

# Old Mill CATERING AND EVENTS

## Menu options (poultry)

(770) 672-6606/INFO@THEOLDMILLACWORTH.COM

All of our culinary delights are available for delivery, full service buffet or sit down dinner. All menus come with plates, napkins, cups, eating & serving utensils, and appropriate accompaniments.

Entrees include 2 side items, 1 side salad, bread and your choice of dessert

Pasta and rice dishes include 1 side item, 1 side salad, bread and your choice of dessert

Minimum of 15 for all Hot Lunch or Dinner Orders

17% service charge and 6% tax apply

## Tasty Poultry Entrees

Fresh Chicken, Thyme and  
Vegetable Pot Pie in a  
Flaky Double Crust

Roasted Garlic and  
Rosemary Chicken with  
Portabella Mushrooms Sun  
Dried Tomatoes Braised in  
Demi Glace

Chicken Piccata Deglazed  
with White Wine finished  
with a Delicate  
Lemon Caper Sauce

Chicken Breast with Fresh  
Leeks and Tomatoes  
Finished with Tarragon  
Infused Cream Reduction

Rojo Chicken Marinated  
Southwestern Style Grilled and  
Finished with Monterey Jack  
Cheese and  
Pico De Gallo

Chicken Breast Cordon Bleu Style  
With Black Forrest Ham and  
Jarlsberg Swiss Cheese Served  
with a  
Béarnaise Sauce  
(add \$1.00)

Grilled Jerk Chicken Breast  
Accompanied by Fresh  
Pineapple and Raspberry  
Salsa

Sautéed Chicken Breast with  
Button Mushrooms, Marsala Wine  
and  
Demi Glace

Succulent Chicken Cacciatore with  
Fresh Garlic, Onions, Mushrooms,  
Rosemary and Fresh Basil in a  
Burgundy Wine Reduction

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Julianne Chicken Enchiladas  
Seasoned with Chile, Cumin,  
Sweet Bell Peppers, and Onions  
Nestled  
In Flour Tortillas  
Finished with Mexican Tomato  
Sauce And Cheddar Cheese

Sautéed Chicken  
Provençal Ladled with Sun  
Dried Tomato, Black Olive,  
Artichoke, and Caper White  
Wine Sauce

Chicken Breast Marinated  
Teriyaki Style Grilled and  
Finished with a Red Curry  
Sauce

Straight from New Orleans  
Chicken and Andouille  
Sausage Jambalaya Served  
Over  
White Rice

Pan Seared Chicken Breast  
Finished  
With a Roasted Chipotle  
Cream Sauce

Panko and Parmesan  
Encrusted Chicken Breast  
Topped with a Caper and  
Dijon Mustard Crème  
Sauce

Chicken Florentine Stuffed  
with Spinach, Fresh  
Cracked Pepper and Asiago  
Cheese and Ladled with a  
Mushroom Mornay Sauce  
(add \$1.00)

Slow Roasted Turkey Breast  
Accompanied by Fresh Sage and  
Rosemary Gravy

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### Beef Offerings

Lightly Peppered Roast Beef  
with Au Jus and a Sauce of  
Horseradish and Crème  
Fraiche  
(add \$2.00)

Bistro Meatloaf with  
Roasted Shallot Gravy

Slow Cooked Tips of Beef  
Prepared Stroganoff Style  
in a Creamy Au Jus  
Mushroom Sauce and  
Served over Egg Noodles

Salisbury Steak Seasoned with  
Garlic, Onions, and All Spice  
Served with a Savory  
Mushroom Gravy

Traditional Irish Shepherd's  
Pie Prepared with Ground  
Sirloin sautéed with Onion,  
Garlic, Celery and Carrots  
layered in a brown Sauce  
with Whipped Potatoes  
and Cheddar Cheese

Fresh Cracked Peppercorn  
and Roasted Garlic  
Encrusted Beef Tenderloin  
with Shitake Mushroom  
Demi-glace  
(add \$7.00)

Slow Cooked Beef  
Bourguignon with Baby  
Carrots, Button Mushrooms,  
Onions, and Fresh Herbs  
Served in a Hearty Burgundy  
Demi-Glace  
(add \$2.00)

