



## **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**

### **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**

**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  
Pumpnickel 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



# Olde Mill Inn Small Meeting Package

(Continued)

## Buffet Luncheon

Designed for Groups of 13-25 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