b>                                                                  | <b>\$70.00</b> |
| house-made meat ragout   fresh ricotta cheese                                              |                |

SALAD COURSE 1

|                            |
|----------------------------|
| <b>Tossed Garden Salad</b> |
|----------------------------|

ENTREE SELECTIONS 5

|                                                                   |
|-------------------------------------------------------------------|
| <b>Free-Range Lemon Chicken</b>                                   |
| sauteed and served in a light lemon, butter, and white wine sauce |
| <b>Grilled North Atlantic Salmon</b>                              |
| topped with a local herb and butter sauce                         |

**Chicken Parmesan**

melted Provolone, linguine pasta, house-made marinara sauce

**Eggplant Napolitan**

roasted eggplant layered with spinach, sun-dried tomatoes, and herb Alouette cheese; topped with smoked buffalo Mozzarella and a house-made marinara over linguine

**Rigatonia a'la Vodka**

chicken, caramelized onions, spinach, and diced pancetta

**HORS D'OEUVRES 2**

**Assorted International & Domestic Cheeses & Crackers**

**Garden Vegetable & Herb Dip Crudite**

**SALAD STATION 2**

**Tossed Garden Salad**

with House Dressing

**Classic Caesar Salad**

with Garlic Herb Croutons

**BUFFET SELECTIONS 12**

**Grilled Chicken Teriyaki**

**Free-Range Chicken Marsala**

**Chicken Francaise**

**Sauteed Chicken Piccata**

**Grilled North Atlantic Salmon Beurre Blanc**

**Penne Pasta ala Vodka with Chicken**

**Rigatoni Pasta with Bolognese Sauce**

**Penne Pasta with Marinara Sauce**

**Sliced Black Angus Beef with Herb Gravy**

**Garlic & Rosemary Pork Loin**

**Tri-Colored Cheese Tortellini Alfredo**

**Roasted Eggplant Timbale**

**FEATURED DRINKS 2**

**Champagne Toast**

**Freshly-Brewed Coffee**

**SALAD SELECTION** 3

**Tossed Garden Salad**

**Classic Caesar Salad**

**Hand-Gathered Baby Field Greens**  
with Balsamic Vinaigrette

**ENTREE SELECTION** 9

**Eggplant Napolitan**  
roasted eggplant layered with spinach, sun-dried tomatoes, and herb Alouette cheese; topped with Mozzarella and marinara over linguine

**Norwegian Salmon Hollandaise**  
topped with a classic hollandaise sauce

**Signature Mill on the River Omelette**  
stuffed with spinach, broccoli, and cheese

**Rigatoni ala Vodka**  
chicken, sauteed spinach, caramelized onions, crisp pancetta and shaved Parmesan

**Grilled Salmon Beurre Blanc**  
served in a lemon, butter, and white wine sauce

**Grilled Chicken Teriyaki**  
served in a classic Asian teriyaki sauce

**Traditional Eggs Benedict**  
English muffins topped with grilled Canadian ham, poached eggs, and a Hollandaise sauce

**Lemon Chicken**  
sauteed and served in a light lemon sauce with white wine and butter

**Belgian-Style Waffles**  
with fresh whipped cream and seasonal fruits

**ADDITIONAL ADD-ONS** 5

**Mimosa Punch Bowl** **\$85.00**

**Rum Punch Bowl** **\$85.00**

**Non-Alcoholic Punch Bowl** **\$65.00**

**Soda Station** **\$7.99**

|                                                                                                                               |                |
|-------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Private Label Wine Service</b>                                                                                             | <b>\$34.00</b> |
| Mill on the River Private label, Sonoma, California, Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, or White Zinfandel |                |

