



Olde Mill Inn Small Meeting Package

This Package is Designed for Groups of 5-25 Guests

Please Inquire with our Sales Office for Pricing & Availability

corporate@oldemillinn.com

908-696-2315

Continental Breakfast

Seasonal Fruit Salad with Berries & Orange Slices

Glazed Coffee Ring, Freshly Baked Croissants, Crumb Cake

Baked Bagels & Assorted Muffins,

Sweet Creamery Butter, Cream Cheese, Jams & Jellies

Yogurt & Cottage Cheese Bar

Vanilla & Seasonal Fruit Yogurts,

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

Optional Hot Breakfast Items Added to the Buffet:

Scrambled Eggs

Thick Hickory Smoked Bacon

Seasoned Breakfast Potatoes

Additional \$20 per person

Mid-Morning Break

Assorted Soft Drinks, Bottled Water, Complete Coffee & Tea Refresh

Served with Platter of Assorted Mini Donuts

Afternoon Refreshments

Please Select One (1)

Homemade Cookies, Trail Mix,

Seasonal Fresh Fruit Salad

Assorted Soft Drinks, Bottled Water

Complete Coffee & Tea Service

Or

Soft Baked Pretzels with 3 Mustard Dips

Assorted Kind Bars, & Seasonal Fresh Fruit Salad

Assorted Soft Drinks, Bottled Water

Complete Coffee & Tea Service

**For Groups of 5-15 Guests, Lunch will be a Limited A La Carte Grain House Pre-Order Lunch Menu
Each guest will place order by 10am**



Olde Mill Inn Small Meeting Package

(Continued)

For Groups of 16-25 Guests, Lunch will be a Hot Buffet Set Up in Meeting Room

Buffet Luncheon

Please Choose One Selection from Each Category

Buffet includes Freshly Baked Rolls with Butter

Salad Selections

Mesclun Green Salad

Julienne of Zucchini and Carrots
Balsamic and Champagne Vinaigrettes

Fresh Spinach Salad

Toasted Almonds and Mandarin Oranges
Asian Sherry Dressing

Organic Field Greens

Cherry Tomatoes, Cucumbers,
Balsamic Vinaigrette

Traditional Caesar Salad

Garlic Croutons & Parmesan

Entrée Selections

Shrimp Scampi

Served Over Scallion 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

Grilled London Broil

Soft Garlic-Basil Polenta
Rich Pinot Noir Jus

Cabernet Braised Short Ribs

Bistro Style

Garden Eggplant Rollatini

Stewed Tomato Marinara

Pasta Selections

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

Farfalle Bow Tie Pasta

Cherry Tomatoes, Broccoli Rabe & Parmesan
Toasted Garlic and Pesto

Artisanal Tortellini

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

Fusilli with Broccoli

Oven Roasted Tomatoes, Garlic & Oil

Vegetable Selections

Seasonal Vegetable Medley
Green Beans with Lemon & Garlic
Roasted Zucchini with Mushrooms

Starch Selections

Blended Wild Rice
Herb Roasted Potatoes, Garlic & Rosemary
Buttermilk & Chive Mashed Potatoes
Sweet Potato Casserole, Pecan Streusel, Mini
Marshmallows