



## Plated Lunch & Dinner Menus

### APPETIZERS

Please Select One (1)



#### **Baked Three-Cheese Cannelloni**

Pine Nuts, Parmesan, Parsley & Slowly Simmered Marinara

#### **Homemade Potato Pancake**

Topped with Smoked Salmon & Crème Fraîche

#### **Mediterranean Plate**

Served over Bibb Lettuce with Falafel, Olive Tapenade, Tabouleh, Hummus & Warm Pita

#### **Market Vegetable Risotto**

Parmesan & Herb Oil

#### **Spinach & Cheese Ravioli**

Pancetta & Wild Mushrooms

#### **Poached & Chilled Shrimp Cocktail**

Tender Greens & Spiced Cocktail Sauce

*(If Selected, \$4 Supplemental Fee per person will Apply)*

#### **Potato Crusted Crab Cake with Micro Greens**

Stone Ground Mustard

*(If Selected, \$5 Supplemental fee per person will apply)*

### SALADS

Please Select One (1)



#### **Traditional Caesar Salad**

Parmesan Cheese & Garlic Croutons

#### **Mixed Greens & Arugula**

Julienne Apples, Candied Walnuts, Shaved Manchego Cheese & White Balsamic Vinaigrette

#### **Signature Grain House Salad**

Mixed Greens, Roquefort Cheese, Anjou Pears, Toasted Pecans & Aged Sherry Vinaigrette

# Plated Lunch & Dinner Menus

(Continued)

## ENTRÉES

*Please Select Two (2) Entrées Plus a Vegetarian Entrée to be Offered Tableside –  
Entrées served with Roasted Potatoes, Seasonal Vegetables & Dinner Rolls*



### OCEAN COLLECTION

**Honey Miso Glazed Salmon**  
Orange Ginger Beurre Blanc

**Sole Française**  
Lemon Wine Sauce



### FARM COLLECTION

**Chicken Medallions**  
Sundried Tomato, Artichoke Hearts & Lemon Wine Sauce

**Stuffed Chicken Breast**  
Prosciutto di Parma, Spinach & Mozzarella, Natural Jus



### LAND COLLECTION

**Grilled Flat Iron Steak**  
Barbaresco Reduction

**Herb Seared Filet of Beef**  
Cabernet Demi Glace  
*(\$4 Supplemental Fee per person will Apply)*



### GARDEN COLLECTION

**Baked Three-Cheese Cannelloni**  
Pine Nuts, Parmesan, Parsley & Slowly Simmered Marinara

**Market Vegetable Pad Thai**  
Toasted Peanuts, Ginger, Sweet Soy

# Plated Lunch & Dinner Menus

(Continued)

## DESSERT

Please Select One (1)

New York Style Cheesecake with Fresh Strawberries

Granny Smith Apple Pie with Caramel Drizzle

Espresso Soaked Tiramisu with Kahlua Whipped Cream

Chocolate Mousse Cake

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

\*\* Client is permitted to bring own cake

Call our Sales Office for pricing 908-696-2315

Or email [social@oldemillinn.com](mailto:social@oldemillinn.com)