COLD HORS D'OEUVRES DISPLAY 1

Assorted House-Made Pastries & Muffins

STARTER 2

Tossed Garden Salad and Classic Caesar Salad

Rolls and Butter

ADDITIONAL OPTIONS 5

|                                                                                                                               |         |
|-------------------------------------------------------------------------------------------------------------------------------|---------|
| Mimosa Punch Bowl                                                                                                             | \$85.00 |
| Rum Punch Bowl                                                                                                                | \$85.00 |
| Non-Alcoholic Punch Bowl                                                                                                      | \$65.00 |
| Private Label Wine Service                                                                                                    | \$34.00 |
| Mill on the River Private label, Sonoma, California, Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, or White Zinfandel |         |
| Soda Station                                                                                                                  | \$7.99  |

FIRST COURSE 4

Classic Caesar Salad

"B.L.T" Salad

Baby Leaf Spinach Salad

Tuscan-Style Salad

APPETIZER COURSE 3

Seasonal Ravioli

Roasted Eggplant Timbale

Plated Jumbo Gulf Shrimp Cocktail\*

(Add \$Market Price)

COLD HORS D'OEUVRES 2

Garden Vegetable & Herb Dip Crudite

Assorted International and Domestic Cheeses & Crackers

**BUTLER-PASSED HOT HORS D'OEUVRES** 6

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**Stuffed Portabella Mushroom Caps**

**Bacon-Wrapped New Bedford Scallops**

**Tomato & Sweet Basil Bruschettas**

**Grilled Beef Brochettes**

with Asian Dipping Sauce

**Florentine-Stuffed Phyllo Pastries**

**Chicken & Cheese Quesadillas**

**BUFFET SELECTION** 12

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**Grilled Chicken Teriyaki**

**Free-Range Chicken Marsala**

**Sauteed Chicken Piccata**

**Chicken Francaise**

**Penne Pasta ala Vodka with Chicken**

**Tri-Color Tortellini Alfredo**

**Baked Cod with Panko Breadcrumbs**

**Grilled North Atlantic Salmon Beurre Blanc**

**Sliced Black Angus Beef with Herb Gravy**

**Garlic & Rosemary Pork Loin**

**Roasted Eggplant Timbale**

**Pasta Maison with Sausage & Chicken**

**DESSERT STATION** 1

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**Assorted Cookies & Brownies**

**OPTIONAL CHEF-ATTENDED CARVING STATION** 4

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**Roast Prime Rib of Black Angus Beef**

**Honey-Roasted Virginia Ham**

**Roasted Tom Turkey**

**Garlic & Rosemary Jersey Pork Tenderloin**

ADDITIONAL UPGRADES 2

|                                                 |                |
|-------------------------------------------------|----------------|
| <b>Chef-Attended Carving Stations</b>           | <b>\$11.95</b> |
| with Choice of Three Meats (add \$125 Chef Fee) |                |
| <b>Specialty Pastas</b>                         | <b>\$7.95</b>  |

CUSTOMIZED RAW BAR DISPLAYS 4

|                                     |
|-------------------------------------|
| <b>Chilled Shrimp Cocktail Bowl</b> |
| per piece                           |
| <b>Point Judith Clams</b>           |
| per piece                           |
| <b>Blue Point Oysters</b>           |
| per piece                           |
| <b>Seasonal Oysters</b>             |
| per piece                           |

