

Easter Brunch Buffet at the Olde Mill Inn

Sunday April 9, 2023 · Seating 9:30am-3:30pm

Seasonal Gourmet Salads

Spring Lettuce, Dried Cranberries, Walnuts, Mandarins, Goat Cheese, White Balsamic Vinaigrette
Tuscan Kale, Cabbage, Quinoa, Carrot, Pineapple, Toasted Cashews, Miso Ginger Vinaigrette
Baby Arugula, Cherry Tomatoes, Cucumbers, Feta, Lemon Basil Vinaigrette
Fingerling Potato Salad, Green Peas, Beets, Carrots, Cilantro Vinaigrette
Ancient Grain Salad, Wild Rice, Quinoa, Farro, Pecans, Pistachios, Dried Cherries, Dried Apricots,
Pomegranate Seeds, Scallions, Golden Raisins, Celery, Red Onion, Apple Cider Vinaigrette.

Artisanal Bread Display - Freshly Baked Croissants & Bagels

Chilled Seafood

Hickory Smoked Salmon, Traditional Garnishes
Shrimp Cocktail, Homemade Cocktail Sauce & Fresh Lemons

Omelette Station "A La Carte"

Virginia Ham, Mushrooms, Peppers, Tomatoes, Broccoli, Cheddar & Swiss Cheese, Egg Whites

Waffle Station

Hot off The Press Belgium Waffles
Choice of Chocolate Syrup, Dulce de Leche or Nutella Drizzle
Macerated Berries, Warm Maple Syrup & Homemade Whipped Cream

Carving Station

Slow Roasted Certified Angus Prime Rib, French Onion Jus, Horseradish Cream
Rosemary & Garlic Crusted American Leg of Lamb, Mint Pistachio Pesto Demi Glaze

Chafers

Country Baguette French Toast, Apple Cobbler and Streusel Topping
Cherrywood Smoked Bacon & German Style Breakfast Links
Poached Eggs, Canadian Bacon, Toasted English Muffin, Truffle Hollandaise
Buttermilk Honey Stung Fried Chicken with Yucca Fries and Sweet Plantains
Skillet Seared Faroe Island Salmon, Ginger Sesame Green Beans, Basil Grapefruit Beurre Blanc
Smoked & Roasted Pennsylvania Dutch Ham, Brown Sugar Bourbon Glaze, Cranberry Orange Relish
Spring Pea & Ricotta Ravioli, Brown Butter Cream
Maple BBQ Chicken Thighs, Sweet Potato Wedges
Spring Vegetable Medley
Herb Roasted Potatoes

Kid's Corner

Chicken Tenders & Fries, All Beef Meatballs with Marinara & Mozzarella Cheese, Crispy Top Macaroni & Cheese

Venetian Table

Chef's Elegant Selection of Gourmet Cakes, Pies, Pastries, Cookies, Brownies, Homemade Cobbler,
Chocolate Covered Strawberries, Pound Cake, Fruit Danishes & more...

Price Includes Assorted Juices, Milk, Chocolate Milk, Coffee & Tea Service

\$75 Per Person, \$30 Per Child ages 4-11

20% Service Charge and Tax Applies

A Credit Card is Required to Hold the Reservation. A Cancellation Fee of 25% Will be Charged to the Credit Card on File for Any Cancellation Received after March 31st

Reservations Required 908-696-2335