

Grand Easter Buffet at the Olde Mill Inn

~ SEATING 9:30 AM - 3:30 PM ~

Seasonal Gourmet Salads

ORGANIC SPRING MIX, TOASTED ALMONDS, MANDARIN ORANGE, FETA, PINE NUTS, CITRUS VINAIGRETTE
ANCIENT GRAIN SALAD, TOASTED CASHEWS, KALE, CABBAGE, CARROT, SHERRY VINAIGRETTE
BABY ARUGULA, OLIVES, CHERRY TOMATOES, CUCUMBER, ROMANO, WHITE BALSAMIC
FINGERLING POTATO SALAD, GREEN PEAS, BABY BEETS, CARROTS, CILANTRO VINAIGRETTE
GOFFLE FARM CHICKEN CLUB SALAD, CORKSCREW PASTA, BACON, TOMATO, AVOCADO, CHEDDAR, ZESTY RANCH
GREEN ASPARAGUS, CHOPPED EASTER EGG, VIDALIA ONION-MUSTARD CHUTNEY
GOURMET SALAD BAR, ALL THE FIXINGS, DRESSINGS

Chilled Seafood

HICKORY SMOKED SALMON, DILL CRÈME FRAICHE
SHRIMP COCKTAIL, "FIRED UP" COCKTAIL SAUCE, LEMON TWISTS

Goffle Farm Egg Omelettes "A La Carte"

BACON, VIRGINIA HAM, MUSHROOMS, RED PEPPERS, TOMATOES, CHEDDAR, SPRING ONION

Hot Off The Press

BUTTERMILK WAFFLES, CINNAMON FRENCH TOAST

The Chopping Block

APPLEWOOD SMOKED VIRGINIA HAM, PINEAPPLE CHERRY GLAZE
PASTURE RAISED LEG OF LAMB, MINT-PISTACHIO PESTO

Chafers

BUTTER BASTED TURKEY BREAST, CORNBREAD STUFFING, PAN GRAVY
PECAN CRUSTED SALMON, MAPLE DIJON SAUCE, SWEET POTATO HASH
BUTTERNUT SQUASH MAC N' CHEESE
CHEERYWOOD SMOKED BACON & BREAKFAST SAUSAGE LINKS
EGG DIPPED CHICKEN PUTANESCA
GRILLED VEGETABLE RAVIOLI, ROASTED SPRING GARLIC MARINARA
POACHED EGGS, SAUTÉED SPINACH, ROASTED RED PEPPERS, ENGLISH MUFFIN, HOLLANDAISE
WILD MUSHROOM AND SPRING LEEK QUICHE
SPRING VEGETABLE MEDLEY
HERB ROASTED FINGERLING POTATOES

Kids Corner

SAVORY & SWEET KID FAVORITES

Desserts

GOURMET CAKES, PIES, PASTRIES, BROWNIES, FRUIT COBBLER, COOKIES AND MORE...

PRICE INCLUDES ASSORTED JUICES, MILK, CHOCOLATE MILK, COFFEE & TEA SERVICE
\$75 ADULTS, \$30 CHILDREN AGES 4-11, 20% SERVICE CHARGE & SALES TAX APPLY
A CREDIT CARD IS REQUIRED TO HOLD THE RESERVATION. CANCELLATION FEE OF 25% WILL BE CHARGED TO THE
CREDIT CARD ON FILE FOR ANY CANCELLATIONS RECEIVED AFTER APRIL 10TH.

Reservations Required 908-696-2335