

Plated Brunch Menu

Appetizer
Please choose one...

Seasonal Fresh Fruit with Berries

Avocado Toast
marinated heirloom tomatoes, burrata cheese, basil

Entrée
Tableside Choice of...

Classic Cobb Salad with Grilled Chicken
Boston Bibb, avocado, smoked bacon, cherry tomato,
Goffle Road Poultry Farm egg, blue cheese, Lemon Herb vinaigrette

Brioche French Toast with Fresh Berries and Maple Syrup
Served with Bacon & Breakfast Potatoes

Spinach and Mushroom Quiche
Served with Mixed Greens Garden Salad

Dessert
Please choose one...
New York Style Cheesecake with Fresh Strawberries
Granny Smith Apple Pie with Caramel Drizzle
Chocolate Mousse Cake

Coffee & Tea Service, Soft Drinks, Iced Tea & Juices Included

Call our Sales Office for pricing 908-696-2315
Or email social@oldemillinn.com