

# *The Olde Mill Inn & Grain House*

## MOTHER'S DAY GARDEN BUFFET

**SUNDAY, MAY 10, 2026 | SEATINGS FROM: 9:30 AM - 3:30 PM**

### FRESH & SEASONAL

*Organic Spring Mix, Baby Kale, Crisp Romaine  
Cheddar, Blue Cheese, Cherry Tomato, Beets, Cucumber, Red Onion, Carrots, Broccoli,  
Dried Fruits, Nuts, Seasonal Cubed Fruits, Raspberry Balsamic, Caesar, Blue Cheese, Ranch*

*Roasted Tomato Caprese, Basil Flowers, Balsamic Glaze  
Baby Artichoke Hearts, Roasted Red Peppers, Eggplant, Grilled Fennel, EVO  
Strawberry, Spinach, Crunchy Pecans, Tangy Goat Cheese, Lemon Poppy Dressing  
Greek Orzo Pasta, English Cucumber, Yellow Tomato, Chickpeas, Nicoise Olives, Dill  
Poached Gulf Shrimp, Cocktail Sauce, Lemon Wedges*

### GRAZING & MEZZE

*Stuffed Mushrooms, Coconut Shrimp,  
Grilled Polish Kielbasa  
Prosciutto De Parma, Olive Medley, Red Pepper  
Hummus, Smoked Salmon  
Grilled Tender Squashes, Asparagus, Red Peppers,  
Fennel, Eggplant, Portobello  
Artisanal Cheese Arrangement: Smoked Gouda,  
Swiss, Colby Cheddar, Pepperjack, Accoutrements*

### "TEATIME" SANDWICHES

*Turkey Breast, Double Cream Brie,  
Organic Radish Sprouts, Cranberry Jam  
Smoked Salmon, Onion Cream Cheese, Cucumber,  
Whole Wheat Bread  
Mini Croque Madame, Ham, Swiss, Mornay Sauce  
Breakfast Breads, Pound Cake, Morning Glory Muffins,  
Bagels, Jams, Cream Cheese*

### FARM FRESH

*Goffle Farm Fresh Egg Omelets  
Egg Whites, Mushrooms, Spinach, Bacon, Ham,  
Red Pepper, Tomato, Cheddar, Spring Onion*

### CARVING STATION

*Herb Dijon Crusted Filet Mignon, Black Peppercorn Sauce  
Savory Roasted Pork Loin, Spring Garlic, Rosemary Sauce*

### BRUNCH CLASSICS ELEVATED

*Whole Roasted Griggstown Chicken, Orange Cranberry Roasted Brussels Sprouts, Pan Drippings  
Arrow Leaf Spinach Stuffed Lemon Sole, Faro Grains, Mustard Sauce  
Turkey Picata, Lemon Parsley Sauce, Smashed Garnet Yams  
Applewood Smoked Bacon & Breakfast Sausage Links  
Butternut Squash Raviolini, Creamy Spring Pea Sauce  
Eggs Benedict, Canadian Bacon, English Muffin, Hollandaise  
Early Harvest Vegetable Medley  
Yukon Gold Potato Duo, Breakfast and Mashed  
Homemade Springtime Quiche Lorraine  
Banana Foster French Toast, Vermont Maple Syrup*

### THE LITTLE ONES

*Chicken Tenders, Fries, Wagon Wheels and Cheese, Meatball Marinara*

### SPRING SWEETS

*The Grand Dessert Buffet Include a Variety of  
Seasonal Elaborate Sweets*

### WAFFLE SUNDAE BAR

*Banana, Salted Caramel, Mocha Sauce, Whipped Cream,  
Mixed Berries, Chocolate Chips, Vanilla Ice Cream*

**\$79 ADULTS/\$30 KIDS AGES 4-11**

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



*20% Service Charge and Tax Applies. A credit card is required to hold the reservation. A cancellation fee of \$20 per person in the party will be charged to the credit card on file for any cancellation received after May 1, 2026*

