



Olde Mill Inn & Grain House

MOTHER'S DAY

BRUNCH BUFFET
MAY 8, 2022 | 9:30AM-3:30PM

Crafted Salads

HEALTH SLAW

Cranberries, pear, toasted pecan, napa cabbage, carrots, pomegranate vinaigrette

CLASSIC CAESAR

Organic romaine, sourdough croutons, grated parmesan

ORGANIC KAMUT

Cherry tomato, dried apricot, cucumber, feta, almonds, sherry vinaigrette

TUSCAN BABY KALE

Garbanzo, red quinoa, sweet potato, pepitas, champagne vinaigrette

FRUIT SALAD

Fresh minted simple syrup, vanilla bean

ASIAN LO MEIN

Sesame, ginger, spring pea sprouts, water chestnuts, carrots, peanut dressing

Freshly Baked

BREADS & PASTRIES

Croissants, bagels, pound cakes, fruit danishes

TEA SANWICHES

Cured ham salad pinwheels, air dried cranberries, herb mayonnaise

Smoked salmon, boursin cheese, avocado, cucumber

Grilled squashes, local goat cheese, sundried

tomato tapenade

Falafel, olive tapenade, baba ganoush, health slaw

Chilled Seafood

HICKORY SMOKED SALMON

Traditional garnishes

SHRIMP COCKTAIL

Cocktail sauce, fresh lemons

Hot Buffet

CIDER BRINED TURKEY BREAST

Cranberry chutney, orange roasted brussels sprouts

SKILLET SEARED MAHI MAHI

Ginger sesame green beans, blood orange beurre blanc

PIT SMOKED AMISH HAM

Spiced grilled pineapple compote, bacon braised red cabbage

JIM BEAM MAPLE BARBEQUE CHICKEN THIGHS

Chicken thighs, sweet potato hash

LOCALLY CREAMED RICOTTA CHEESE CAVATELLI

Red wine bolognese

ROULADE OF EAST COAST SOLE

Spinach, crab, lemon velouté, rice pilaf

WILD MUSHROOM MEDLEY & SPRING LEEK QUICHE

SOFT POACHED EGG FLORENTINE

Tomato hollandaise, english muffin

COUNTRY BAGUETTE FRENCH TOAST

Apple cobbler topping

CRISPY APPLEWOOD BACON & GERMAN STYLE BREAKFAST LINKS

Chef's Station

CUTTING BOARD

Slow roasted certified angus prime rib, french onion jus, horseradish cream

Garlic herb crusted pork loin

OMELET & WAFFLE

Made to order with choice of caramelized onion, sautéed mushrooms, roasted peppers,

sautéed spinach, organic broccoli, country ham, tumble weed cheddar, gruyere cheese

CREATE YOUR OWN CREPE

Made to order with choice of banana, orange, caramel, fresh cream, chocolate, nuts

Venetian Corner

ASSORTED SWEETS

Jell-O's, cheesecake, brownies, cupcakes, bread pudding, rice pudding, fruit cobblers, macaroons, homemade doughnuts, petit fours, eclairs

Beverage

FRESHLY BREWED COFFEE, HANDCRAFTED TEAS AND JUICES

\$75 PER PERSON / \$27 CHILDREN AGES 4-11

RESERVATIONS REQUIRED 908-696-2335

PRICE INCLUDES ASSORTED JUICES, MILK, CHOCOLATE MILK, COFFEE & TEA. 20% SERVICE CHARGE & SALES TAX APPLY. A CREDIT CARD IS REQUIRED TO HOLD THE RESERVATION. CANCELLATION FEE OF 25% WILL BE CHARGED TO THE CREDIT CARD ON FILE FOR ANY CANCELLATIONS RECEIVED AFTER MAY 1, 2022.

