



THE OLDE MILL INN DAY MEETING PACKAGES

Package Requires a Minimum of 25 Attendees

General Session Conference Room Rental set to your specification:
Conference Style, Hollow Square, U-Shape, Classroom Style, Theater Style, or Rounds
Meeting Room to include: Pens, Pads, Water Service and Mints

Audio Visual Equipment that is included:
LCD Projector, Screen, High Speed Internet Access,
2 Flipcharts with Markers, and Podium

Meeting Attendant to Assist Throughout the Day
24 Hour Business Center
On Site Parking

Please Inquire with our Sales Office for Pricing & Availability
corporate@oldemillinn.com
908-696-2315

“Get Social” Receptions, Teambuilding Events, & Private Dinners Available



DAY MEETING PACKAGE MENUS

The Traditional Hot Breakfast

Seasonal Fruit Salad with Berries & Orange Slices

Freshly Baked Croissants, Crumb Cake,

Assorted Bagels & Muffins

Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Homemade Oatmeal with Brown Sugar & Raisins

Yogurt & Cottage Cheese Bar

Vanilla & Seasonal Fruit Yoghurts,

Fresh Blueberries, Strawberries, Peaches Dried Fruit Medley & Homemade Granola

From Silver Chafing Dishes, We Will Serve...

Spinach, Mushroom & Cheddar Crustless Quiche

Thick Smokehouse Bacon & Turkey Sausage Patties

Seasoned Breakfast Potatoes

Freshly Brewed Olde Mill Inn Blended Coffee - Regular & Decaffeinated

Assorted Teas

The Classic Continental

Seasonal Fruit Salad with Berries & Orange Slices

Glazed Coffee Ring, Freshly Baked Croissants, Crumb Cake

Baked Bagels and Assorted Muffins,

Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Yogurt & Cottage Cheese Bar

Vanilla & Seasonal Fruit Yoghurts,

Fresh Blueberries, Strawberries, Peaches, Dried Fruit Medley & Homemade Granola

Freshly Brewed Olde Mill Inn Blended Coffee - Regular & Decaffeinated

Assorted Teas

Mid-AM Beverage Refresh

Assorted Soft Drinks

Bottled Water & Flavored Seltzers

Freshly Brewed Coffee- Regular & Decaffeinated

Assorted Teas for Steeping



Lunch Buffets

Please Select One (1)

All Afternoon Breaks come with Assorted Soft Drinks, Bottled Water, & Complete Coffee & Tea Service

South of the Border Buffet

Your Buffet Includes...

Fresh Romaine Lettuce with Julienne Carrots & Zucchini, Citrus Vinaigrette

Cheese Stuffed Jalapeno Poppers
Tortilla Chips with Pico de Gallo

Spanish Rice with Pigeon Peas & Vegetarian Black Beans

Taco & Fajita Bar:

Seasoned Ground Beef & Chicken Strips
Flour and Corn Tortillas

Toppings for your Taco or Taco Salad Include... Shredded Lettuce, Cheddar Cheese, Diced Onions, Tomatoes, Black Olives, Sour Cream, Guacamole, Salsa & Ranch Dressing

Dessert

Warm Filled Churros
Fresh Fruit Salad

Ode to the New York Deli

Buffet Includes...

Signature Grain House Salad- Mixed Field Greens, Anjou Pear, Blue Cheese, Pecans, Sherry Vinaigrette
Arugula & Golden Quinoa Salad- Toasted Almonds, Yellow Raisins, Spinach, Feta Cheese, Citrus Dressing

Italian Caprese Flatbread- Fresh Mozzarella, Garden Tomatoes, Basil, Pesto Drizzle

Individual Bags of Chips

Sandwich Selections: Select Three

Albacore Tuna, Avocado, Lettuce, Tomato, Pumpernickel Bread
Grilled Seasonal Vegetables, Balsamic Drizzle, Parmesan Cheese, Ciabatta Bread
Crispy Buttermilk Chicken Caesar Wrap- Romaine Lettuce, Spinach Wrap
Smoked Ham and Brie Cheese, Herb Aioli, Multi Grain Bread

Pasta-Select One

Artisanal Tortellini-Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce
Penne Pasta in Creamy Vodka Sauce, Diced Pancetta & Grated Parmesan Cheese
Chilled Tri Color Fusilli Pasta Salad with Olives, Red Peppers, Tomatoes & Cubed Cheddar Cheese

Creamy NY Style Cheesecake
Seasonal Fruit Salad with Berries & Orange Slices



Lunch Buffets

(Continued)

Italian Buffet

Chilled Salads

Classic Caesar Salad, Garlic Croutons

Antipasto Salad

Sliced Ripe Tomato & Mozzarella Platter

From a Silver Chafing Dish, We Will Serve...

Chicken Marsala with Sautéed Wild Mushrooms

Balsamic Marinated Hanger Steak with a Plum Tomato Demi-Glace

Farfalle with Sundried Tomatoes, Leaves of Baby Spinach, Roasted Garlic & Pine Nuts

Our Chef's Selection of Daily Vegetables & Potatoes

Assorted Warm Italian Breads

Desserts to include...

