



Brunch Buffets

The Inn Crowd's Brunch Buffet

(Brunch Buffet Requires a Minimum of 25 Guests)

Fresh Orange, Apple and Cranberry Juices

Fresh Fruit Salad with Berries

Assorted Freshly Baked Muffins, Croissants, and Split Bagels
Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Farm Fresh Scrambled Eggs with Fine Herbs
Seasoned Breakfast Potatoes with Peppers and Onions
Applewood Smoked Bacon and Country Sausage

Traditional Caesar Salad with Garlic Croutons

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

Marinated Sliced Grilled Chicken Display

Fresh Atlantic Salmon over Tender Spinach Leaves with Miso-Orange Glaze

Penne Pasta with Tripled Distilled Vodka Sauce and Parmesan Cheese

Dessert

Choice of Two (2) Desserts OR A Custom Special Occasion Cake

Warm Bread Pudding with Cream Cheese Glaze

New York Style Cheese Cake with Graham Cracker Crust

Apple & Blueberry Pies

Hotel Baked Cookie Selection

Chocolate Mousse Cake

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

Freshly Brewed Olde Mill Inn Blended Coffee - Regular and Decaffeinated & Assorted Teas

Children Ages 4-10 years old, Dine from Buffet OR Chicken Fingers & French Fries

Children 3 years old & under are Complimentary

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

Call Our Sales Office for Planning & Pricing 908-696-2315



Brunch Buffets

Grand Brunch Buffet

(Brunch Buffet Requires a Minimum of 40 Guests)

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...

Warm Sandwiches of Light Buttermilk Biscuits with Smoked Ham and Cheese
Seasoned Breakfast Potatoes with Peppers and Onions
Applewood Smoked Bacon and Country Sausage
Penne Pasta with Tripled Distilled Vodka Sauce and Parmesan Cheese
Chardonnay Basted Chicken with Bear Claw Carrots, Braised Greens, Fresh Herb and Natural Reduction

Choice of 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

Carving Station

A Uniformed Chef Will Prepare... (Please Select One (1) Carving Item)

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

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

Dessert

Choice of Two (2) Desserts OR A Custom Special Occasion Cake

Assorted Miniature Italian Pastries
Warm Bread Pudding with Cream Cheese Glaze
New York Style Cheese Cake with Graham Cracker Crust
Apple & Blueberry Pies
Hotel Baked Cookie Selection
Chocolate Mousse Cake
Gluten-Free Flourless Chocolate Cake (requires 5 days notice)

Freshly Brewed Olde Mill Inn Blended Coffee - Regular and Decaffeinated & Assorted Teas

Children Ages 4-10 years old, Dine from Buffet OR Chicken Fingers & French Fries

Children 3 years old & under are Complimentary

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Breakfast & Brunch Enhancements

Omelet Station

A Uniformed Chef Will Prepare...

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

Fruit Crepe Station

A Uniformed Chef Will Prepare...

Fresh Crepes - Made to Order with Fillings to Include Fresh Macerated Berries, Warm Compote of Poached Fruits, Whipped Cream with Orange-Grand Marnier and Warm Vermont Maple Syrup

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 Carve...

Maple & Lime Glazed Wild Caught Cedar Plank Salmon
Molasses Crusted Pork Loin and Natural Jus
Butter Basted Turkey with Natural Gravy and Cranberry-Orange Relish
Sliced Sirloin of Beef with Bordelaise Sauce
Smoked and Roasted Smithfield Ham - Bone In with Whole Grain Mustard Sauce

Unlimited Soda Station

Mimosa Punch Bowl- (approximately 25 glasses per bowl)

Bloody Mary & Mimosa Station

Accompanied by- Celery Stalks, Olive Skewers, Lemon Wedges, Horseradish & Tabasco Sauce

Creamed Scrambled Eggs with Fine Herbs

Chef's Quiche Selection

Country Sausage or Thick Smokehouse Bacon

Cheese Blintzes with Sour Cream and Raspberry Coulis

Sliced Seasonal Fruits and Berries

Old Fashioned Thick Brioche French Toast, Sun-Dried Cranberries,

Currants and Apricots with Warm Vermont Maple Syrup

Hard Boiled Eggs

Traditional Eggs Benedict with Canadian Bacon or Country Sausage with Hollandaise Sauce

Our Chef's Own Maple Smoked Salmon Display

Served with Seared Gingered Tuna and Trout Salad, accompanied by Shaved Onion,

Chopped Egg Whites and Yolks, Sliced Tomatoes, Capers and Russian Black Bread

Giant Banana Pancake with Warm Vermont Maple Syrup and Fresh Seasonal Berries

Spinach Wrapped Breakfast Burritos with Herbed Scrambled Eggs,

Gruyere Cheeses and Wild Mushrooms

Slow Cooked Irish Oatmeal - Steel-Cut Oats Cooked with a Hint of Molasses and Raisins

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