



THE OLDE MILL INN

DAY MEETING PACKAGES

Package Requires a Minimum of 25 Attendees

General Session Conference Room Rental set to your specification:
Conference Style, Hollow Square, U-Shape, Classroom Style, Theater Style, or Rounds

Meeting Room to include: Pens, Pads, Water Service and Mints

Audio Visual Equipment that is included: (One of each per 40 attendees)
LCD Projector, Screen, High Speed Internet Access,
2 Flipcharts with Markers, and Podium with Wireless Microphone

Conference Service Manager & Meeting Attendant to Assist Throughout the Day
24 Hour Business Center
On Site Parking

Day Meeting Packages:
(Select one - from the following menus)

- A. Continental Breakfast Buffet, Mid-am Beverage Refresh, Luncheon, Afternoon Break
- B. Traditional Breakfast Buffet, Mid-am Beverage Refresh, Luncheon, Afternoon Break
- C. Continental Breakfast Buffet, Mid-am Beverage Refresh, Luncheon
- D. Traditional Breakfast Buffet, Mid-am Beverage Refresh, Luncheon

Call Our Meeting Planners for Information & Pricing at 908-696-2315
Or Email corporate@oldemillinn.com

Complete Meeting Packages with Overnight Room Accommodations Available
Please Inquire with your Sales Manager

Post Meeting Receptions, Teambuilding Events, & Private Dinners are Available



MEETING PLANNERS PACKAGES MENUS

The Traditional Breakfast Buffet

Fresh Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruits and Berries
Freshly Baked Croissants, Light Pound Cake, Assorted Bagels and Assorted Deluxe
Miniature Muffins with Sweet Creamery Butter, Cream Cheese, Jams & Jellies
Assorted Individual Cold Cereals and House-made Granola
Skim Milk, Whole Milk
Creamed Scrambled Eggs with Fine Herbs
Thick Smokehouse Bacon and Country Sausage
Seasoned Breakfast Potatoes
Freshly Brewed Olde Mill Inn Blended Coffee - Regular and Decaffeinated
Assorted Teas for Steeping

The Continental Breakfast Buffet

Fresh Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruits and Berries
Sugar Glazed Coffee Ring, Freshly Baked Croissants,
Baked Bagels, Assorted Muffins and Breakfast Pastries
Sweet Creamery Butter, Cream Cheese, Jams & Jellies
Freshly Brewed Olde Mill Inn Blended Coffee - Regular and Decaffeinated
Assorted Teas for Steeping

Mid-AM Beverage Refresh

Assorted Soft Drinks
Regular & Flavored Bottled Water
Freshly Brewed Coffee- Regular and Decaffeinated
Assorted Teas for Steeping



Lunch Buffets

Choice of One

All Afternoon Breaks come with Assorted Soft Drinks, Bottled Water, and Complete Coffee & Tea Service

South of the Border Buffet

Corn Salad with Lime and Cilantro

Tortilla Chips and Pico de Gallo

From a Crock, We Will Serve...

Mexican Chorizo and Vegetable Soup

From Under a Heat Lamp, We Will Serve...

Cheese Stuffed Jalapeno Poppers

From Silver Chafing Dishes, We Will Serve...

Spanish Rice with Pigeon Peas

Vegetarian Black Beans

Fajita and Taco Station...

Seasoned Ground Beef and Spicy Chicken Strips, Flour Tortillas and Corn Tortillas

Shredded Lettuce, Cheddar Cheese, Diced Onions, Diced Tomatoes, Black Olives, Sour Cream,

Guacamole and Salsa

Dessert

Warm Cinnamon Churros

Almond Caramel Flan

Ode to the New York Deli

Our Chilled Salad Selection Will Include...

Tri Color Fusilli Pasta Salad with Olives, Red Peppers, Tomatoes and Cubed Cheddar Cheese

Inn Keeper's Egg Salad and Tuna Salad with Sliced Multigrain Wheat Bread

Rustic Sandwiches to Include... (Select 2 Cold Sandwiches & 2 Hot Panini Sandwiches)

Cold Sandwich Selections:

Chicken Caesar Wrap

Angus Roast Beef with Romaine Lettuce, Tomato and Mayonnaise on a Kaiser Roll

Smoked Ham with Provolone Cheese, Red Tipped Lettuce and Raspberry Mustard on a Focaccia Roll

Fresh Mozzarella, Tomato & Arugula with Balsamic Drizzle on a French Baguette

Hot Panini Sandwich Selections:

Short Ribs & Gruyere Cheese Panini

Grilled Chicken, Broccoli Rabe, Fresh Mozzarella, Aged Balsamic, Extra Virgin Olive Oil

Cuban - Roasted Pork Loin, Honey Baked Ham, Swiss Cheese, Pickles, Havana Mayo

BBQ Pork, Slaw, Onion Straws, White Cheddar, Homemade Bourbon BBQ Sauce

Elegant Desserts to Include...

