

Holiday Parties at the Olde Mill Inn & Grain House



Holiday Party Special Offer

***Book Your 2019 Holiday Party for Remaining Available Dates -
Book On or Before October 11th, 2019 to Receive 10% Off Per Person!
Complimentary Room Rental!**

HISTORIC INN, RESTAURANT & COPPERTOP BAR

**Call: 908-696-2315
corporate@oldemillinn.com**

***Savings based upon package chosen & guaranteed number of guests.
Discount does not apply to service charge, tax or alcoholic beverages.
Offer cannot be combined & does not apply to previously booked parties.**

225 Hwy 202, Basking Ridge, NJ 07920 (I-287 Exit 30B, GPS 225 Morristown Rd.)



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, BASIL, PEARL MOZZARELLA
ROASTED PEPPERS, SUN DRIED TOMATO VINAIGRETTE

BABY SPINACH SALAD

DRIED CRANBERRIES, WALNUTS, GOAT CHEESE
CITRUS VINAIGRETTE

WINTER TRI-COLOR SALAD

RADICCHIO, ROMAINE, ARUGULA, MANDARIN ORANGES
PECANS, HONEY BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE LETTUCE, ROMANO, GARLIC CROUTONS
ANCHOVY DRESSING

NEW ENGLAND CLAM CHOWDER

CLASSIC EASTERN "STYLE", BACON POTATOES, CREAM

ANCIENT GRAIN SALAD

FARROW, QUINOA, WHEATBERRY, GOAT FETA, KALE
DRIED APRICOTS, RED ONION, AGED SHERRY VINAIGRETTE

BABY ICEBERG SALAD

SHAVED RED ONION, TOMATO, SMOKED BACON, ICICLE RADISH
CUCUMBER, BUTTERMILK BLUE CHEESE DRESSING

Entree Selections

PLEASE SELECT TWO (2)

ROASTED STUFFED CHICKEN BREAST

BABY SPINACH-CHESTNUT & CORNBREAD STUFFING
NATURAL JUS

SAUTÉED FAROE ISLAND SALMON

HONEY MISO GLAZE, ORANGE GINGER SAUCE

SMOKED LANCASTER VALLEY HAM

MAPLE INFUSED WHOLE GRAIN MUSTARD SAUCE

STUFFED MUSHROOM CAPS

BUTTERNUT SQUASH, SWISS CHARD, HONEY PECAN CRUST

SHALLOW BRAISED SHORT RIBS

DARK STOUT GLAZE

BUTTER BASTED AMISH TURKEY

SOURDOUGH-SAUSAGE STUFFING, DRIED FIGS
GIBLET GRAVY

Pasta Selections

PLEASE SELECT ONE (1)

FARFALLE

ITALIAN SAUSAGE, BROCCOLI RABE, ROASTED PEPPERS

FUSILLI

BOLOGNESE "STYLE", TOMATO ITALIAN HERBED SAUCE

PUMPKIN RAVIOLI

LOCAL RICOTTA CHEESE, PECANS, SAGE BROWN BUTTER SAUCE

PENNE

GRATED PARMESAN, BLACK PEPPER, VODKA SAUCE

Vegetable Selections

PLEASE SELECT ONE (1)

GREEN BEAN CASSEROLE

CRISPY FRIED ONIONS, BUTTON MUSHROOMS

OVEN ROASTED WINTER ROOT VEGETABLES

CARAMELIZED PEARL ONIONS, PANCETTA

WARM ROASTED BUTTERNUT SQUASH

HONEY ROASTED CHESTNUTS

VERMONT MAPLE GLAZED CARROTS

TOASTED CASHEWS, SHALLOTS

Starch Selections

PLEASE SELECT ONE (1)