BEVERAGE OPTIONS 11

|                                                                                |                          |
|--------------------------------------------------------------------------------|--------------------------|
| <b>1 Hour Open House Bar</b>                                                   | <b>AVAILABLE OPTIONS</b> |
|                                                                                | \$19.99                  |
|                                                                                | 2nd Hour: \$17.99        |
|                                                                                | 3rd Hour: \$15.99        |
| <b>1 Hour Open Premium Bar</b>                                                 | <b>AVAILABLE OPTIONS</b> |
|                                                                                | \$23.99                  |
|                                                                                | 2nd Hour: \$20.99        |
|                                                                                | 3rd Hour: \$18.99        |
| <b>1 Hour Open Top Shelf Bar</b>                                               | <b>AVAILABLE OPTIONS</b> |
|                                                                                | \$25.99                  |
|                                                                                | 2nd Hour: \$22.99        |
|                                                                                | 3rd Hour: \$18.99        |
| <b>Unlimited Non-Alcoholic Beverages</b>                                       | <b>\$5.99</b>            |
| <b>Champagne Toast</b>                                                         | <b>\$4.99</b>            |
| <b>Non-Alcoholic Toast</b>                                                     | <b>\$4.99</b>            |
| <b>Mimosa Punch Bowl</b>                                                       | <b>\$85.00</b>           |
| <b>Non-Alcoholic Fruit Punch Bowl</b>                                          | <b>\$65.00</b>           |
| <b>Carafes of Non-Alcoholic Beverages</b>                                      | <b>\$7.99</b>            |
| Cola, Diet Cola, Ginger Ale, Sprite, Lemonade, Iced Tea, or Raspberry Iced Tea |                          |
| <b>Cash or Tab Bar</b>                                                         | <b>\$100.00</b>          |
| (set-up fee)                                                                   |                          |

|                                                                                                                                                      |                |
|------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Butlered Wine Service</b>                                                                                                                         | <b>\$34.00</b> |
| (per bottle) Private Label Mill on the River wines from Sonoma, California. Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, or White Zinfandel |                |

**FOOD OPTIONS** 4

|                                                                                                                                                                                                                |                |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Pasta Course</b>                                                                                                                                                                                            | <b>\$6.99</b>  |
| Penne Pasta with Marinara, Pesto, or Pomodoro Sauce; Tri-Colored Tortellini Alfredo; Pumpkin Ravioli; Three Cheese Ravioli; Tuscan Ravioli (spinach, eggplant, roasted peppers, & cheese); or Seasonal Ravioli |                |
| <b>Intermezzo Courise</b>                                                                                                                                                                                      | <b>\$5.95</b>  |
| Lemon, Raspberry, or Strawberry Sorbet with fresh fruit garnish                                                                                                                                                |                |
| <b>Viennese Dessert Table</b>                                                                                                                                                                                  | <b>\$11.95</b> |
| <b>Assorted Cookies &amp; Brownies</b>                                                                                                                                                                         | <b>\$3.99</b>  |

**OTHER OPTIONS** 3

|                                           |                 |
|-------------------------------------------|-----------------|
| <b>Colored Tie-Back Bows</b>              |                 |
| see event coordinator for price per chair |                 |
| <b>Gazebo Rental Fee</b>                  | <b>\$150.00</b> |
| <b>White Garden Chairs</b>                |                 |
| see event coordinator for price per chair |                 |

**FEATURED BAR SERVICE** 2

|                                                          |
|----------------------------------------------------------|
| <b>3.5 Hour Open Beer, Wine, &amp; Non-Alcoholic Bar</b> |
| <b>Spumante Champagne Toast</b>                          |

**INCLUDED LINENS** 1

|                                                                              |
|------------------------------------------------------------------------------|
| <b>Included Linens</b>                                                       |
| Floor-Length Ivory Tablecloth and Ivory Chair Cover. Choice of Napkin Color. |

**CHILDREN'S MENU OPTIONS** 5

|                                              |
|----------------------------------------------|
| <b>Chicken Tenders with Fries</b>            |
| <b>Grilled Hamburger with Fries</b>          |
| <b>Cheeseburger with Fries</b>               |
| <b>Penne Pasta Marinara</b>                  |
| <b>Tri-Colored Cheese Tortellini Alfredo</b> |

**HOT AND COLD HORS D'OEUVRES** 4

**Assorted International & Domestic Cheeses & Crackers**

**Seasonal Fresh Fruit Display**

**Garden Vegetable & Herb Dip Crudite**

**Choice of Three House-Made, Butler-Passed Hot Hors d'Oeuvres**

**APPETIZER SELECTIONS 7**

**Eggplant Timbale**

Roasted eggplant layered with spinach, sun-dried tomatoes, and herb alouette cheese

