



Three-Course Luncheon

Includes Choice of Appetizer, Lunch Entrée and Dessert

Accompanied by Freshly Baked Rolls, Assorted Soft Drinks and Coffee & Tea Service

Appetizer

Please Select One (1)

Chef's Pasta of the Day

Traditional Caesar Salad with Garlic Croutons and Creamy Caesar Dressing

Baby Spinach Salad with Grilled Marinated Asparagus, Mandarin Oranges and Lemon-Thyme Vinaigrette

Mixed Field Greens with Kiln-Dried Cranberries, 5-Spiced Pecans and Champagne Vinaigrette

Organic Bibb Lettuce with Radicchio, Cinnamon Baked Pecans, Tomato and Cider & Grain Mustard Vinaigrette

Fresh Mozzarella and Vine Ripened Tomatoes, Extra Virgin Olive Oil, Fresh Basil and Aged Balsamic Vinegar

Entrées

Please Select Two (2)

Tablesides Choice of Entrée served with Chef's Daily Selection of Starch and Vegetable

Chicken Medallions Sundried Tomato, Artichoke Hearts & Lemon Wine Sauce

Chicken Saltimbocca Topped with Parma Ham, Sage & Fresh Mozzarella with Lemon Caperberry Sauce

Honey Miso Glazed Salmon Orange Ginger Beurre Blanc

Sole Francaise Crispy Capers with Classic Lemon- Chardonnay Sauce

Grilled Flat Iron Steak Portobello Mushroom Sauce

Cabernet Braised Short Ribs Bistro Style

*Chef's Choice of Vegetarian Entrée will be Available in Addition to your Two Entrées Selections

Dessert

Please Select One (1)

Cabernet Pear Tart

Granny Smith Apple Pie with Caramel Drizzle

Chocolate Mousse Cake

Creamy New York Style Cheesecake with Graham Cracker Crust and Berry Coulis

Tiramisu with Kahlua Whipped Cream

Seasonal Berry Shortcake

Gluten-Free Flourless Chocolate Cake (requires 5 days notice)

Custom Designed Special Occasion Cake

Call Our Sales Office for Planning & Pricing
908-696-2315 Or Email social@oldemillinn.com