SOURDOUGH STUFFING WITH DRIED FIGS AND FENNEL

WILD RICE WITH DRIED CRANBERRY AND ALMONDS

OVEN ROASTED FINGERLING POTATOES WITH
ROSEMARY & GARLIC

MAPLE MASHED SWEET POTATOES WITH PECAN STREUSEL

OLDE FASHIONED YUKON WHIPPED POTATOES WITH CHIVES

Dessert Display

HOLIDAY COOKIES, PUMPKIN PIE, CHOCOLATE YULE LOG
WARM APPLE-CRANBERRY COBBLER WITH STEEL CUT OAT STREUSEL



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 RISOTTO

WILDFLOWER HONEY GLAZED CHESTNUT CRUMBLE, SHAVED PARMESANO ROMANIO

ROASTED CANDY CANE BEETS

CRISPY SOFT GOAT CHEESE, GRILLED RED ONION MARMALADE, APPLE VINAIGRETTE

MELON CARPACCIO

PROSCIUTTO DE PARMA ROSETTE, WATERCRESS, PINE NUTS, BALSAMIC GLAZE

Salad

PLEASE SELECT ONE (1)

ORGANIC FIELD GREENS

TOASTED PUMPKIN SEEDS, BUTTERNUT SQUASH, GORGONZOLA FLAKES
CRANBERRY-BALSAMIC VINAIGRETTE

CHILLED SOBA NOODLE BOWL

ICICLE RADISH, JULIENNE CUCUMBER, TATSOI, CILANTRO, CARROT, SESAME
GINGER-HOISIN VINAIGRETTE

ARUGULA SALAD

CHARRED EGGPLANT TAPENADE, PEARL MOZZARELLA, ROASTED BELL PEPPERS
SUNDRIED TOMATO VINAIGRETTE

TRADITIONAL CAESAR SALAD

ROMAINE LETTUCE, PECORINO ROMANO, WHITE ANCHOVY, GARLIC CROSTINI

Entrées

PLEASE SELECT TWO (2)

SAUTÉED FAROE ISLAND SALMON

ORGANIC FARROW GRAINS, RUBY GRAPEFRUIT
BEURRE BLANC

LOCAL FLOUNDER FRANCAISE

YUKON POTATO CHIVE CROQUETTE
CAPER BERRY SAUCE

SHALLOW BRAISED BEEF SHORT RIBS

CARAMELIZED PARSNIP PUREE, STOUT SAUCE

WINTER VEGETABLE PAD THAI

GRILLED TOFU, SWEET SOY

SLOW ROASTED PORK LOIN

SWEET POTATO HASH, WHOLE GRAIN MUSTARD DEMI

BEEF FILET TIPS

EGG NOODLES, SOUR CREAM-BRANDY SAUCE

PUMPKIN RAVIOLI

MELTED LEEKS, LOCAL RICOTTA CHEESE
BROWN BUTTER SAGE SAUCE

ROASTED FRENCHED CHICKEN BREAST

CHESTNUT STUFFING, ROASTED GARLIC JUS

Seasonal Vegetable

PLEASE SELECT ONE (1)

SAUTÉED SNOW PEAS WITH TOASTED SESAME SEEDS
CHARRED BRUSSELS SPROUTS WITH CRANBERRIES AND WALNUTS
GREEN BEANS WITH BUTTON MUSHROOMS AND SHALLOTS
VERMONT MAPLE GLAZED CARROTS WITH CASHEWS
ROASTED BUTTERNUT SQUASH WITH HONEY ROASTED CHESTNUTS

Dessert

PLEASE SELECT ONE (1)

WARM PECAN PIE TARTLET, WHITE CHOCOLATE GELATO
MINI APPLE-CRANBERRY COBBLER TART, GINGER ICE CREAM
TOASTED CINNAMON POUND CAKE, TAHITIAN VANILLA ICE CREAM, APPLE COMPOTE
VANILLA CHEESECAKE, GRAHAM CRACKER, STRAWBERRY COMPOTE
PLATTER OF ASSORTED MINIATURE PASTRIES SERVED TO EACH TABLE