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### Pork Offerings

Cracked Peppercorn Pork  
Loin with Roasted  
Mushroom and Thyme  
Hunter Sauce

Horseradish and Apple  
Stuffed Pork Loin with a  
Cabernet Sauvignon Reduction

Albuquerque Pork Loin  
Marinated Southwestern  
Style in Mild Chiles and  
Cumin, Grilled, and  
Finished with a  
Pineapple Salsa

Asiatic Style Pork Loin Marinated  
in Teriyaki and Finished with Thai  
Curry Sauce

Pan Seared Pork Chops in a Dijon  
Mustard Cream Sauce

Center Cut Pork Chops  
Served in a Portabella Red  
Wine Reduction

Pork Loin Glazed with Aged  
Balsamic Vinegar, Maple Syrup,  
and Brown Sugar

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Pasta dishes include 1 side item, 1 side salad, garlic rolls and your choice of dessert  
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### Pasta Corner

Substitute or Add Shrimp to any dish Add \$2.00

House Made Lasagnas.  
See Our Lasagna Menu for  
a List Of Varieties and  
Pricing

Baked Ziti Tossed with  
Italian Sausage, Tomatoes,  
Mushroom, Seasoned  
Ricotta, and Marinara  
Sauce, Covered with  
Mozzarella Cheese and  
Baked to Perfection

Julianne Chicken Sautéed  
with Capers, Black Olives,  
Scallions, Diced Tomatoes,  
Button Mushrooms in a  
Creamy Pesto Sauce over  
Mostaccioli Pasta

Blackened Chicken with Portabella  
Mushrooms, Scallions, and Fresh  
Basil Tossed With  
Bow Tie Pasta

Southwestern Chicken Pasta with  
Roasted Poblano Peppers, Corn,  
Tomatoes, and Cilantro in A  
Velvety Cream Sauce Served  
Over Penne Pasta

Chicken Sautéed with Mushrooms,  
Capers, Tomatoes, and Fresh Basil  
in a Light Lemon Sauce tossed  
with  
Mostaccioli Pasta

Chicken Breast with Sun Dried  
Tomatoes, Portabella Mushrooms,  
Roasted Garlic, and Rosemary in a  
Hearty Marsala Cream Sauce and  
Three Cheese Tortellini

Vegetarian Pasta Consisting of  
Chef's Choice of Sautéed Garden  
Vegetables, Fresh Basil and  
Parmesan Cheese and Vegetable  
Veloute for a Light Refreshing Dish  
Tossed with Rotini

## **Old mill CATERING AND EVENTS**

### **Menu options (lasagna)**

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Ultimate Affairs is proud to roll out its unique lasagna menu. Our lasagnas are all made fresh to order. We use the freshest products and finest cheeses available. All Sauces are house made to ensure our high standards of quality.

All Lasagnas are priced per person and include a “Traditional or Our Non-Traditional Caesar Salad,” Vegetable Selection, Garlic Rolls, Petite Sweet Display, Sweet and Unsweet Tea.

All Lasagna Menus come with plates, napkins, cups, eating & serving utensils, and appropriate accompaniments.  
17% service charge and 6% tax apply

Quattro Formaggi “Four Cheese” Parmesan,  
Mozzarella, Ricotta, and Asiago and Marinara

Homemade Meatball, Ricotta and Marinara

Ragu Bolognese- Our Fresh Made Tomato Meat  
Sauce Accented with Rosemary

Vegetable Béchamel-Seasonal Vegetables Accompanied  
By our Signature Béchamel “White” Sauce

Spinach and Sun Dried Tomato prepared with Marinara  
Or Béchamel “White” Sauce

Chicken, Mushrooms, and Asparagus with Béchamel  
“White” Sauce

Shrimp And Scallops with Béchamel “White” Sauce

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### Menu options (Seafood)

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### Fish and Shellfish Selections

Blackened Catfish with  
Creole Seasonings cooked  
in a Traditional Cast Iron  
Skillet

