



Inn THE Grain



www.oldemillinn.com

908-221-1100 (Hotel)

908-221-1150 (Restaurant)

Fall 2007

Newsletter for Friends of The Grain House Restaurant and The Olde Mill Inn

Vol. 8, No. 2

News INN Style



Dear Friends,

Ho! Ho! Ho! And away we go to another Holiday Season. It all starts with a Big New Halloween Event this year at The Grain House Restaurant--Ichabod Crane and The Legend of Sleepy Hollow. But first enjoy the tricks and treats of Halloween Brunch with the Grain House Witch.

In November will be our Annual Revolutionary Affair Dinner with this year's special guest, Alexander Hamilton, portrayed by Ian Rose of the American Historical Theatre. Following shortly after is our traditional Thanksgiving Dinner at The Grain House Restaurant or savor a Festive Brunch Buffet at The Olde Mill Inn.

Then in December once again will be our Famous Holiday Brunches: Decorate a Giant Gingerbread Cookie, relax with Christmas Carollers, and have your picture taken with Santa Claus. Traditionally both the Inn and Restaurant are beautifully decorated for the Holidays from shortly after Thanksgiving through Mid-January. Shopping throughout the Holidays would not be complete without stopping for lunch at our Holiday Buffet, and remember the Grain House on Christmas Eve for a traditional savory dinner.

Whether you are looking to have a grand party or small gathering, the Olde Mill Inn is the perfect place to entertain family and friends, company party or next social affair. Your friends at the Grain House Restaurant and Olde Mill Inn wish you all a happy and healthy holiday season.

Ann Corley,
Marketing Manager

Dine INN Style

April 2007 - Cody Kendall of *The Star Ledger* awards 3 Stars to Grain House Restaurant. Get ready for the NEW Fall Menus. Director of Culinary Operations Alexander Stoffels and Restaurant Chef Brian Stroup are getting ready to release New Fall Menus mid-October.

Grain House Restaurant Rehearsal Dinners awarded 5 Stars by *weddingmapper.com*. What a great website! Plan your wedding at The Olde Mill Inn or Grain House Restaurant and you can create a map at *weddingmapper.com* Checkout our 5 Star Review. "Fantastic!! They were so accommodating and so reasonably priced!! The chef and catering staff even worked with us to create our own menu - all of our guests were blown away. A definite must!!"

PRIME RIB NIGHT SUNDAYS

10 oz. cut - \$18.00 or 14 oz. cut - \$21.00. Both served with a vegetable and mashed potato at the Grain House Restaurant.

Meet INN Style



The Olde Mill Inn is not your typical conference center with over 16,000 sf of flexible meeting space. Meet David Bass, Corporate Sales Manager, with over a decade of experience in the Corporate Sales and Catering industry. Dave is strongly involved in business chambers and organizations such as MPI with his latest role as Director of Monthly Programs. Customized meetings, corporate dinners, receptions and association functions are his forte. The accessibility of the Inn, its serene setting, and Dave's personal service create an ideal site for multiple day conferences or a last minute meeting. Be Unique!

Marry INN Style

FALL BRIDAL SHOW AT THE OLDE MILL INN

Thursday, October 18, 6:30pm-9:30pm

Research all your bridal resources at this spectacular event. Director of Culinary Operations and Executive Chef Alexander Stoffels has personally selected an array of delicious culinary creations from our Gourmet Wedding menu for you to enjoy. Meet Chef Alex and the Inn's Wedding and Event Planners along with an exciting array of vendors to cover every aspect for your wedding. Complimentary Admission. Reservations Requested 908.371.0900 or oldemillinnbridalshow.com

Ask About Our Special \$69 Per Person January 2008 Wedding Package

A DAY OF HALLOWEEN FUN SUNDAY - OCTOBER 28



Halloween Brunch with the Grain House Witch, 10am to 2:00pm, then journey across the road to Wightman's Farms for pumpkin picking and hay rides, and after join us back 4:30pm to 6:30pm at the Grain House Restaurant for an early supper and story time in the Hunt Room as Neill Hartley of the American Historical Theatre portrays Ichabod Crane in a presentation of Washington Irving's Legend of Sleepy Hollow. For more information visit our website. Reservations Required 908.221.1150 *Purchase tickets for hay rides and pumpkin picking direct from Wightman's Farms 973-425-9819.*

Events INN Style

October

- 18 Bridal Show
- 28 A Day of Halloween Fun

November

- 11 Bar/Bat Mitzvah Showcase
- 15 Revolutionary Affair Dinner
- 22 Thanksgiving Day Buffet at The Olde Mill Inn and Thanksgiving Day Dinner at The Grain House Restaurant.

