



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

908-696-2315



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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 Muffalettas- 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

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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

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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

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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

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