



914-771-7661

A COMPLIMENTARY REFRESHMENT FOR EACH GUEST
BELLINI - MIMOSA - CHRYSANTHEMUM - ORANGE OR TOMATO JUICE

SEASONAL FRUIT CUP

ORECCHIETTE POMODORO "OR" PRIMAVERA

PLATTER OF SAMPLER CARTWHEELS SERVED WITH ENTRÉE ON EACH TABLE

ENTRÉE: SELECT FOUR

VEAL SCALOPPINE & PISELLI
SLICED VEAL AND PEA'S IN A LIGHT CREAM SAUCE WITH POTATO CROQUETTE
SALMON DI JON
PAN SEARED WITH WHOLE GRAIN MUSTARD, TRUFFLE HONEY & ROASTED POTATOES

CHICKEN MARSALA
SEASONAL VEGETABLES & POTATOES

NEW ENGLAND LOBSTER ROLL
LOBSTER & AVOCADO SALAD WITH SEASONED MAYO ON A BRIOCHE BUN

SEARED SALMON SALAD
SERVED OVER BABY SPINACH SALAD, TOASTED WALNUTS DRIZZLED WITH A SHALLOT VINAIGRETTE

SLICED STEAK & CHOPPED ROMAINE SALAD
BACON, EGG, AVOCADO & TOMATO WITH BLEU CHEESE DRESSING

JUMBO SHRIMP SCAMPI OVER RICE PILAF
WHITE WINE, LEMON & BUTTER

APPLE STUFFED FRENCH TOAST
APPLEWOOD BACON & WARM MAPLE SYRUP

SLICED FLANK STEAK AU JUS
SERVED WITH SEASONAL VEGETABLES & POTATOES

TUNA NICOISE SALAD
MIXED GREENS, OLIVES, EGGS, POTATOES, TOMATOES, MUSTARD VINAIGRETTE

SURF & TURF SALAD
GRILLED BEEF TIPS, GULF SHRIMP, MIXED GREENS & BALSAMIC VINAIGRETTE

THE OLDE STONE MILL OPEN STEAK SANDWICH
MELTED BRIE CHEESE, HORSERADISH SAUCE ON TUSCAN BREAD

GRILLED CHICKEN OR SHRIMP & CAESAR SALAD
ROMAINE LETTUCE & CROUTONS WITH OUR CAESAR DRESSING

DESSERT: HOUSE CAKE
(SORRY WE CANNOT SUPPLY SPECIAL CAKES, YOU ARE WELCOME TO BRING YOUR OWN CAKE)

COFFEE, ESPRESSO, TEA & SODA

UNLIMITED SANGRIA \$5.00 ADDITIONAL PER PERSON

45.00 PER PERSON NOT INCLUDING STATE TAX AND 20% GRATUITY

MAIN DINING ROOM AVAILABLE FOR PRIVATE PARTIES
MINIMUM 60 PEOPLE - (GUARANTEED) LESS THAN 60 WILL SHARE THE ROOM
SUNDAY THRU FRIDAY 11:00 A.M. TO 11:00 P.M. - SATURDAY'S 11:00 A.M. TO 5:30 P.M.
GARDEN ROOM AVAILABLE EVERYDAY 11:00 A.M. TO 11:00 P.M.

3/10/2012

YOU WILL BE CHARGED BY FINAL GUEST COUNT GIVEN BEFORE DAY OF PARTY