



Olde Mill Inn & Grain House Plated Elegant Brunch/Lunch Menu

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

FIRST COURSE

Served with Sourdough & Creamy Butter

Please Select One...

Grain House Salad Organic mixed greens, blue cheese, Anjou pear, candied pecans, aged sherry vinaigrette

Caesar Salad Crisp romaine lettuce, croutons, creamy Caesar dressing

Beet Salad Garden arugula, clementine orange, crispy goat cheese, walnuts, citrus vinaigrette

Local Farm Fresh Seasonal Fruit Caprese Salad with Burrata cheese & crostini

Mediterranean Sampler Falafel, beet hummus, red pepper tabouleh, baked pita chips

Individual Cheese & Fruit Plate with Berry Garnish

Homemade Lentil Soup Mirepoix, tomato vegetable broth

ENTRÉE COURSE

Choose Three Entrees to offer to your guests tableside...

Pan Seared Atlantic Salmon Basil grapefruit beurre blanc served with wild rice pilaf & seasonal vegetables

“Goffle Farm” Chicken Scallopini Sundried tomato, artichoke, chardonnay sauce served with roasted potatoes & vegetables

Chicken Bruschetta Oven dried beefsteak tomato over orzo pasta & wilted arugula

Classic Cobb Salad with Grilled Shrimp Bibb Lettuce, Avocado, Smoked Bacon, Cherry Tomato,

Goffle Road Poultry Farm Egg, Blue Cheese, Lemon Herb Vinaigrette

Berries & Cream Country Baguette French Toast Fresh mixed berries & whipped cream cheese
served with Applewood Smoked Bacon

Traditional Eggs Benedict with Canadian bacon & Hollandaise sauce served with homemade breakfast potatoes

Short Rib Hash with Poached Egg Pan fried potatoes & roasted red peppers

Spinach & Cheese Quiche with Micro Rainbow Greens served with homemade breakfast potatoes

Three Cheese Cannelloni Pignoli nuts, Italian parsley, & classic marinara

Harvest Bowl Quinoa, tofu, vegetables, almonds, & roasted red pepper hummus

DESSERT COURSE

Please Select One...

New York Style Cheesecake Raspberry sauce

Granny Smith Apple Pie Caramel sauce

Tiramisu Kahlua whipped cream

Chocolate Mousse Cake Mocha sauce

Flourless Chocolate Cake Caramel sauce

Seasonal Sorbet Fresh berries

Sampler Plate: French Macaron, Lemon Square, & Italian Cannoli

Client permitted to provide own cake

Please note, Olde Mill Inn & Grain House does not store or refrigerate outside cakes/desserts

Inquire with our Sales Office for Pricing & Availability

social@oldemillinn.com

908-696-2315