



This Menu Cannot Be Used For Weddings

\$35.00 Brunch Package

**\$20.00 Children Menu,
Mozzarella Sticks, Pasta, & French Toast
or Scrambled Eggs or Chicken Fingers**

**Choice of Pasta: Orecchiette Primavera "or" Pomodoro
Penne alla Vodka ~ Rigatoni Filetto di Pomodoro**

Entrée: Select Four

Cobb Salad & Grilled Chicken
Romaine with Egg, Tomato, Bacon, Gorgonzola, Raspberry Vinaigrette

Steak Tips & Mixed Greens Salad
Bacon, Egg & Tomato with Bleu Cheese Dressing

Salmon Scrambled Eggs Benedict
Toasted English Muffin Topped with Hollandaise Sauce & Chives

Breakfast Burrito
Eggs, Sausage, Cheddar, Cherry Peppers, topped with Tomato & Onion Salsa, Mixed Salad

Caramel Apple French Toast
With Bacon & Warm Maple Syrup, Topped with Vanilla Ice Cream

Belgian Waffles & Warm Berries Compote
With Lemon Mascarpone Cream Sauce & Vanilla Ice Cream

Quiche Lorraine
Served with Mixed Salad

Eggplant Stacker
Crusted Eggplant, with Sliced Tomato, Fresh Mozzarella, Basil & Balsamic Glaze

Grilled Chicken Caesar Salad
Romaine Lettuce & Croutons with Our Own Dressing

Philly Cheese Steak Wrap
With Peppers & Onions, Drizzled with Chipotle Sauce

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

Unlimited Belinis, Sangria, Mimosas , Etc. \$8.00 Per Person: Yes ___ No ___
Red & White Wine and Sangria with Domestic Beer \$10.00 Per Person Yes ___ No ___
Open Bar (Bottom Shelf) \$25.00 Per Person – All Drinks Served Three (3) Hours Only- No Shots

\$35.00 Per Person Plus Sales Tax and 20% Gratuity

Main Room Minimum 60 People - (Guaranteed) Everyday 11:00 a.m. to 4:00 p.m. (Maximum 95+ People)

Garden Room Available Everyday 11:00 a.m. to 4:00 p.m. Maximum 40 people)

Atrium (Minimum 40 People Guaranteed) Everyday 11:00 a.m. to 4:00p.m. (Maximum 50 people)

A \$200.00 Non Refundable Deposit Is Due Upon Booking An Event

Deposit is Refundable if Cancelled within 5 Days

Parties Must Be Over at Agreed Time to Set up for Next Party

No Party Is To Be Longer Than 3 Hours Except Showers; Add 1 Hour to open Gifts

No Liquor, Wine, Beer, Etc.. During Opening of Gifts Unless Cash Bar or Bar Tab

Customers are not Allowed to Bring in Bottles of Wine - Or a \$15.00 (Magnum \$25.00) per bottle Corking Fee Must be Charged.

Please Read Your Contract (That Is The Only Instructions We Will Follow)

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This Menu Cannot Be Used For Weddings

