

EASTER

Grand Buffet Menu

AT THE OLDE MILL INN & GRAIN HOUSE

APRIL 5, 2026

9:30 AM – 3:30 PM

“READY, SET, BLOOM” SALAD STATION

Spring Mix, Crisp Romaine, Arugula Greens
Cheddar, Blue Cheese, Cherry Tomato, Cucumber, Red Onion, Bacon Bits, Broccoli
Sherry Vinaigrette, Caesar, Lemon-Poppy Dressing, Ranch

HAND-CRAFTED SALADS

Strawberry, Spinach, Crunchy Pecans, Tangy Goat Cheese
Seasonal Fruit, Tahitian Vanilla Syrup, Garden Mint
Fresh Mozzarella Pearls, Basil, Plum Tomato, Balsamic
Baby Artichoke Hearts, Eggplant, Roasted Pepper, Grilled Fennel, EVOO
French Potato Salad, Cornichons, Garlicky Mustard Dressing
Greek Orzo, English Cucumber, Yellow Tomato, Chickpeas, Feta, Dill
Poached Gulf Shrimp, Zesty Cocktail Sauce, Lemon Wedges

GRILLED VEGETABLE DISPLAY

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

MEZZE MARKET DISPLAY

Butter Basted Mini Crab Cakes,
Grilled Kielbasa, Crispy Falafel Balls
Tartar, Horseradish, Tzatziki Sauces
Prosciutto Ribbons, Red Pepper Hummus,
Tabbouleh, Smoked Salmon

ARTISANAL CHEESE ARRANGEMENT

Smoked Gouda, Swiss, Colby Cheddar,
Pepperjack, Accoutrements

HIGH AND LOW TEA SANDWICHES

Turkey Breast, Boursin Cheese, Organic Radish Sprouts, Cranberry Jam
Shrimp Salad, Sriracha Mayonnaise, Micro Cilantro, Mini Croissant
Corned Beef, Health Slaw, Swiss, Thousand Island, Multigrain Bread

“EGGCELLENT” FARM FRESH OMELETS

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

“HOT OFF THE PRESS”

Made to Order Belgium Waffles,
“Cinnabon” French Toast Sticks

CARVING BOARDS

Porcini Crusted Prime Rib, Mushroom Au Jus, Horseradish Cream
Tangerine Glazed Pit Ham, Cranberry Pistachio Chutney

EASTER CLASSIC CHAFERS

Goffle Farm Turkey, Traditional Sourdough Stuffing, “Pan Drippin” Gravy
Everything Crusted Mahi Mahi, Organic Pea Leaves, Creamy Lemon Garlic Sauce
Cheese Crepes, Jersey Blueberry Coulis
Limoncello Chicken, Capers, Tomato Pedals, Lemon Confit
Smoked Bacon & Sausage Links
Ricotta Cheese Ravioli, Spring Pea Primavera Sauce
Eggs Benedict, Canadian Bacon, English Muffin, Hollandaise
Almond Pesto Green Beans, Spring Vegetable Medley
Homemade Yukon Gold Breakfast Potatoes, Wild Rice Pilaf
Spring Leek, Bacon, Irish Dubliner Cheddar Cheese Quiche
Creamy Vegan Coconut Chickpea Curry

FOR THE LITTLE ONES

Chicken Fingers, French Fries, Wagon Wheel Pasta, Chicken Parmesan Minis

SPRING SWEETS

The Grand Dessert Buffet includes a
Variety of Elaborate Seasonal Sweets

BANANAS FLAMBE

Caramelized Banana, Caribbean Pirate Rum Glaze,
Set atop a Brownie with Vanilla Ice Cream

Soft drinks, coffee and tea service included

\$82 ADULTS / \$34 KIDS 4-11 YEARS OLD

20% Service Charge and Tax Applies. Credit card is required to hold the reservation. A cancellation fee of \$20 per person in party will be charged to the credit card on file for any cancellation received after 12 noon on Friday, March 27, 2026

THE
GRAIN
HOUSE
AMERICAN
RESTAURANT
Est. 1768

THE
Olde
Mill Inn
AT BASKING RIDGE, NJ