Visit our website for menus and details
www.oldemillinn.com

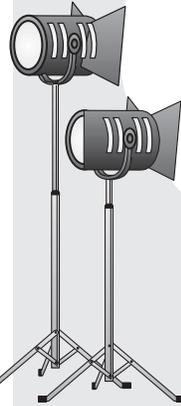
INN the Spotlight

WELCOME ABOARD

Miguel Colon has been appointed Assistant General Manager to the The Olde Mill Inn and Grain House Restaurant. Miguel joins us with over a decade in the hospitality industry with many years at both the Double Tree Somerset and Grand Summit



Miguel Colon



Hotel as well as his most recent experience at Courtyard by Marriott and Hampton Inn. Miguel has an Associates in Business Management with a strong background in Hotel Operations that includes: Food and Beverage, Banquets, Guest Services plus many other assets which will prove to be of great value in strengthening the Olde Mill Inn Team.

Lindsay Stewart, our newest Assistant Banquet Manager, joins the Olde Mill Inn with a strong banquet background from the Bernards Inn. We are delighted to have Lindsay on our TEAM.



Lindsay Stewart

PEOPLE TO KNOW AT THE OLDE MILL INN

GLEN ISEMANN
General Manager
908-696-2303

SALES & CATERING OFFICE
Dial Direct
908-696-2315

MIGUEL COLON
Assistant General Manager
908-696-2305

LORETTA PULSINELLI
Director of Sales
908-696-2311

ALLAN HACHEY
Front Office Manager
908-696-2302

DAVID BASS
Corporate Sales Manager
908-696-2319

ALEXANDER STOFFELS
Dir. of Culinary Operations
908-696-2331

SARA MAURER
Social Sales Manager
908-696-2309

BRIAN STROUP
Grain House Restaurant Chef
908-696-2322

MARIEN BARKER
Social Sales Manager
908-696-2313

PAUL HEALY
Restaurant Director
908-696-2325

GINA MARTIN
Social Sales Manager
908-696-2317

ANN CORLEY
Marketing Manager
908-696-2335

JOHN LIETZ
Banquet Manager & Maitre'D
908-696-2318

PAULA DeSIMONE
Human Resources Manager
908-696-2347

KRISTEN BOCINA
Asst. Banquet Mgr. & Maitre'd
908-696-2312

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Managing Partner
908-221-1100 Ext. 414

LINDSAY STEWART
Assistant Banquet Manager
908-696-2316

BRENDA CURNIN
Guest Relations
908-696-2350

NORMAN MARTIN
Executive Housekeeper
908-696-2321



Gina Martin

Welcome to our newest Sales Manager **Gina Martin**. Gina joins our Social Team with a long background in catering and her expertise as a Wedding Event Planner is a great addition to The Olde Mill Inn family. We are pleased that Gina has joined our staff.



Kristen Bocina Christie Salvatoriello

MOVING ON UP

Congratulations! **Kristen Bocina**, Maitre'd and Assistant Banquet Manager, recently transferred to Banquets from our Sales Department.

Christie Salvatoriello, has recently been promoted to Assistant Restaurant Manager from Supervisor.

Olga Khalina has worked herself through the ranks from hostess to one of our leading bartender's at the Grain House Restaurant and has now become Restaurant Supervisor. Great thanks are extended to all for all their hard work and dedication.

