

Thanksgiving Buffet 2022 at The Olde Mill Inn

SEATINGS FROM 11:30 AM TO 5:30 PM

Olde Mill Inn Salad Bar to Include

Organic Greens, Romaine, Baby Spinach, Arugula, Tomatoes, Cucumbers, Bacon, Hard Boiled Eggs, Red Onions, Roasted Beets, Roasted Peppers, Imported Olives, Tangerines, Currents, Artichoke Hearts, Wild Mushrooms, Edamame, Green Beans, Dried Cranberries, Farro, Quinoa, Tortilla Strips, Butternut Squash, Almonds, Pecans, Walnuts, Mozzarella, Feta, Cheddar, Goat Cheese, Crumbled Blue, Shaved Parmesan, Chick Peas, Carrots, Couscous

Homemade Dressings to Include

Italian, Balsamic, Caesar, Sherry Vinaigrette, Ranch
Fresh Artisanal Bread Display

Seafood Bar to Include

Hickory Smoked Salmon Display with Traditional Garnish
Jumbo Poached Shrimp with Traditional Cocktail Sauce

We Will Carve to Order...

Herb and Butter Basted Roasted Turkey with Cranberry Sauce and Pan Gravy
Smoked and Roasted Dutch Amish Ham – Bone In, with Whole Grain Mustard Sauce

From Silver Chafing Dishes, We Will Serve...

Early Winter Local Vegetables
Wild Rice Pilaf with Cranberries, Butternut Squash & Apples
Cheddar & Chive Whipped Potatoes
Green Bean Casserole
Sweet Potato Mash
Honey Stung Fried Chicken with Plantains & Yucca
Pumpkin Ravioli with Brown Butter & Sage
Farfalle with Broccoli Rabe, Acorn Squash and Sundried Tomatoes
Traditional Italian Sausage Sour Dough Bread Stuffing
Chestnut, Apple & Leek Cornbread Stuffing
Cajun Crusted Salmon with Baby Spinach, Citrus Beurre Blanc
Cider Brined Roasted Chicken Thighs with Honey Mustard, Leeks & Walnuts
Slow Braised Short Ribs, Bistro Style with Cabernet Demi

Desserts to Include...

All You Can Eat Holiday Dessert Buffet to include a large homemade assortment of fresh baked cakes, pies, cobblers, pastries, gluten free desserts and ice Cream Bar with a large variety of toppings

Freshly Brewed Olde Mill Inn Blended Coffee
Regular and Decaffeinated, Assorted Teas for Steeping, Iced Tea

\$75 Adults, \$27 Child 4-11 years old. 20% gratuity and NJ sales tax apply

A credit card is required to hold the reservation. A 25% cancellation fee will be charged to the Credit Card on File for any reservations cancelled after 12 noon on Friday November 18, 2022