Assorted Elaborate Miniature Pastries

Creamy NY Style Cheese Cake



Lunch Buffets

(Continued)

Italian Buffet

Chilled Salads

Mixed Field Organic Greens with Balsamic Dressing

Classic Caesar Salad, Garlic Croutons

Antipasto Salad

Sliced Ripe Tomato and Mozzarella Platter

From a Silver Chafing Dish, We Will Serve...

Chicken Marsala with Sautéed Wild Mushrooms

Balsamic Marinated Hanger Steak with a Plum Tomato Demi Glace

Baked Penne Pasta with Plum Tomato Sauce, Fresh Mozzarella, and Italian Sausage

Our Chef's Selection of Daily Vegetables and Potatoes

Assorted Warm Italian Breads and Bread Sticks

Desserts to include...

Assorted Elaborate Miniature Pastries

Creamy NY Style Cheese Cake

Vegetarian Buffet

From a Crock, We Will Serve...

Crimson Lentil Soup with Carrots, Celery and Tomato

Our Chilled Salad Selection Will Include...

Mediterranean Plate: Olive Tapenade, Tabouleh, Hummus, Moroccan Falafel,

Lemon Tahini & Warm Pita

Baby Spinach Salad with Dried Cranberries, Pecans, Citrus Vinaigrette

Fresh Mozzarella & Tomato with Aged Balsamic

Marinated Green Bean Salad with Cherry Tomatoes, Crumbled Goat Cheese,

Pine Nut Vinaigrette

From a Silver Chafing Dish, We Will Serve...

Market Vegetable Brown Fried Rice with Tofu and Peanuts

Baked Eggplant Rollatini Parmesan

Vegan Farfalle Pasta with Roasted Mushrooms, Truffle Oil, Fresh Basil

White Bean & Spinach Burgers with Havarti Cheese & Spicy Harissa on Pita

Elegant Desserts to Include...

Seasonal Sliced Fresh Fruit & Chocolate Covered Strawberries

Peach & Cherry Strudel



Lunch Buffets

(Continued)

The Basking Ridge Barbeque

Chilled Salads

Yukon Gold Potato Salad

Balsamic Marinated Tomato Salad with Garden Fresh Herbs

Creamy Cole Slaw

From Silver Chafing Dishes, We Will Serve...

Cabernet Braised Short Ribs, Bistro Style

Bourbon Barbequed Chicken

Smoked Barbequed Pulled Pork Po'Boys on Hawaiian Rolls

Crumb Crusted Baked Mac-n-Cheese

Oven Baked Beans

Iron Skillet Corn Bread

Desserts

Watermelon Wedges

Warm Peach or Blueberry Cobbler with Streusel Topping

Classic Buffet

Salad Selections- Choose 1

Mesclun Green Salad With Julienne of Zucchini and Carrots Wild Berry and Balsamic Vinaigrettes

Organic Field Lettuces Cherry Tomatoes, Cucumber and Bermuda Onions & Classic French Vinaigrette

Traditional Caesar Salad Garlic Croutons & Parmesan

Entrée Selections- Choose 1

Chardonnay Basted Chicken Bear Claw Carrots and Braised Greens with Fresh Herbs Natural Reduction

Barbequed Chicken Breast Warm Roasted Corn Salad

Shrimp Scampi Served Over Scallion Pepper Jasmine Rice

Roasted Salmon Spinach and Mandarin Cream

Sliced Grilled London Broil Rich Pinot Noir Jus

Pasta Selections- Choose 1

Slow Baked Rigatoni Crusted with 3-Cheeses and Fresh Basil

Penne Pasta in Tripled Distilled Vodka Sauce with Grated Parmesan and Black Pepper

Farfalle Bow Tie Pasta Cherry Tomatoes, Broccoli Rabe, Carrots, Toasted Garlic and Pesto Lie

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

Vegetable and Starch Selections- Choose 1 of each

Seasonal Vegetable Medley

New Potatoes with Garlic and Rosemary

Sugar Snap Peas with Ginger and Carrots

Baked Soft Polenta with Chives

Roasted Zucchini with Mushrooms

Country Mashed Potatoes

Dessert Selections- Choose 1

New York Style Cheese Cake Fresh Berries & Fruit Coulis

Hotel-Baked Apple and Blueberry Pies All Butter Crusts

A Selection of Cookies and Brownies Seasonal Berry Garnish



Afternoon Breaks

Choice of One

All Afternoon Breaks come with Assorted Soft Drinks, Bottled Water, and Complete Coffee & Tea Service

Energy Stretch

Granola Bars

Trail Mix & Medley of Dried Fruits

Mini Candy Bars

The Bake Shop

Giant Assorted Deluxe Cookies & Fudge Brownies

Hearth Baked Pretzels with 3-Mustards

Light & Healthy

Low Fat Baked Potato Chips

Fresh Garden Vegetable Crudités with Sun-Dried Tomato Hummus
& Sliced Fresh Fruit