1st Quarter Employee Awards:

Manager of the Quarter: Brian Stroup

Employees of the Quarter: Juan Acuna - Grain House Line Cook; Sandhya Bellur - Sales Assistant; Nelson Lopez - Maintenance; Hernan Rincon - Banquets

Now you can make hotel reservations, download menus, get current event information, and read about places to go and things to see when visiting our area all on our website. Visit us on the web www.oldemillinn.com.

Inn THE Grain Staff

Editor: Ann Corley

Production: Jan Albrecht, TAC Designs

From the Editor's Desk:

We look forward to suggestions and comments from our restaurant patrons and hotel guests. If you have an idea or suggestion you would like to share with us, send an email to: editor@oldemillinn.com.



OLDE MILL INN ANNOUNCES NEW GENERAL MANAGER

Glen Isemann appointed to General Manager of The Olde Mill Inn and Grain House Restaurant.

Glen, a graduate of Boston's North Eastern University, started at The Olde Mill Inn in 1995 as a Front Desk Agent. Soon thereafter was promoted to Front Office Manager until 1999 when he decided to relocate to California and worked at the Beverly Plaza Hotel until 2003. As luck would have it, Glen returned to New Jersey and resumed his position as Front Office Manager. In November of 2004, he was promoted to Assistant General Manager, and now we are honored to have Glen in his new role as our General Manager wishing him much success.

INN the "Green" - HOW TO MAKE SMALL GIFT BOXES FROM HOLIDAY CARDS.

Here is a wonderful way to recycle your Holiday cards and a great way to dress up a small gift for your co-workers and friends.

Materials: Holiday cards at least 4 5/8" square or larger, Ruler, Scissors, Pencil.

PREPARING THE SQUARES

1) Using a ruler, measure and cut out one 5" square and one 4 5/8" square from Holiday cards. Use ruler to draw a straight line diagonally from corner to corner. Do the same for the other 2 corners. 2) One at a time, fold each corner of the square to the middle where the 2 diagonal lines meet. This should form one square. 3) Keeping corners folded in, fold one side of the square so that the edge sits where the diagonal lines meet. Do the same for the opposite side. 4) Unfold the folds you made in step 3 so it lies flat. Repeat step 3, folding the other 2 sides the same way. 5) Unfold all folds so that square is completely open again. 6) Turn the square so that one of the diagonal lines is pointing towards you. 7) Find the first fold to the right of the diagonal line and make a cut (parallel to the diagonal line) up to the last fold before the other diagonal line. 8) Repeat Step 7 to the left of the diagonal lines. 9) Turn the square 180 degrees so that the opposite end of the same diagonal line is facing you now. 10) Repeat step 7 and 8

FOLDING THE SQUARES INTO BOXES

11) Keep square in same position as in the step above (diagonal line pointing to you with cuts to right and left). 12) Fold in corner on the right side so that the corner touches where the diagonal lines meet in the middle. 13) Repeat the above step for the left side. 14) Now there will be 4 small triangles (one above and below both of the 2 parts you just folded in). For the small triangles on the top, fold them down once to make a square and then fold the square down once. 15) For the triangles on the bottom, fold them up once to make a square and then fold the square up once. After this step, the "square" should now look like a rectangle with an arrow pointing up and down. 16) Fold the right and left side of the "square" up to form the right and left sides of the box. Let the second fold you made in Step 14 and 15 (the square you folded up or down) unfold to form the inside part of the box for the other 2 sides. 17) Fold the bottom side of the "square" up and over the inside part of the box you formed in Step 16. The outside corner you are folding in should wedge up against the other two corners already folded in. 18) Repeat Step 17 for the top side of the "square"

FINISHING

If you have folded evenly, the 4 corners inside the box will wedge against one another so that they stay secure. If not, you may need to tuck one corner under another to secure them. The larger box should fit over the smaller box although if the thickness of the card you use is different for top and bottom, some may fit more snugly than others. *Source: Green Hotels Association*

BAR/BAT MITZVAH SHOWCASE

Sunday, Nov. 11, 1:00pm To 4:00pm

A Fun Filled Event at The Olde Mill Inn featuring an incredible array of foods prepared INN Style with various exhibitors displaying all the very latest in new ideas, concepts and trends to make your Mitzvah complete. Complimentary Admission. Prizes and Giveaways. Sign up to attend the show by calling 908.371.0900.

