

# THANKSGIVING BUFFET

*menu*

AT THE OLDE MILL INN & GRAIN HOUSE

THURSDAY, NOVEMBER 28, 2024

OMI SEATINGS FROM 11:30AM-5:30PM/GH SEATINGS FROM 11:45AM-6:15PM

## DO-IT -YOURSELF SALAD BAR:

*Selection of garden greens with all the fixins:  
shredded cheeses, olives, cucumbers, cherry tomatoes, red onion, croutons, dried fruits,  
candied walnuts and more..*

*Sherry vinaigrette, Ceasar, balsamic, ranch*

## HAND CRAFTED SALADS:

*Pearl mozzarella, micro basil, oven dried tomato, extra virgin olive oil*

*Ripened fruits with minted simple syrup*

*Baby artichoke, roasted garlic, eggplant, red peppers*

*Local and domestic cheese displays*

*Green lentils, roasted butternut squash, honey roasted pecans, tart cranberries*

## TUSCAN COUNTRYSIDE STATION:

*A many-layered display of grilled seasonal vegetables brushed with pesto:*

*Tender zucchini, red sweet peppers, sweet onions, portobello, yellow squash, eggplant, asparagus  
Prosciutto ribbons, grilled kielbasa, Tuscan lamb sliders with saffron garlic aioli, broiled clams casino  
Pumpkin hummus, bruschetta, hickory smoked salmon "Tuscan style", shrimp cocktail and more...*

## TRADITIONAL CLASSICS:

*Country smoked ham with wild rice and toasted pecans, grainy mustards on the side*

*Local Goffle Farm natural turkey, fluffy mashed potatoes, rich turkey gravy*

*Traditional seasoned bread stuffing, orange scented cranberry sauce*

*Roasted brussels sprouts glazed with balsamic, dried cherries and garlic*

*Everything crusted salmon with tomato basil cous cous*

*Seasonal mixed vegetables with slivered scallions*

*Sweet potato gnocchi with pancetta, broccolini and fresh sage*

*Roasted Garnet yams topped with feta crumbles*

## CHOPPING BLOCK:

*Mushroom crusted prime rib of beef, roasted to perfection*

*Beef au jus, zesty horseradish sauce*

## KID CREATIONS:

*Meatballs, chicken tenders, French fries, fried cheese, pizza quesadillas*

## BANANAS FOSTER STATION:

*Bananas sautéed in brown sugar, butter, and a splash of rum!*

*Served over deep chocolate brownies and French vanilla ice cream*

## EUROPEAN SWEETS STATION:

*Assorted mini cheesecakes, chocolate mousse shots, key lime meringues, decorated petit fours*

*Chai tea panna cotta, cannoli, petite macarons, double chunk cookies, tiramisu*

*Croissants, danishes, homemade apple pie, pumpkin pie squares, carrot cake muffins, pecan pie tassies*

**\$79 ADULTS / \$29 KIDS 4-11 YEARS OLD**

20% Service Charge and Tax Applies. Credit card is required to hold the reservation. A cancellation fee of 25% will be charged to the credit card on file for any cancellation received after 12 noon on Friday, November 22, 2024