\$40.00 Brunch & Lunch Combo

**\$20.00 Children Menu, Mozzarella Sticks,
Chicken Fingers with Fries and Pasta**

A Complimentary Bellini - Mimosa or Chrysanthemum for Each Guest

**Choice of Pasta: Orecchiette Primavera "or" Pomodoro
Penne alla Vodka ~ Rigatoni Filetto di Pomodoro**

Entrée: Select Four

Sliced Steak Au Jus

Served with French Fries & Cucumber Salad

Tilapia Oregonata

Served with Vegetable & Potatoes

Chicken Martini

Parmesan Crusted with Lemon, Butter & White Wine, Vegetable & Potatoes

Steak Tips & Chopped Romaine

Bacon, Egg & Tomato with Bleu Cheese Dressing

Chicken Scarpariello

Boneless with Vinegar Peppers, Sausage, Potatoes, & Hot Cherry Peppers

Belgian Waffles & Warm Berries Compote

With Lemon Mascarpone Cream Sauce & Vanilla Ice Cream

Caramel Apple French Toast

With Bacon & Warm Maple Syrup, Topped with Vanilla Ice Cream

Seared Salmon Salad

Served Over Spinach, Toasted Walnuts, Red Onions, & Drizzled Shallot Vinaigrette

The Olde Stone Mill Open Steak Sandwich

Sliced Sirloin, Melted Cheese, Horseradish Sauce on Toasted Roll

Grilled Chicken Caesar Salad

Romaine Lettuce & Croutons with Our Caesar Dressing

Eggplant Stacker

Crusted Eggplant, with Sliced Tomato, Fresh Mozzarella, Basil & Balsamic Glaze

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

Unlimited Belinis, Sangria, Mimosas, Etc. \$8.00 Per Person: Yes No

Red & White Wine and Sangria with Domestic Beer \$ 10.00 Per Person Yes No

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\$45.00 BRUNCH & LUNCH COMBO
\$20.00 Children's Menu, Mozzarella Sticks, Pasta
& French Toast, Scrambled Eggs or Chicken Fingers

A Complimentary Bellini - Mimosa or Chrysanthemum for Each Guest

Fresh Fruit Cup

Choice of Pasta: Orecchiette Primavera "or" Pomodoro
Penne alla Vodka ~ Rigatoni Filetto di Pomodoro

Entrée: Select Four

Salmon Di Jon

Pan Seared with Whole Grain Mustard, Truffle Honey & Roasted Potatoes

Filet of Tilapia Oregonata
Served with Vegetables & Potatoes

Chicken Martini

Parmesan Crusted with Lemon, Butter & White Wine, Vegetable & Potatoes

New England Lobster Roll

Lobster & Avocado Salad with Seasoned Mayo on a Brioche Bun

Crab Meat & Hearts of Palm Salad

Lump Crab, Olives, Hearts of Palm, Red Onion, Arugula and Zesty Lemon Vinaigrette

Steak Tips & Mixed Greens Salad

Bacon, Egg & Tomato with Bleu Cheese Dressing

Caramel Apple French Toast

With Bacon & Warm Maple Syrup, Topped with Vanilla Ice Cream

Sliced Steak AuJus

Served with French Fries & Cucumber Salad

Belgian Waffles & Warm Berries Compote

With Lemon Mascarpone Cream Sauce & Vanilla Ice Cream

Grilled Chicken & Caesar Salad

Romaine Lettuce & Croutons with Our Caesar Dressing

Eggplant Stacker

Crusted Eggplant, with Sliced Tomato, Fresh Mozzarella, Basil & Balsamic Glaze

Dessert: House Cake or Ice Cream (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

Unlimited Belinis, Sangria, Mimosas , Etc. \$8.00 Per Person: Yes No

Red & White Wine and Sangria with Domestic Beer \$ 10.00 Per Person Yes No

Open Bar (Bottom Shelf) \$25.00 Per Person – All Drinks Served Three (3) Hours Only-No Shots

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This Menu Cannot Be Used For Weddings

\$45.00 BRUNCH SUPREME

**\$20.00 Children's Menu, Mozzarella Sticks, Pasta
& French Toast, Scrambled Eggs or Chicken Fingers**

A Complimentary Bellini - Mimosa or Chrysanthemum for Each Guest

Fresh Fruit Cup

**Choice of Pasta: Orecchiette Primavera "or" Pomodoro
Penne alla Vodka ~ Rigatoni Filetto di Pomodoro**

Entrée: Select Four

Salmon Di Jon

Pan Seared with Whole Grain Mustard, Truffle Honey & Roasted Potatoes

Shrimp Bruschetta

Served with Toasted Bread, Beurre Blanc

Steak & Eggs

8oz Shell Steak with Scrambled Eggs & Hash Fries

New England Lobster Roll

Lobster & Avocado Salad with Seasoned Mayo on a Brioche Bun

Crab Meat & Hearts of Palm Salad

Lump Crab, Olives, Hearts of Palm, Red Onion, Arugula and Zesty Lemon Vinaigrette

Steak Tips & Mixed Greens Salad

Bacon, Egg & Tomato with Bleu Cheese Dressing

Caramel Apple French Toast

With Bacon & Warm Maple Syrup, Topped with Vanilla Ice Cream

Sliced Steak AuJus

Served with French Fries & Cucumber Salad

Belgian Waffles & Warm Berries Compote

With Lemon Mascarpone Cream Sauce & Vanilla Ice Cream

Grilled Chicken & Caesar Salad

Romaine Lettuce & Croutons with Our Caesar Dressing

Eggplant Stacker

Crusted Eggplant, with Sliced Tomato, Fresh Mozzarella, Basil & Balsamic Glaze

Dessert: House Cake or Ice Cream (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

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