Shrimp Etoufee Simmered in a  
Mélange of Sweet Bell Peppers,  
Onions, Celery, and Fresh Herbs  
in An Authentic Dark Cajun Roux  
Served Over Traditional White  
Rice

Fresh Norwegian Salmon  
Filets Seasoned and  
Baked to Perfection,  
Ladled with Classic  
Hollandaise Sauce

Pecan Crusted Farm Raised  
Tilapia Finished with Roasted  
Red Pepper Coulis and Cream

Fresh Grouper Piccata Crowned  
With a Delicate Caper Sauce

Shrimp and Andouille Sausage  
Straight from Bourbon Street,  
Served over Fluffy Rice

Succulent Shrimp Sautéed with  
Garlic, Shallots, White Wine and  
Butter Served Over Stone Ground  
Grits

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Lettuces and Greens Selections.....

Fresh Field Green Salad Featuring Sliced Strawberries, Mandarin Oranges, Gorgonzola Cheese and Toasted Walnuts in a Balsamic Vinaigrette

Romaine Lettuce with House Made Herb Croutons, Shaved Parmesan Cheese and Traditional Caesar Dressing

Tuscany Style Salad with Iceberg and Romaine Lettuces, Chic Peas, Beets, Cucumbers, Tomato, and Parmesan Cheese served with Italian Dressing

Non-Traditional Caesar Salad with Herb Croutons, Tomatoes, Bermuda Onions, Cucumbers and Mushrooms served with Caesar Salad Dressing

Romaine Lettuce, Fresh Pineapple, Cucumbers and Roasted Corn Salsa Served with Chipotle Ranch

Insalada Caprese of Romaine Lettuce with Garlic Croutons, Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Cracked Pepper, and Balsamic Vinaigrette

Simple Salad of Mixed Greens, Tomatoes, Cucumbers, Mushrooms, House Made Croutons and Assorted Salad Dressings

Fresh Spinach Salad with Chopped Eggs, Shaved Red Onions, Sliced Mushrooms Accompanied by Warm Apple Wood Smoked Bacon Dressing

Romaine Lettuce with Bleu Cheese Crumbles, Tomatoes, Black Olives, Bacon Bits, and Herb Croutons Presented with Assorted Salad Dressings

Bok Choy and Romaine Lettuce Blend with Enoki Mushroom, Water Chestnuts, Grape Tomatoes, and Chow Mein Noodles with Soy Sauce Vinaigrette

Greek Salad Featuring Romaine Lettuce, Feta Cheese, Pepperoncini, Sweet Bell Peppers, Tomatoes and Kalamata Olives served with Italian Dressing

Salad Dressing Choices: Italian, Ranch, Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Caesar



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### Fresh From The Garden Vegetables:

Sautéed Seasonal Vegetables with Oregano  
Fresh Steamed Broccoli with Lemon Butter and Garlic  
Sautéed Green Beans with Red Peppers and Caramelized Onion  
Sautéed Carrots with Honey and Brown Sugar  
Grilled Asparagus with a hint of Balsamic Vinegar and  
Caramelized Onion (Add \$1.00)  
Fresh "Off The Husk" Creamed Corn  
Sautéed Seasonal Vegetables  
California Medley Featuring Broccoli, Cauliflower, and Carrots  
Zucchini and Yellow Squash Sauté  
Oriental Vegetable Stir Fry with Teriyaki  
Maque Choux (Cajun Style Corn)  
Sautéed Spinach with Apple Wood Bacon  
Smashed Cauliflower with Parmesan Cheese

### Perfect Potatoes, Pasta, and Rice:

Red Skin Whipped Potatoes  
Creamy Basil Pesto Risotto (Add \$1.00)  
Fresh Thyme and Cracked Pepper Roasted Potatoes  
Fresh Sage and Honey Sweet Potato Puree  
Blended Wild Rice with Water Chestnuts and Pimentos  
Egg Fried Rice  
Roasted Tomato Red Rice  
Yellow Spanish Rice  
Fluffy White Rice  
Penne Pasta with Fresh Basil and Scratch Marinara  
Orzo Pasta with Fresh Basil, Black Olives, and Sautéed Mushrooms  
Cumin Scented Black Beans