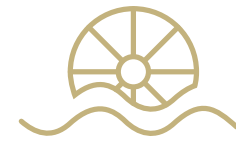


MILLSTREAM
WOODSTOCK, NY



Photo: Dori Fitzpatrick Photography

MINI WEDDING PACKAGE



50 GUESTS
6 HOURS ONSITE
\$10,000

COCKTAIL HOUR & RECEPTION

- Full open Bar
- Passed Appetizers
- Family Style Dinner

CEREMONY CHAIRS

- Complete setup and takedown of ceremony chairs

RIVER PACKAGE

- House Vodka, Gin, Tequila, Whiskey, and Rum
- One house Savignon Blanc
- One house Pinot Noir
- 1 Local Beer*
- 1 Import*





COCKTAIL HOUR

PASSED HORS D'OEUVRES

Choose One from each Group

GROUP A

• ARANCINI

- Wild mushroom
- Corn & Basil
- Peas & Mint
- Squash & Sage
- Mozzarella & Sun-dried tomato
- Black Olive & Herb

• CROQUETTES

- Herb Falafel-tzatziki
- Ham or Prosciutto
- Mushroom
- Chicken
- Shrimp
- Salt Cod

GROUP B

• CROSTINI

- Ricotta-honey-fig-almond
- Sweet pea-mint pesto
- Tuscan kale-spring onion
- Tomato-basil fried garlic
- Herb goat cheese
- Black olive tapenade
- Broccoli rabe-pickled red onions
- Chicken liver-caramelized onions

• MINI PANINI/ SANDWICHES

- Croque Monsieur
- Prosciutto-mozzarella-basil
- Local cheese and wild mushroom
- Brie-caramelized onion-turkey
- Smoked Ham-butter-cornichon

GROUP C

• SKEWERS

- Balsamic glazed vegetables-basil pesto
- Chicken-squash-mint salsa verde
- Cilantro & lime shrimp-sriracha aioli
- Cumin lamb-cucumber raita
- Wagyu beef-chimichurri

• TARTARE

- Salmon tartare-lemon confit on a potato chip
- Fluke tartare- jalapeno, oregano-cumin on pita crisp
- Traditional steak tartare on crostini
- Tuna tartare, ginger aioli, tobiko on a cucumber



*Stephanie
F. Photography*
PHOTOGRAPHY



FAMILY STYLE

CHOICE OF 2:

- **Seasonal Vegetable**

- **Crudite & Dips**

Pistachio Feta & Smoked
Carrot & Cashew Dip, Local
Seasonal Vegetables

- **Chorizo & Mussels**

Chorizo Garlic & White Wine
Broth, Grilled Sourdough

- **Little Gem Caesar Salad**

Sourdough Croutons

- **Seasonal Grilled Vegetable**

- **Seasonal Salad**

- **Grilled Wings**

• Spicy Coffee & Bourbon BBQ Sauce

CHOICE OF 3:

- **Vegan Pasta**

Seasonal Local Vegetables

- **Chatham Cod**

Moroccan Chickpea Stew, &
Dukkah Spice

- **Faroe Island Salmon**

Seasonal Vegetables, Lemon
Caper Sauce, & Fennel Purée

- **Local Farm Chicken**

Roast Chicken, Seasonal
Mushrooms, & Confit Potatoes

- **Pork Loin (+5 per person)**

Maple Glaze, Roasted
Seasonal Vegetable

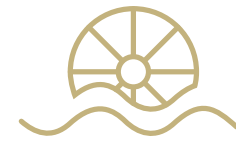
- **Duck Breast (+10 per person)**

Roasted Duck Breast, Fennel
Purée, Frisee Salad, Black Garlic
Molasses

- **Steak and Mashed Potatoes
(+10 per person)**

Strip Loin Roast, Chimichurri





CONTACT US

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