

# Cider Mill Private Events



## brunch

Fresh Cut Fruit  
Cider Mill Salad  
Baked Egg Strata  
Irish Style Roasted Potatoes  
Sausage and Bacon  
Vine Ripened Tomatoes stuffed with Grilled  
Chicken Salad  
or Lemon Artichoke Chicken  
\$25.50 per person

## pasta bake

Imported Olive and Cheese Display  
House special Caesar Salad with Deep Fried  
Croutons  
Balsamic Grilled Vegetables  
Homemade Meatballs in Plum Tomato Basil  
Marinara  
Pasta du Jour  
Panko and Parmesan encrusted Chicken  
Cutlet  
\$28.50 per person

## deli luncheon

Soup du Jour  
Romaine BLT Salad  
Red Bliss Potato Salad  
Assorted Sandwiches made on Home Made  
Rolls  
Brined Turkey Breast, Cranberry Mayonnaise,  
Mesquite Smoked Roast Beef, Horseradish  
Sauce  
Grilled Eggplant, Roasted Pepper, Fresh  
Mozzarella with Balsamic Glaze  
Kettle Chips  
\$25.50 per person

## cider mill classics

Cider Mill Salad (Mixed Greens, Granny  
Smith Apples, Craisins, Candied Walnuts +  
Cider-Dijon Dressing)  
Roasted Vegetables  
Smoked Gouda Macaroni and Cheese  
Heavenly Thighs (Brown Sugar + Cinnamon-  
Spice Marinated Chicken Thighs)  
\$28.50 per person

## beverage options

please select one:

Host Bar: Guests order as they wish. The host can limit the options., if desired. The host is presented with the bar total at the conclusion of the event. Mimosas are very popular with our brunch menu. Coffee and soft drinks are included.

Cash Bar: Each guest pays for their own beverage as they go. The host covers a bartender fee of \$50/hr, minimum three hours. Coffee is included with this option.

Soft Drinks Only: If you do not want to offer alcohol at your event, self-served soft drinks (coffee, lemonade, iced tea, water) will be offered for \$6/per guest.