

Lunch & Dinner Buffet

(Buffets Require a Minimum of 25 Guests – Banquet Room minimums apply)

All Buffets Include... Assorted Soft Drinks and Complete Coffee and Tea Service

Classic Buffet Collection - Entire Buffet will be Attended (no self service)

Salad Selections

Please Select One to be Plated to each guest

Signature Grain House Salad

Mixed Field Greens with Pecans, Pears, Gorgonzola Cheese & Aged Sherry Vinaigrette

Traditional Caesar Salad

Garlic Croutons & Parmesan

Buffet to Include...

Entrée Selections

Please Select Two (2)

Shrimp Scampi

Pepper Jasmine Rice

Roasted Salmon

Orange Ginger Beurre Blanc

Rosemary Grilled Chicken

Chicken Breast, Fresh Rosemary, Balsamic Glaze

Chicken Murphy

Marinated Chicken Breast, Italian Sausage, Potatoes, Onions, Peppadew & Bell Peppers

Sliced Grilled London Broil

Soft Garlic-Basil Polenta and Rich Pinot Noir Jus

Cabernet Braised Short Ribs

Bistro Style

Garden Eggplant Rollatini

Stewed Tomato Marinara

Pasta Selections

Please Select One (1)

Penne Pasta in Creamy Vodka Sauce

Diced Pancetta and Grated Parmesan Cheese

Farfalle Bow Tie Pasta

Cherry Tomatoes, Broccoli Rabe and Parmesan Toasted Garlic and Pesto

Artisanal Tortellini

Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce

Our Vegetable Selections

Please Select One (1)

Seasonal Vegetable Medley
Sautéed Green Beans with Garlic & Lemon
Roasted Zucchini with Mushrooms

Our Starch Selections

Please Select One (1)

Blended Wild Rice

Roasted Potatoes with Garlic and Rosemary Buttermilk & Chive Mashed Potatoes

Delicious Dessert Selections

Please Select One to be Plated to each Guest

Chocolate Mousse Cake New York Style Cheesecake with Berry Garnish Hotel-Baked Apple Pie

Or

A Dessert Sampler Plate to Include... Smores' Mousse Cup, Apple Cider Donut, & Cheesecake Bite

Call our Sales Office for pricing 908-696-2315 Or email social@oldemillinn.com