



The Olde Mill Inn and Grain House Restaurant Would be Honored to Assist You in Planning the Life Celebration of Your Loved One.

Enclosed is a List of Our Buffet Menu Options.
Please Keep In Mind that the Menus are Customizable to Your Preferences.



Your Private Banquet Room Will Include...

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A Selection of Table Linens, China & Glassware,
House Silk Centerpieces, Votive Candles, Easels, Display Tables, and House Music

A Variety of Table Linen Colors & Sizes Available:
Ivory, White, Bright Pink, Pale Pink, Baby Blue, Yellow, Sage Green, Mint Green, Lilac,
Burgundy & Hunter Green

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Many Of Our Private Rooms have Outdoor Decks, Patios, or Courtyards that are Perfect For
Outdoor Entertaining Weather Permitting

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Professional Banquet Staff & Event Coordinator will be Attending to You and Your Guests
Throughout the Entire Party

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Preferred Sleeping Accommodations and Discounted Group Room Rates for All of Your Overnight Guests
with Complimentary Continental Breakfast

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If Desired, Referrals Will be Provided to the Areas Finest Suppliers of Flowers,
Transportation Companies and Entertainment Specialists

The Olde Mill Inn & Grain House Restaurant

Private Event Buffet Luncheons

Menus includes Assorted Soft Drinks and Complete Coffee & Tea Service

All American Buffet

Salads

Please Select One (1)

Hearts of Romaine "Caesar Salad Style" Dry Aged Jack Cheese and Extra Virgin Olive Oil
Mixed Field Greens with Julienne Vegetables and Balsamic Vinaigrette

Entrées

Please Select Two (2)

Rigatoni Pasta with Fire Roasted Peas and Tripled Distilled Vodka Sauce
Classical Chicken Francaise with Lemon Caper Berry Sauce
Pan Roasted Breast of Chicken with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes
Baked Salmon Fillets over Steamed Spinach with Light Shallot Sauce
Pit Grilled London Broil with Barolo Sauce

*~Your Customized Buffet will be Accompanied by Our Chef's Daily Choice of Seasonal Vegetables,
Roasted Rosemary & Garlic Potatoes and Freshly Baked Dinner Rolls~*

Dessert

Please Select One (1)

New York Style Cheesecake, Berry Garnish
Platter of Assorted Freshly Baked Cookies & Brownies
Homemade Individual Strawberry Shortcakes, Buttery Biscuit & Fresh Whipped Cream



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

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



The Stirling Buffet

From a Crock, We Will Serve...

Chef's Soup of the Day

Chilled Salads

A Display of Ripe Beefsteak Tomatoes and Fresh Mozzarella with Balsamic Syrup
Signature Grain House Salad - Mixed Field Greens with Pecans, Pears, Gorgonzola Cheese
& Aged Sherry Vinaigrette

From Silver Chafing Dishes, We Will Serve...

Grilled Chicken Breast with Leeks, Local Wild Mushrooms and Sun-Dried Tomatoes
Baked Salmon Fillets Over Steamed Spinach, Light Shallot Sauce
Rigatoni Carbonara with Bacon, Egg, Parmesan Cheese & Black Pepper
Herb Roasted Potatoes
Medley of Steamed Seasonal Vegetables

A Uniformed Chef will Carve...

Pepper Roasted New York Sirloin with Barolo Wine Sauce
Assorted Breads and Rolls

Desserts

Chocolate Mousse Cake
Sliced Seasonal Fresh Fruits and Berries

Call our Sales Office for Pricing

908-696-2315 or email social@oldemillinn.com

Bar Packages & Wine Service are available