



## Lunch & Dinner Buffets

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

*All Buffets Include... Assorted Soft Drinks & Complete Coffee & Tea Service*

### Classic Buffet Collection

#### Salad Selections

Please Select One (1) to be Plated to each guest

##### Signature Grain House Salad

Mixed Field Greens with Pecans, Pears, Gorgonzola Cheese & Aged Sherry Vinaigrette

##### Traditional Caesar Salad

Garlic Croutons & Parmesan

(Client may choose to have salad set on buffet)

#### Entrée Selections

Please Select Two (2)

##### Shrimp Scampi

Pepper Jasmine Rice

##### Roasted Salmon

Orange Ginger Beurre Blanc

##### Rosemary Grilled Chicken

Chicken Breast, Fresh Rosemary, Balsamic Glaze

##### Chicken Murphy

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

##### Sliced Grilled London Broil

Soft Garlic-Basil Polenta and Rich Pinot Noir Jus

##### Cabernet Braised Short Ribs

Bistro Style

##### Garden Eggplant Rollatini

Stewed Tomato Marinara

#### Pasta Selections

Please Select One (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 & Parmesan  
Toasted Garlic & Pesto

##### Fusilli with Broccoli

Oven Roasted Tomatoes, Garlic & Oil

##### Artisanal Tortellini

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

##### Baked Macaroni & Cheese

Crumb Topping

#### Our Vegetable Selections

Please Select One (1)

##### Seasonal Vegetable Medley

Sautéed Green Beans with Garlic & Lemon

Roasted Zucchini with Mushrooms

Braised Brussels Sprouts with Dried Cranberries  
in Balsamic Glaze

#### Our Starch Selections

Please Select One (1)

##### Blended Wild Rice

Roasted Potatoes with Garlic & Rosemary

Sweet Potato Casserole with Pecan Streusel  
& Mini Marshmallows

Buttermilk & Chive Mashed Potatoes

#### Delicious Dessert Selections

Please Select One to be Plated to each Guest

##### Chocolate Mousse Cake

New York Style Cheesecake with Berry Garnish  
Hotel-Baked Apple Pie

or

Assorted Cookie & Brownie Platter served to each table

(Client may choose to have dessert set on buffet)

Inquire with our Sales office for Pricing & Availability

[social@oldemillinn.com](mailto:social@oldemillinn.com)

908-696-2315



## Lunch & Dinner Buffets

(Menu accommodates banquet events of 25 or more guests - Banquet Room minimums apply)  
*All Buffets Include... Assorted Soft Drinks & Complete Coffee & Tea Service*

### South of the Border Buffet

#### Your Buffet Includes...

Fresh Romaine Lettuce, Julienne Carrots and Zucchini, Citrus Vinaigrette

Cheese Stuffed Jalapeno Poppers

Tortilla Chips and Pico de Gallo

Spanish Rice with Pigeon Peas & Vegetarian Black Beans

#### Taco & Fajita Bar:

Seasoned Ground Beef & Chicken Strips

Flour & Corn Tortillas

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

Salsa & Ranch Dressing

#### Dessert

Warm Filled Churros & Fruit Salad

### Deep South Buffet

#### Served with Traditional Sweet Tea

Southern Cabbage Slaw

Country Style Potato Salad

Tossed Garden Greens with a Selection of Two Dressings

#### From Under a Heat Lamp, We Will Serve...

Iron Skillet Baked Cornbread with Sweet Creamery Butter & Local Honey

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

Southern Fried Chicken

Jambalaya- a Classic Dish of Rice, Chicken & Andouille Sausage

Mini Muffalettes- A New Orleans Specialty Sandwich of Salami, Cheese & Pickled Olive Spread

Green Beans with Tomato & Aged Country Ham

3-Cheese Baked Macaroni & Cheese

#### Desserts

Pecan Pie & Banana Cream Pie

Inquire with our Sales office for Pricing & Availability

[social@oldemillinn.com](mailto:social@oldemillinn.com)