**Choice of Penne or Rigatoni Pasta**

with your choice of Marinara, Pesto, Alfredo, Pomodoro, ala Vodka, or Bolognese sauce

**Roasted Vegetable Ravioli**

Stuffed with spinach, roasted eggplant, bell peppers, and three cheeses; served in tomato basil cream sauce

**Three Cheese Ravioli**

Served with our house-made marinara sauce

**Tri-Colored Cheese Tortellini Alfredo**

Stuffed with three imported cheeses

**Assorted Seasonal Fruits and Berries**

**Seasonal Appetizer Options**

Please ask your banquet manager for our chef's seasonal selections.

**LAVISH HORS D'OEUVRES 5**

**Assorted International & Domestic Cheeses & Crackers**

**Seasonal Fresh Fruit Display**

**Garden Vegetable & Herb Dip Crudite**

**Italian Antipasto Assortment**

with Toasted Crostinis

**Choice of Eight House-Made Butler-Passed Hot Hors d'Oeuvres**

**HOT AND COLD D'OEUVRES STATION 4**

**Assorted International & Domestic Cheeses & Crackers**

**Italian Antipasto Station with Toasted Crostinis**

**Garden Vegetable & Herb Dip Crudite**

**Choice of Six House-Made, Butler-Passed Hot Hors d'Oeuvres**

CUSTOM-CARVED MEAT STATION 7

Roast Prime Rib of Black Angus Beef

with Natural au Jus

Garlic & Rosemary Pork Loin

with Chardonnay Sauce

Honey-Glazed Virginia Ham

with Pineapple Sauce

Roast Tom Turkey

with Cranberry Compote

Slow-Roasted Chateaubriand\*

with Bordelaise Sauce

Roast Leg of Australian Lamb\*

with Mint & Tarragon Demi-Glace

\* Add \$7.95 per person

HOUSE-MADE PASTA STATION 9

Bowtie, Penne, or Rigatoni Pasta

With choice of marinara, alfredo, pesto, pomodoro, or bolognese sauce

Penne Pasta Maison

Portabella mushrooms, sun-dried tomatoes, chicken, sweet italian sausage, artichoke hearts, and a garlic white wine sauce

Chicken & Shrimp Fra Diavolo

With a spicy tomato pomodoro sauce

Rigatoni Ala Vodka

Chicken, caramelized onions, spinach, and diced pancetta

Penne Pasta Primavera

A julienne of seasonal vegetables and a basil pesto sauce

Sicilian-Style Sausage Pasta

With spicy italian sausage, broccoli rabe, pancetta, caramelized onions, chicken, and a tomato and sherry wine sauce with a touch of cream

Three Cheese Ravioli

Served in a tomato marinara sauce

Roasted Vegetable Ravioli

Stuffed with roasted eggplant, peppers, spinach, and three imported cheeses, served in a tomato and basil cream sauce

Seasonal Pasta Options

Please ask your banquet manager about our chef's seasonal pasta and ravioli

FOOD ADDITIONS 4

|                                                                         |                |
|-------------------------------------------------------------------------|----------------|
| <b>Intermezzo Course</b>                                                | <b>\$4.99</b>  |
| Lemon or Raspberry Sorbet or Champagne Granite with fresh fruit garnish |                |
| <b>Viennese Dessert Table</b>                                           | <b>\$8.95</b>  |
| <b>Viennese Dessert Table with Cordials</b>                             | <b>\$12.95</b> |
| <b>Assorted Cookies &amp; Brownies</b>                                  | <b>\$4.95</b>  |

**OTHER ADDITIONS** 2

|                               |               |
|-------------------------------|---------------|
| <b>Colored Tie-Back Bands</b> | <b>\$4.25</b> |
| (per chair)                   |               |
| <b>White Garden Chairs</b>    | <b>\$3.25</b> |
| (per chair)                   |               |