



THANKSGIVING

buffet menu

AT THE OLDE MILL INN & GRAIN HOUSE

THURSDAY, NOVEMBER 23, 2023

OMI SEATINGS FROM 11:30AM-5:30PM/GH SEATINGS FROM 11:45AM-6:15PM

DO-IT-YOURSELF SALAD BAR:

Selection of garden greens with all the fix ins:

shredded cheeses, olives, cucumbers, cherry tomatoes, red onion, croutons, dried fruits, candied walnuts and more..

Sherry vinaigrette, Caesar, balsamic, ranch

TUSCAN COUNTRYSIDE STATION:

A many-layered display of grilled seasonal vegetable:

Tender zucchini, sweet peppers, sweet onions, cremini mushrooms, yellow squash, eggplant,

Roasted Garnet yams topped with feta crumbles

Crusty ciabatta, focaccia, homemade stromboli, grilled kielbasa, Tuscan lamb sliders with saffron garlic aioli, broiled clams casino

Roasted garlic bread with roasted red pepper hummus, baba ghanoush, hickory smoked salmon

"Tuscan style", green olive tapenade and more

TRADITIONAL CLASSICS:

Country smoked ham with wild rice and toasted pecan salad, grainy mustards on the side

Chef carved Goffle Farm natural turkey, fluffy mashed potatoes, rich turkey gravy

Traditional seasoned bread stuffing, orange scented cranberry sauce

Roasted brussels sprouts glazed with balsamic and garlic

Pesto crusted seabass with tomato- asparagus orzo pasta

Seasonal mixed vegetables with slivered scallions

New Fashioned Butternut squash macaroni and cheese with buttered breadcrumbs, cheddar and asiago cheeses

Chilled cilantro lime "shrimptinis", Asian slaw salad topped with cilantro poached shrimp, black sesame seeds, honey lime dressing

CHOPPING BLOCK:

Mushroom crusted prime rib of beef, roasted to perfection

Beef au jus, zesty horseradish sauce

KID CREATIONS

Meatballs, chicken tenders, fried cheese, pizza quesadillas

BANANAS FOSTER STATION:

Bananas sautéed in brown sugar, butter, and a splash of rum!

Served over deep chocolate brownies and French vanilla ice cream

EUROPEAN SWEETS STATION:

Assorted mini cheesecakes, chocolate mousse shots, lemon curd meringues, decorated petit fours, petite macaroons

Croissants, mini danishes, homemade apple pie, pumpkin pie tarts, carrot cake muffins, tiny pecan pie tassies, and more..



\$78 ADULTS / \$28 KIDS 4-11 YEARS OLD

20% Service Charge and Tax Applies

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 12 noon on Friday, November 17, 2023

