



Plated Olde Mill Inn & Grain House Special Events Dinner Menu

(Menu accommodates banquet events of twenty-five or more guests)

Banquet Room minimums apply

APPETIZER COURSE

Please Select One...

Traditional Shrimp Cocktail Served on Ice with traditional cocktail sauce & lemon

Brie Arancini Wildflower honey-tomato compote, micro basil

Three Cheese Ravioli Marzano tomatoes, spinach, aged parmesan, micro basil

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

Potato Leek Soup Melted leeks, vegetable stock, potato garni (*soup available for parties of 50 guests or less*)

Butternut Squash Gnocchi (*seasonal October through March*) Crisp prosciutto, sage-brown butter, pumpkin seeds

SALAD COURSE

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

ENTRÉE COURSE

Choose Two Entrees, plus one Vegetarian Entrée to offer to your guests tableside...

All Entrees served with Seasonal Garden Vegetables & Warm Rolls

Ocean Selections

All fish or shellfish entrees served with wild rice pilaf

Pan Seared Atlantic Salmon Basil grapefruit beurre blanc

Grilled Mahi Mahi Champagne mango salsa

Shrimp Scampi Parsley lemon velouté

Farm Selections

Choose One Starch: Mashed Potatoes, Roasted Fingerling Potatoes, Basil Mashed Potatoes, Orzo Pasta

“Goffle Farm” Chicken Scallopini Sundried tomato, artichoke, chardonnay sauce

Balsamic Marinated French Chicken Breast Rosemary & Herbs

Garden Herb Crusted Pork Loin Granny apple brandy sauce

Grilled Bistro Steak Roasted shallot sauce

Shallow Braised Beef Short Ribs Braising au jus

Vegetarian/Gluten Free/Vegan Selections

Char Grilled Cauliflower Steak Tomato caper tapenade

Tofu Teriyaki Stir Fry Julienne garden vegetables, ginger

Stuffed Holland Eggplant Oven baked ratatouille, basil essence

Portabello Mushroom Tower alternating layers of grilled vegetables, heirloom tomato, sherry pesto drizzle



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
Key Lime Curd Strawberries, meringue kisses
Seasonal Sorbet Sliced fruits and berries
Classic Crème Brûlée Caramelized topping

Client permitted to provide own cake

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

Menu Includes Soft Drinks, Coffee, & Tea Service

Inquire with our Sales Office for Pricing & Availability

social@oldemillinn.com

908-696-2315