



# Olde Mill Inn & Grain House

## EASTER BRUNCH BUFFET

April 20, 2025 | 9:30am- 3:30pm

### *“Spring Fling” Salad Bar*

Organic Spring Mix, Baby Romaine, Arugula, Little Gem Lettuce

All The Fixin’s: Cheddar, Blue Cheese, Cherry Tomato, Cucumber, Red Onion, Dried Fruits, Nuts  
Sherry Vinaigrette, Caesar, Balsamic, Ranch

### *Hand Crafted Salads*

Bulgur Grain, Honeydew, Cucumber, Feta Cheese, Lemon  
Seasonal Fruit, Tahitian Vanilla Syrup, Garden Mint  
Caprese, Perilini Mozzarella, Basil, Plum Tomato, Balsamic  
Baby Artichoke Hearts, Eggplant, Grilled Fennel, EVOO  
Chickpea, Red Kidney, Black Bean, Shallots, Italian Dressing  
Grilled Asparagus, Orzo, Spring Leeks, Pine Nuts, Tarragon  
Poached Gulf Shrimp, Zesty Cocktail Sauce, Lemon Wedges

### *Tea Sandwiches*

Turkey Breast, Boursin Cheese, Organic Radish Sprouts,  
Cranberry Jam  
Shaved Leg of Lamb Sliders, Mint Aioli, Oven Dried  
Tomatoes, Potato Bread  
Pastrami, Health Slaw, Thousand Island

### *“Hot Off The Press”*

Belgium Waffles, “Cinnabon” French Toast, Ham and  
Swiss Croissants, Bagels

### *Easter Classic Chafers*

Goffle Farm Turkey, Sourdough Leek-Apricot Stuffing, Pan Gravy  
Everything Crusted Faro Island Salmon, Organic Pea Leaves  
Cheese Blintzes, Blueberry Coulis  
Limoncello Chicken, Capers, Tomato Petals, Lemon Confit  
Scrambled Easter Eggs, Smoked Bacon & Sausage Links  
Ricotta Cheese Ravioli, Spring Pea Primavera Sauce  
Eggs Benedict, Canadian Bacon, English Muffin, Hollandaise  
Spring Vegetable Medley  
Yukon Gold Breakfast Potatoes / Mashed Potatoes  
Early Harvest Asparagus, Goat Cheese, Herb Quiche

### *Bananas Foster Station*

Banana, Salted Caramel, Splash of Rum, Set atop a  
Brownie with Vanilla Ice Cream

### *Grilled Vegetable Display*

Tender Zucchini, Yellow Squash, Red  
Peppers, Fennel, Eggplant, Portobello

### *Artisan Cheese Display*

Smoked Gouda, Swiss, Colby Cheddar,  
Pepper Jack, Shropshire Blue

### *Mezze Market Display*

Roasted Garlic Bread, Broiled Clams Casino,  
Grilled Kielbasa  
Prosciutto Ribbons, Red Pepper Hummus,  
Baba Ghanoush, Pastrami Smoked Salmon

### *Goffle Farm Omlette Corner*

Egg Whites, Mushrooms, Spinach, Bacon, Ham,  
Red Pepper, Tomato, Cheddar, Spring Onion

### *Carving Boards*

Porcini Crusted Prime Rib, Au Jus, Zesty  
Horseradish Sauce  
Bourbon Maple Glazed Pit Ham, Apple sauce

### *For The Littles*

Meatballs, Chicken Tenders, Macaroni and  
Cheese, Breakfast Quesadillas

### *Spring Sweets*

Morning Glory Cookies, Macarons, Key Lime  
Curd, Tiramisu, Chocolate Mousse,  
Fruit Tarts, Pecan Squares, Cheesecake, Apple  
Pie, Cereal Milk Panna Cotta, Cannoli’s  
“Peaches and Cream” Cobbler and More...

**\$79 Adults \$32 Children Ages 4-11, 20% Service Charge & Sales Tax Apply  
A Credit Card Is Required to Hold A Reservation To Avoid Cancellation Fee**

*(cancellation fee is 25% of the reservation if cancelled after April 11th)*

**For Reservations Call 908-696-2335**





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