

Olde Mill Inn & Grain House
Elegant Plated Brunch Menu

As Your Guests Arrive, Assorted Scones Served to the Table

First Course

Individual Cheese & Fruit Plate

Second Course

Intermezzo Lemon Sorbet

Third Course

Tableside Choice of...

Country Baguette French Toast
with Apple Cobbler Topping

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

Spinach and Cheese Quiche
with Micro Rainbow Greens

Fourth Course

Dessert Sampler Plate served to each guest...

French Macaroon, Lemon Square, and Italian Cannoli

**Client is permitted to bring in own cake*

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

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