



Holiday Buffet Menu

All Buffets Include Warm Dinner Rolls with Creamery Butter, Soft Drinks and Coffee & Tea Service



For Your Personalized Holiday Buffet We Will Serve...

SALAD OR SOUP SELECTIONS

Please Select One (1)

Arugula Salad

Cherry Tomatoes, Fresh Mozzarella, Roasted Peppers,
Aged Red Wine Vinaigrette

Fresh Spinach Salad

Dried Cranberries, Walnuts and Goat Cheese
Citrus Vinaigrette

Winter Tri-Color Salad

Toasted Almonds and Sweet Mandarin Oranges
Honey Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Aged Pecorino Romano, Garlic Croutons

New England Clam Chowder

Traditional Northern Winter "Chowda"
with Bacon, Potatoes and Cream

Italian Wedding Soup

Escarole and Miniature Italian Meatballs in a
Light, Garlic Scented Chicken Broth

Vegetarian Minestrone

Fresh Vegetables and Pasta Simmered in a
Hearty, Herbed Vegetarian Broth

ENTRÉE SELECTIONS

Please Select Two (2)

Roasted Stuffed Chicken

Baby Spinach and Three Cheese Stuffing, Natural Jus

Grilled Salmon

Honey Miso Glaze, Orange Ginger Sauce

Fresh Ham

Smoked Lancaster Valley Ham
with Maple Infused Whole Grain Mustard

Vegetarian Butternut Squash

Stuffed Mushrooms, Honey Pecan Crumbs

Cabernet Braised Short Ribs

Bistro Style

Butter Basted Amish Turkey

Sourdough Stuffing with Dried Figs and Pancetta

PASTA SELECTIONS

Please Select One (1)

Farfalle with Italian Sausage

Broccoli Rabe and Roasted Peppers

Rigatoni Bolognese

Savory Beef and Tomato Italian Herbed Sauce

Pumpkin Ravioli

Brown Butter & Sage

Penne Pasta in Creamy Vodka Sauce

Grated Parmesan and Black Pepper

VEGETABLE SELECTIONS

Please Select One (1)

Green Bean Casserole

Crispy Fried Onions and Mushrooms

Oven Roasted Root Vegetables

Caramelized Pearl Onions and Pancetta

Warm Roasted Acorn Squash

Honey, Currents & Chestnuts

Sherry & Molasses Glazed Carrots

STARCH SELECTIONS

Please Select One (1)

Sourdough Stuffing with Dried Figs

Pancetta, Chestnuts, Fennel

Wild Rice with Dried Cranberries

Leeks and Walnuts

Oven Roasted Fingerling Potatoes with Fennel

Maple Mashed Sweet Potatoes with Pecan Streusel

Olde Fashioned Country Mashed Potatoes with Buttermilk and Chives

DESSERT DISPLAY

Holiday Cookies, Pumpkin Pie, Chocolate Yule Log and
Warm Apple Cranberry Cobbler with Steel Cut Oat
Streusel

Price is Based on 2 Hours in Length of Hot Food Service



HOLIDAY BRUNCH BUFFET

Fresh Orange, Apple, and Cranberry Juices

Unlimited Mimosa Punch served from a Punch Bowl

Sliced Seasonal Fruits and Berries

Assorted Freshly Baked Muffins, Croissants, and Split Bagels

Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Signature Grain House Salad- Mixed Field Greens with Pecans, Pears, Gorgonzola Cheese
& Aged Sherry Vinaigrette

From Silver Chafing Dishes, We Will Serve...

Chef's Selection of Quiche

Seasoned Breakfast Potatoes with Peppers and Onions

Applewood Smoked Bacon and Country Sausage

Penne Pasta with Local Mushrooms, Olives, Red Peppers and Basil Pesto

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

Please Select Two Stations...

Omelet Station

A Uniformed Chef Will Prepare...

Omelets- Made to Order with Bacon, Diced Virginia Ham, Native Local Mushrooms,
Bell Peppers, Diced Tomatoes, Cheddar and Swiss Cheeses, Bermuda Onions, Egg Beaters and Egg Whites

Belgium Waffle Station

A Uniformed Chef Will Prepare...

Malted Belgium Waffles Cooked in a Traditional Wrought Iron Press
Accompanied by Warm Vermont Maple Syrup, Freshly Whipped Cream and Hulled Strawberries

Carving Station

A Uniformed Chef Will Prepare...

(Please Select Two (2) Carving Items)

Maple & Lime Glazed Wild Caught Cedar Plank Salmon OR Smoked Salmon Display

Molasses Crusted Pork Loin and Natural Jus

Butter Basted Turkey with Natural Gravy and Cranberry-Orange Relish

Smoked and Roasted Smithfield Ham- Bone In with Whole Grain Mustard Sauce

Dessert Display

Holiday Cookies, Pumpkin Pie, Chocolate Yule Log and
Warm Apple Cranberry Cobbler with Oat Crumb Topping

Coffee & Tea Service

Price is Based on 2½ Hours in Length of Hot Food Service

Alcohol can be served at 12 noon on Sundays



Holiday Cocktail Reception

Our Three-Hour Holiday Event

~ Cocktail Hour ~

The Olde Mill Inn Market Table



Garden Vegetable Crudité & Fresh Fruit Display

Yellow and Red Peppers, Carrot Sticks and Celery Stalks
Blue Cheese and Roasted Red Pepper Dips
Sliced Fresh Fruit

