



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