Brunch Buffets

The Inn Crowd's Brunch Buffet

(Menu accommodates banquet events of 25 or more guests - Banquet Room minimums apply)

Buffet Includes…

Fresh Fruit Salad with Berries

Assorted Freshly Baked Muffins, Croissants, & Split Bagels
Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Signature Grain House Salad- Mixed Field Greens with Pecans, Pears, Gorgonzola Cheese & Aged Sherry Vinaigrette

Farm Fresh Scrambled Eggs with Fine Herbs
Seasoned Breakfast Potatoes with Peppers & Onions
Applewood Smoked Bacon & Country Sausage

Marinated Sliced Grilled Chicken Display
Fresh Atlantic Salmon over Tender Spinach Leaves with Miso-Orange Glaze
Penne Pasta with Tripled Distilled Vodka Sauce, Diced Pancetta, & Parmesan Cheese

Dessert
Plated Dessert Sampler Plate
Sampler Plate to include…
French Macaron, Lemon Square, & Italian Cannoli

Client is permitted to bring own cake and/or Individually Pre-Wrapped Desserts
Please note, Olde Mill Inn & Grain House does not store or refrigerate outside cakes/desserts

Call our Sales Office for Pricing and Availability
908-696-2315

Brunch Buffets

Grand Brunch Buffet

(Menu accommodates banquet events of 40 or more guests - Banquet Room minimums apply)

Bubbly Bar

Unlimited J. Roget Sparkling Wine
Orange, Peach Nectar & Cranberry Juice & Individual Bowls of Strawberries, Raspberries, & Blueberries

Buffet Includes…

Assorted Cheese & Fruit Platter

Assorted Freshly Baked Muffins, Croissants, & Split Bagels
Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Signature Grain House Salad- Mixed Field Greens with Pecans, Pears, Gorgonzola Cheese & Aged Sherry Vinaigrette

From Silver Chafing Dishes, We Will Serve…

Seasoned Breakfast Potatoes with Peppers & Onions
Applewood Smoked Bacon & Country Sausage
Penne Pasta with Tripled Distilled Vodka Sauce, Diced Pancetta, & Parmesan Cheese
Chardonnay Basted Chicken with Bear Claw Carrots, Braised Greens, Fresh Herb & Natural Reduction
Fresh Atlantic Salmon over Tender Spinach Leaves with Miso-Orange Glaze

Choice of One Station:

Omelet Station

A Uniformed Chef Will Prepare…

Omelets- Made to Order with Bacon, Diced Virginia Ham, Native Local Mushrooms,
Bell Peppers, Diced Tomatoes, Cheddar & Swiss Cheeses, Bermuda Onions, Egg Beaters & Egg Whites

Belgium Waffle Station

A Uniformed Chef Will Prepare…

Malted Belgium Waffles Cooked in a Traditional Wrought Iron Press
Accompanied by Warm Vermont Maple Syrup, Freshly Whipped Cream & Hulled Strawberries

Dessert

Plated Dessert Sampler Plate

Sampler Plate to include…
French Macaron, Lemon Square, & Italian Cannoli

Client is permitted to bring own cake and/or Individually Pre-Wrapped Desserts
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