Assorted Elaborate Miniature Pastries & Creamy NY Style Cheesecake

Vegetarian Buffet

From a Crock, We Will Serve...

Crimson Lentil Soup with Carrots, Celery & Tomato

Our Chilled Salad Selection Will Include...

Mediterranean Plate: Olive Tapenade, Tabouleh, Hummus, Moroccan Falafel, Lemon Tahini & Warm Pita

Baby Spinach Salad with Dried Cranberries, Pecans, Citrus Vinaigrette

Fresh Mozzarella & Tomato with Aged Balsamic

Marinated Green Bean Salad with Cherry Tomatoes, Crumbled Goat Cheese, Pine Nut Vinaigrette

From a Silver Chafing Dish, We Will Serve...

Market Vegetable Brown Fried Rice with Tofu & Peanuts

Baked Eggplant Rollatini Parmesan

Vegan Farfalle Pasta with Roasted Mushrooms, Truffle Oil, Fresh Basil

White Bean & Spinach Burgers with Havarti Cheese & Spicy Harissa on Pita

Elegant Desserts to Include...

Seasonal Sliced Fresh Fruit & Chocolate Covered Strawberries, Peach & Cherry Strudel



Lunch Buffets

(Continued)

The Basking Ridge Barbeque

Chilled Salads

Yukon Gold Potato Salad

Black Bean and Corn Salad- Red Pepper, Red Onion, Cilantro, Lime Vinaigrette

Creamy Cole Slaw

From Silver Chafing Dishes, We Will Serve...

BBQ Short Ribs

Honey Stung Fried Chicken

Smoked Barbequed Pulled Pork Po'boys on Hawaiian Rolls

Crumb Crusted Baked Mac-n-Cheese

Oven Baked Beans

Iron Skillet Corn Bread

Desserts

Chocolate Fudge Brownies & Warm Peach or Blueberry Cobbler with Streusel Topping

Classic Buffet

Salad Selections- Choose 1

Mesclun Green Salad with Julienne of Zucchini and Carrots, Balsamic and Champagne Vinaigrettes

Traditional Caesar Salad, Garlic Croutons & Parmesan

Entrée Selections- Choose 2

Rosemary Grilled Chicken- Fresh Rosemary & Balsamic Glaze

Chicken Murphy- Marinated Chicken Breast, Italian Sausage, Potatoes, Onions, Peppadew & Bell Peppers

Shrimp Scampi- Scallion Pepper Jasmine Rice

Roasted Salmon- Spinach and Mandarin Cream

Sliced Grilled London Broil- Rich Pinot Noir Jus

Cabernet Braised Short Ribs- Bistro Style

Baked Eggplant Rollatini Parmesan

Pasta Selections- Choose 1

Slow Baked Rigatoni Crusted with 3-Cheeses & Fresh Basil

Penne Pasta in Creamy Vodka Sauce, Diced Pancetta & Grated Parmesan Cheese

Farfalle Bow Tie Pasta Cherry Tomatoes, Broccoli Rabe, Carrots, Toasted Garlic & Pesto Lie

Artisanal Tortellini Mushrooms, Roasted Garlic, Peas, Pancetta & Parmesan Cream Sauce

Vegetable and Starch Selections- Choose 1 of each

Seasonal Vegetable Medley

Roasted Potatoes, Garlic & Rosemary

Sugar Snap Peas with Ginger and Carrots

Blended Wild Rice

Roasted Zucchini with Mushrooms

Buttermilk & Chive Mashed Potatoes

Brussels Sprouts, Cranberries, Balsamic Glaze

Sweet Potato Casserole, Pecans, Marshmallows

Dessert Selections- Choose 1

New York Style Cheesecake Fresh Berries & Fruit Coulis

Hotel-Baked Apple or Blueberry Pies All Butter Crusts

A Selection of Cookies and Brownies Seasonal Berry Garnish

Chocolate Mousse Cake



Afternoon Breaks

Please Select One (1)

Energy Boost

Assorted KIND Bars

Chocolate & Glazed Donut Kabobs

Assorted Fruit Individual Yogurts

Basket of Whole Fruit

Beverage Station to Include: Complete Coffee & Service,
Assorted Soft Drinks & Flavored Seltzer, Bottled Water

Sweet Shop

Assorted Homemade Cookies

Mini Chocolate Eclairs

Lemon Bars

Beverage Station to Include: Complete Coffee & Service,
Assorted Soft Drinks & Flavored Seltzer, Bottled Water

Simply Natural

Low Fat Baked Potato Chips

Fresh Fruit Skewers-Strawberry, Pineapple, Grapes

Garden Crudités to Include:

Cherry Tomato, Cucumber, Sweet Peppers, Carrot Sticks, Celery Stalks, Zucchini Sticks

Dips Include...

Blue Cheese & Sun-Dried Tomato Hummus

Beverage Station to Include: Complete Coffee & Tea Service,

Assorted Soft Drinks & Flavored Seltzer, Bottled Water