



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 Lunch Choice

\$68.00 per Person

Continental Breakfast

Fresh Orange and Cranberry Juices
Fresh Fruit Salad with Berries and Orange Slices
Glazed Coffee Ring, Assorted Mini Muffins, Crumb Cake and Baked Bagels,
Sweet Creamery Butter, Cream Cheese, Jams & Jellies
Yogurt & Cottage Cheese Bar
Vanilla & Season Fruit Yogurts
Fresh Blueberries, Strawberries, Peaches, Dried Fruit Medley and Homemade Granola
Freshly Brewed Olde Mill Inn Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping

Mid-Morning Beverage Service

Assorted Soft Drinks, Bottled Water and Flavored Seltzers
Complete Coffee and Tea Refresh

Afternoon Refreshments

Please Select One (1)

Peanut Butter Crackers	Soft Baked Pretzels with 3 Mustard Dips
Veggie Chips, M&M's	Seasonal Fresh Fruit Salad
Seasonal Fresh Fruit Salad	Assorted Kind Bars
Assorted Soft Drinks, Bottled Water & Flavored Seltzers	Assorted Soft Drinks, Bottled Water & Flavored Seltzers
Complete Coffee and Tea Service	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,
Caesar Dressing, Topped with Marinated and Grilled
Boneless Chicken Breast

Baby Spinach Salad w/ Grilled Salmon

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

Arugula & Mixed Greens Salad w/ Grilled Shrimp

Golden Quinoa, Toasted Almonds, Yellow Raisins,
Feta Cheese- Lemon Vinaigrette

Albacore Tuna Salad

Solid White Albacore Tuna
Fresh Avocado, Cucumber, Tomato
Pumpernickel Bread

Crispy Buttermilk Chicken Caesar Wrap

Crispy Chicken Breast
Romaine Lettuce, Sour Dough Croutons
Caesar Dressing, Spinach Wrap

Grilled Vegetables

Fresh Seasonal Vegetables, Balsamic Drizzle,
Parmesan Cheese, Ciabatta Bread

Plated Dessert Choices

Granny Smith Apple Pie
Creamy New York Style Cheesecake with Berry Coulis
Chocolate Chip Cookies
All Pricing Subject to 22% Service Charge and NJ Sales Tax



Olde Mill Inn Small Meeting Package

(Continued)

Buffet Luncheon

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

Please Choose One Selection from Each Category

Buffet includes Freshly Baked Rolls with Butter

Salad Selections

Mesclun Green Salad

Julienne of Zucchini and Carrots

Balsamic and Champagne Vinaigrettes

Fresh Spinach Salad

Toasted Almonds and Mandarin Oranges

Asian Sherry Dressing

Organic Field Greens

Cherry Tomatoes, Cucumbers,

Classic French Vinaigrette

Traditional Caesar Salad

Garlic Croutons & Parmesan

Black Bean and Corn Salad

Red Pepper, Red Onion

Cilantro, Lime Vinaigrette

Entrée Selections

Shrimp Scampi

Served Over Scallion Pepper Jasmine Rice

Roasted Salmon

Orange Ginger Beurre Blanc

Rosemary Grilled Chicken

Chicken Breast, Fresh Rosemary & Balsamic Glaze

Chicken Murphy

Marinated Chicken Breast, Italian Sausage

Potatoes, Onions, Peppadew & Bell Peppers

Grilled London Broil

Soft Garlic-Basil Polenta

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 Creamy Vodka Sauce

Diced Pancetta and Grated Parmesan Cheese

Farfalle Bow Tie Pasta

Cherry Tomatoes, Broccoli Rabe and Parmesan

Toasted Garlic and Pesto

Artisanal Tortellini

Mushrooms, Roasted Garlic, Peas,

Pancetta & Parmesan Cream Sauce

Fusilli with Broccoli

Oven Roasted Tomatoes, Garlic & Oil

Vegetable Selections

Seasonal Vegetable Medley

Green Beans Almondine

Sugar Snap Peas with Ginger and Carrots

Roasted Zucchini with Mushrooms

Braised Brussel Sprouts, Dried Cranberries,

Balsamic Glaze

Starch Selections

Blended Wild Rice

Herb Roasted Potatoes, Garlic & Rosemary

Buttermilk & Chive Mashed Potatoes

Sweet Potato Casserole, Pecan Streusel, Mini

Marshmallows

Delicious Dessert Selections

New York Style Cheesecake with Berry Garnish

Hotel-Baked Apple & Blueberry Pie

A Selection of Cookies and Brownies

Chocolate Mousse Cake

Fresh Fruit Salad

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