908-696-2315



## Lunch & Dinner Buffets

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

**All Buffets Include... Assorted Soft Drinks & Complete Coffee & Tea Service**

### Ode to the New York Deli

#### Buffet Includes...

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

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

Individual Bags of Chips

#### Sandwich Selections: Select Three

Albacore Tuna, Avocado, Cucumber, Tomato, Pumpernickel Bread

Grilled Seasonal Vegetables, Balsamic Drizzle, Parmesan Cheese, Ciabatta Bread

Crispy Buttermilk Chicken Caesar Wrap, Romaine Lettuce, Spinach Wrap

Smoked Ham & Brie Cheese, Herb Aioli, Multi Grain Bread

#### Pasta-Select One

Artisanal Tortellini with 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

#### Desserts to include...

Creamy NY Style Cheesecake

Seasonal Fruit Salad with Berries & Orange Slices

### 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 & Roasted Potatoes

Assorted Warm Italian Breads

#### Desserts to include...

Assorted Elaborate Miniature Pastries & Creamy NY Style Cheesecake

Inquire with our Sales office for Pricing & Availability

[social@oldemillinn.com](mailto:social@oldemillinn.com)

908-696-2315



## Lunch & Dinner Buffets

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

*All Buffets Include... Assorted Soft Drinks & Complete Coffee & Tea Service*

### Vegetarian Buffet

**Choose Three of the following...**

Crimson Lentil Soup with Carrots, Celery & Tomato

Mediterranean Plate: Olive Tapenade, Tabbouleh, 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

**Choose Three of the following...**

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

### Ode to the Mediterranean

**From an Elaborately Decorated Buffet, We Will Serve...**

Olive Tapenade, Tabbouleh, Hummus & Pita Chips

Chickpea Falafel with Cucumber Yogurt Dip

Greek Salad with Feta Cheese & Aged Sherry Vinaigrette

**From Silver Chafing Dishes, We Will Serve...**

Sage Rubbed Turkey with Mission Fig and Apricot Stuffing

Sautéed Tortellini with Oven Dried Tomatoes, Fresh Peas & Plum Tomato Scampi Sauce

Filet of Atlantic Salmon Tri-Colored Peppered Couscous, Wilted Spinach & Greek Lemon Beurre Blanc

Grilled Vegetable Platter

**Elegant Desserts to Include...**

Traditional Tiramisu & Baklava

**Inquire with our Sales office for Pricing & Availability**

[social@oldemillinn.com](mailto:social@oldemillinn.com)

908-696-2315



## Lunch & Dinner Buffets

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

*All Buffets Include... Assorted Soft Drinks & Complete Coffee & Tea Service*

### The Basking Ridge Barbeque

#### Chilled Salads

Yukon Gold Potato Salad

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

Creamy Cole Slaw

#### From Silver Chafing Dishes, We Will Serve...

BBQ Short Ribs

Honey Stung Cajun Fried Chicken

Smoked Barbequed Pulled Pork Po'boys on Hawaiian Rolls

Crumb Crusted Baked Mac-n-Cheese

Grilled Vegetable Platter

Iron Skillet Corn Bread with Creamy Butter

#### Desserts

Chocolate Fudge Brownies & Chef's Seasonal Fresh Fruit Cobbler with Streusel Topping

### The Stirling Buffet

#### Chilled Salads

Sliced Ripe Tomato & Mozzarella with Aged Balsamic

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

#### From Silver Chafing Dishes, We Will Serve...

Grilled Chicken Breast with Leeks, Local Wild Mushrooms & Sun-Dried Tomatoes

Baked Salmon Fillets Over Steamed Spinach, Light Shallot Sauce

Rigatoni Carbonara with Bacon, Egg, Parmesan Cheese & Black Pepper

Herb Roasted Potatoes

Medley of Steamed Seasonal Vegetables

#### A Uniformed Chef will Carve...

Pepper Roasted New York Sirloin with Barolo Wine Sauce

Assorted Breads & Rolls

#### Desserts

Chocolate Mousse Cake & Sliced Seasonal Fresh Fruits & Berries

Inquire with our Sales office for Pricing & Availability

[social@oldemillinn.com](mailto:social@oldemillinn.com)

908-696-2315