



## **Olde Mill Inn Small Meeting Package**

**This Package is Designed for Groups of 25 Guests or Less**

**Includes Continental Breakfast, Mid- Morning Beverage Service, Afternoon Refreshments  
And Plated or Buffet Luncheon**

### **Continental Breakfast**

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

### **Mid-Morning Beverage Service**

Assorted Soft Drinks and Bottled Water  
Complete Coffee and Tea Refresh

### **Afternoon Refreshments**

**Please Select One (1)**

Freshly Baked Brownies and Blondies  
Sliced Seasonal Fruits and Berries  
Assorted Soft Drinks and Bottled Water  
Complete Coffee and Tea Service

Hearth Baked Pretzels with 3 Mustard Dips  
Assorted Granola Bars  
Assorted Soft Drinks and Bottled Water  
Complete Coffee and Tea Service

### **Pre-Order Plated Luncheon**

**Designed for Groups of 12 Guests or Less- (Additional \$9.00pp for Groups over 12 Guests)**

**Please Pre-Select Two (2) Entrées & One (1) Dessert Choice**

**Group will make Individual Menu Selection Morning of Event by 10am**

#### **Grilled Chicken Caesar Salad**

Crisp Romaine Lettuce, Sour Dough Croutons, Traditional  
Light Garlic Dressing, Topped with Marinated and Grilled  
Boneless Chicken Breast

#### **Baby Spinach Salad & Grilled Salmon Salad**

Crisp Leaves of Tender Spinach and Belgium Endive  
Granny Smith Apples and Wild Mushrooms  
Shallot and Cider Dressing, Served with Garlic Bread

#### **Marinated Florida Bay Shrimp & Field Greens Salad**

Fresh Raspberries, Toasted Almonds and Chèvre Cheese  
White Balsamic Vinaigrette  
Served with Garlic Bread

#### **Black Forest Ham & Swiss Gruyere Cheese Wrap**

Romaine Lettuce and Marinated Tomatoes  
Rolled in a Giant Spinach Crepe with Garlic Dressing,  
Served with Pasta Salad and a Bag of Chips

#### **Grilled Chicken & Buffalo Mozzarella Sandwich**

Organic Arugula, Fresh Tomato, Balsamic Syrup  
and Unfiltered Olive Oil on a Focaccia Roll  
Served with Pasta Salad and a Bag of Chips

#### **Tuna Salad on Whole Wheat Bread**

Solid White Albacore Tuna, Lettuce and Tomatoes  
Served with Pasta Salad and a Bag of Chips

### **Plated Dessert Choices**

Granny Smith Apple Pie  
Creamy New York Style Cheesecake with Berry Coulis  
Chocolate Chip Cookies



## Olde Mill Inn Small Meeting Package

(Continued)

### Buffet Luncheon

**Designed for Groups of 13-25 Guests- (Additional \$9.00pp for Groups under 13 Guests)**

**Please Choose One Selection from Each Category - Accompanied by Fresh Baked Rolls**

#### Salad Selections

##### Mesclun Green Salad

With Julienne of Zucchini and Carrots

Wild Berry and Balsamic Vinaigrettes

##### Fresh Spinach Salad

Toasted Almonds and Mandarin Oranges

Asian Sherry Dressing

##### Organic Field Lettuces

Cherry Tomatoes, Cucumber and Bermuda

Onions & Classic French Vinaigrette

##### Greek Salad

Feta Cheese & Lemon Vinaigrette

##### Traditional Caesar Salad

Garlic Croutons & Parmesan

Classic Tomato & Mozzarella

Basil, Black Pepper, Aged Balsamic

#### Entrée Selections

##### Chardonnay Basted Chicken

Bear Claw Carrots and Braised Greens with

Fresh Herbs Natural Reduction

##### Barbecued Chicken Breast

Warm Roasted Corn Salad

##### Shrimp Scampi

Served Over Scallion Pepper Jasmine Rice

##### Roasted Salmon

Spinach and Mandarin Cream

##### 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

##### Slow Baked Rigatoni

Crusted with 3-Cheeses and Fresh Basil

##### Penne Pasta in Tripled Distilled Vodka Sauce

Grated Parmesan and Black Pepper

##### Farfalle Bow Tie Pasta

Cherry Tomatoes, Broccoli Rabe and Carrots

Toasted Garlic and Pesto Lie

##### Artisanal Tortellini

Mushrooms, Roasted Garlic, Peas,

Pancetta & Parmesan Cream Sauce

#### Our Vegetable Selections

##### Green Beans Almondine

Seasonal Vegetable Medley

Yellow Squash & Tomato, Parmesan Butter

Sugar Snap Peas with Ginger and Carrots

Roasted Zucchini with Mushrooms

#### Our Starch Selections

Aromatic Indonesian Steamed Rice

Roasted Potatoes with Garlic and Rosemary

Herb & Mascarpone Soft Polenta

Buttermilk & Chive Mashed Potatoes

#### Delicious Dessert Selections

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

Call Our Meeting Planners for Information & Pricing at

908-696-2315 or email [corporate@oldemillinn.com](mailto:corporate@oldemillinn.com)