REVOLUTIONARY AFFAIR

Dinner With Special Guest Alexander Hamilton

Thursday, November 15, 6:30pm to 9:30pm, in the Hunt Room and Pub at the Grain House Restaurant--an 18th century meal will be served. Director of Culinary Operations and Executive Chef Alexander Stoffels will prepare an authentic 18th century meal accompanied by wine and beer as guests are entertained by Ian Rose of the American Historical Theatre portraying Alexander Hamilton.

For complete menu details visit the events page at www.oldemillinn.com. \$65* per person including wine and beer, reservations are required 908.221.1150. *plus tax and 20% service charge



UPCOMING EVENTS

DECEMBER

- 2 Gingerbread Brunch
- 9 Caroller Brunch
- 16 Santa Brunch
- 17-21 Holiday Lunch Buffet
- 24 Christmas Eve Dinner
- 10-12 Chanukah Dinner
- 31 New Year's Eve Dinner



JANUARY 2008

- 11 Murder Mystery Dinner

THURSDAY NIGHT LIVE! INN the Coppertop Pub

Coppertop Pub's Live Entertainment for Fall has returned to Thursday Nights, 6 to 10pm. Happy Hour is now Monday through Thursday 4pm to 6:30pm. Where the INN Crowd gathers and you will always find 12 Beers on Tap!

10/4 - James Nigro	10/25 - Alice Leon	11/15 - Jonathn Ashe
10/11 - Joey La	11/1 - Michael Andrew	11/22 - Thanksgiving
10/18 - Jonathn Ashe	11/8 - Alice Leon	11/29 - James Nigro

I n n T h e G r a i n



Party INN Style

SPECIAL HOLIDAY PARTY PROMOTION

Select Prime Dates are still available for December, but they are booking up fast. Don't worry if your preferred date is not available because we are offering a great deal to have your holiday party in JANUARY. Both the Olde Mill Inn and Grain House Restaurant will be beautifully traditionally decorated for the holidays through January 20th, and if you choose to have your Holiday Party in January, you will receive a 10% discount off the food portion total upon contract signing. Call our Sales and Catering Office.

908.696.2315

Grande Ballroom ♦ Intimate Party Rooms ♦ Award Winning Cuisine ♦ 102 Guest Rooms and Suites
PURE Allergy Friendly Rooms ♦ Greener Accommodations for a Healthier Night Sleep ♦ Health Club



CHIEF'S CORNER

Recipe from the Grain House Kitchen

Roasted Pheasant Stuffed with Apples and Cranberries and wrapped with apple smoked bacon finished with Port wine demi glace

For The Pheasant

2 pheasant breasts approximately 6 oz. (you can also use a regular chicken breast)	1 tsp melted butter
1 Macintosh apple peeled and diced small	Salt pepper to taste
2 oz. dried cranberries	4 slices of fine quality bacon - we use an apple smoked bacon
Pinch of rosemary coarsely chopped	1 c. apple juice

For The Sauce

If you have any bones from the bird, make a stock with them. Homemade chicken stock is also appropriate to use. Make sure you brown the bones and the vegetables before you make the stock. This will give you a nice rich color and taste.

2 c. fine chicken stock	1 sage leaf
1 c. port wine	1 bay leaf
1 sprig of rosemary	4 peppercorns
2 sprigs thyme	1 tbsp. Butter

PREPARATION

Pheasant

Mix the apples, dried cranberries and rosemary together.

Add the butter, salt and pepper.

Slice the breast of the bird along the side making a pocket for the stuffing and fill the pocket with the stuffing.

Wrap each stuffed breast with two pieces of bacon. Don't overlap the bacon too much and cut off any extra.

Place in a shallow baking pan and pour in apple juice.

Bake at 350°F for approximately 25 minutes.

Take out of oven and let rest for a few minutes.

Sauce

Put Port in saucepan with herbs and peppercorns and reduce by half. Add chicken stock and reduce to one cup.

Strain the sauce and finish by adding the butter while simmering lightly. Add salt and pepper to taste.