Local & International Cheese Display

Imported Provolone, Manchego, Vermont Cheddar,
Fontina, Parmigiano Reggiano, Wensleydale with Cranberries & Dill Havarti
Assorted Crackers and Cheese Straws
Garnished with Grapes & Fresh Strawberries

Rustic Charcuterie Board

Sliced Cured Meats
Sliced Warm Ciabatta & Focaccia

Tapas Table

Hummus Trio with Pita Triangles - Braised Beet, Roasted Red Pepper, Salsa Verde
Fresh Mozzarella Pinwheels with Sun Dried Tomato and Basil
Marinated Green Olives with Pimento
Green and Red Pepper Shooters
Ahi Tuna on English Cucumber with Soy Wasabi Aioli

An Elaborate Chafing Dish Display to Enhance Your Market Table

Crispy Buttermilk Calamari with Spicy Marinara



**Butler-Passed Hors d'oeuvres featuring our White Glove Service
Selection of Eight (8)**

Sliced All-Beef Franks in Grain Mustard Pastry Dough
Mini Beef Wellington
French Onion Soup Boule
Individual Gluten-Free Flatbread Margarita Pizzas
Pulled Pork on Jalapeno Corn Bread
Sea Scallops Wrapped in Hickory Smoked Bacon
Vegetable Samosas with Tomato & Onion Chutney
Chicken and Lemongrass Dumplings with Sweet Soy

~ Dinner Hour ~

Please Select Three (3) of the Following Chafing Dish Items

Bistro Style Short Ribs
Chardonnay Steamed Prince Edwards Island Mussels - Your Choice of Red or White Sauce
Italian Sausage with Sweet Roasted Peppers and Onions
General Tso's Chicken with Broccoli
Vegetable Pad Thai with Rice Noodles and Peanuts
Paella: Traditional Paella Valencia with Chorizo, Chicken, Shellfish and Saffron Rice
Steamed Dim Sum Chicken Dumplings with Ginger Soy Dipping Sauce
Pumpkin Ravioli with Brown Butter & Sage
Grilled Salmon, Honey Miso Glaze, Orange Ginger Sauce, Baby Spinach
Roasted Jerk Chicken with Caribbean Saffron Rice
Rigatoni Mezze served with Traditional Slow Cooked Bolognese
Penne Vodka with San Marzano Tomatoes, Fresh Peas and Pecorino Romano

A Uniformed Attendant Will Carve One (1) of the Following Items

An Attendant Fee of \$100 will apply

Herb Crusted Roast of Pork with Natural Jus
Roasted Turkey Breast with Natural Gravy and Cranberry Compote
Bone in Smoked Lancaster Valley Ham with Whole Grain Mustard



~ Dessert Hour ~

A Festive Display of Holiday Cookies, Cakes and Pies

From Silver Coffee/Tea Urns...

Freshly Brewed Olde Mill Inn Blended Coffee...Regular and Decaffeinated
Assorted Teas for Steeping

Price is Based on Three Hours in Length of Food Service



Holiday Plated Menu

*All Menus Include Warm Dinner Rolls with Creamery Butter
Assorted Soft Drinks and Complete Coffee & Tea Service*



Appetizer

Please Select One (1)

Butternut Squash Stuffed Mushrooms
Honey Pecan Crumbs

Smoked Salmon
Potato Pancake, Sour Cream, Dill

Fresh Mozzarella En Carozza
Prosciutto, Dried Tomatoes, Basil Sprouts



Salad

Please Select One (1)

Baby Field Greens
Almonds, Mandarins, Gorgonzola, Honey Balsamic Vinaigrette

Fresh Spinach Salad
Dried Cranberries, Walnuts, Goat Cheese and Citrus Vinaigrette

Arugula Salad
Cherry Tomatoes, Fresh Mozzarella, Roasted Peppers,
Aged Red Wine Vinaigrette

Caesar Salad
Romaine Lettuce, Aged Pecorino Romano Cheese, Extra Virgin Olive Oil, Garlic Croutons



Entrées
Tableside Choice of...
Please Select Two (2)

Honey Miso Glazed Salmon
Over Market Vegetable Pad Thai

Sole Francaise
Crispy Capers & Lemon-Chardonnay Sauce
Spiced Glazed Carrots and Herb Roasted
Potato

Bistro Style Short Ribs
Green Bean Casserole and Chive Mashed
Potato

Roasted Stuffed Chicken
Spinach and Three Cheese Stuffing, Maple
Roasted Brussels Sprouts with Walnuts

Slow Roasted Pork Loin
Pomegranate Demi Glace
Maple Mashed Sweet Potatoes with
Pecan Streusel

Cider Glazed Amish Turkey
Sourdough Stuffing with Dried Figs
Pancetta, Chestnuts, Fennel

Pumpkin Ravioli
Brown Butter and Sage



Dessert

Please Select One (1)

Warm Pecan Pie

Granny Smith Apple Pie

Cabernet Pear Tart

New York Style Cheesecake with Strawberry Compote

Platter of Assorted Miniature Pastries Served to Each Table

