



## *Brunch Buffet*

### Entire Buffet will be Attended (no self service)

#### **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

**OR**

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 Triple Distilled Vodka Sauce and Parmesan Cheese

#### **Dessert**

Plated Dessert Sampler Plate OR A Custom Special Sheet Occasion Cake  
Sampler Plate to include...  
Smores' Mousse Cup, Apple Cider Donut, Cheesecake Bite

*Client is permitted to bring own cake and/or Individually Pre-Wrapped Desserts*

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

Call our Sales Office for pricing 908-696-2315  
Or email [social@oldemillinn.com](mailto:social@oldemillinn.com)



## **Brunch Buffet**

### **Entire Buffet will be Attended (no self service)**

#### **Grand Brunch Buffet**

*(Brunch Buffet Requires a Minimum of 40 Guests)*

Fresh Orange, Apple, and Cranberry Juices  
Unlimited Mimosas

Fresh Fruit Salad with Berries  
Assorted Freshly Baked Muffins, Croissants, and Split Bagels  
Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Traditional Caesar Salad with Garlic Croutons

**OR**

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

#### ***From Silver Chafing Dishes, We Will Serve...***

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**

Plated Dessert Sampler Plate OR A Custom Special Sheet Occasion Cake  
Sampler Plate to include...

Smoeres' Mousse Cup, Apple Cider Donut, Cheesecake Bite

*Client is permitted to bring own cake and/or Individually Pre-Wrapped Desserts*

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