



Olde Mill Inn Small Meeting Package

This Package is Designed for Groups of 15-25 Guests

Includes Continental Breakfast, Mid-Morning Beverage Service, Afternoon Refreshments and Plated or Buffet Lunch Choice

\$80.00 per Person

Continental Breakfast

Fresh Orange and Cranberry Juices
Fresh Fruit Salad with Berries and Orange Slices
Signature Crumb Cake and Baked Bagels,
Sweet Creamery Butter, Cream Cheese, Jams & Jellies
Individual Vanilla & Fruit Yogurts
Homemade Fresh Oatmeal with Brown Sugar & Raisins
Fresh Brewed Coffee and Tea Service

Optional Hot Breakfast Items Added to the Buffet:

*Scrambled Eggs
Thick Hickory Smoked Bacon
Seasoned Breakfast Potatoes
\$15 per person additional*

Mid-Morning Beverage Refresh

Assorted Soft Drinks, Bottled Water, Complete Coffee and Tea Refresh

Afternoon Refreshments

Please Select One (1)

Afternoon Refreshment Option 1

Homemade Cookies, Trail Mix,
Seasonal Fresh Fruit Salad
Assorted Soft Drinks, Bottled Water
Complete Coffee and Tea Service

Afternoon Refreshment Option 2

Soft Baked Pretzels with 3 Mustard Dips
Assorted Kind Bars, & Seasonal Fresh Fruit Salad
Assorted Soft Drinks, Bottled Water
Complete Coffee and Tea Service

Pre-Order Plated Luncheon

Please Pre-Select Three (3) Entrées

Group will make Individual Menu Selection Morning of Event by 10am

Platter of Brownies & Blondies for Dessert

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce, Sour Dough Croutons,
Caesar Dressing, Topped with Marinated and Grilled
Boneless Chicken Breast
Served with Garlic Bread

Signature Grain House Salad w/ Grilled Salmon

Mixed Greens, Pears, Pecans, Roquefort Cheese,
Sherry Vinaigrette, *Served with Garlic Bread*

Arugula & Mixed Greens Salad w/ Grilled Shrimp

Golden Quinoa, Toasted Almonds, Yellow Raisins,
Feta Cheese- Lemon Vinaigrette
Served with Garlic Bread

Albacore Tuna Salad

Solid White Albacore Tuna
Fresh Avocado, Lettuce, Tomato
Pumpernickel Bread
Served with Potato Chips

Crispy Buttermilk Chicken Caesar Wrap

Crispy Chicken Breast
Romaine Lettuce, Sour Dough Croutons
Caesar Dressing, Spinach Wrap
Served with Potato Chips

Grilled Vegetables Sandwich

Fresh Seasonal Vegetables, Balsamic Drizzle,
Parmesan Cheese, Ciabatta Bread
Served with Potato Chips



Olde Mill Inn Small Meeting Package

(Continued)

Buffet Luncheon

Please Choose One Selection from Each Category

Buffet includes Freshly Baked Rolls with Butter and Brownies & Blondies for Dessert

Salad Selections

Mesclun Green Salad

Julienne of Zucchini and Carrots

Balsamic and Champagne Vinaigrettes

Fresh Spinach Salad

Toasted Almonds and Mandarin Oranges

Asian Sherry Dressing

Organic Field Greens

Cherry Tomatoes, Cucumbers,

Balsamic Vinaigrette

Traditional Caesar Salad

Garlic Croutons & Parmesan

Entrée Selections

Shrimp Scampi

Served Over Scallion Pepper Jasmine Rice

Roasted Salmon

Orange Ginger Beurre Blanc

Rosemary Grilled Chicken

Chicken Breast, Fresh Rosemary & Balsamic Glaze

Chicken Murphy

Marinated Chicken Breast, Italian Sausage

Potatoes, Onions, Peppadew & Bell Peppers

Grilled London Broil

Soft Garlic-Basil Polenta

Rich Pinot Noir Jus

Cabernet Braised Short Ribs

Bistro Style

Garden Eggplant Rollatini

Stewed Tomato Marinara

Pasta Selections

Penne Pasta in Creamy Vodka Sauce

Diced Pancetta and Grated Parmesan Cheese

Farfalle Bow Tie Pasta

Cherry Tomatoes, Broccoli Rabe and Parmesan

Toasted Garlic and Pesto

Artisanal Tortellini

Mushrooms, Roasted Garlic, Peas,

Pancetta & Parmesan Cream Sauce

Fusilli with Broccoli

Oven Roasted Tomatoes, Garlic & Oil

Vegetable Selections

Seasonal Vegetable Medley

Green Beans with Lemon & Garlic

Roasted Zucchini with Mushrooms

Starch Selections

Blended Wild Rice

Herb Roasted Potatoes, Garlic & Rosemary

Buttermilk & Chive Mashed Potatoes

Sweet Potato Casserole, Pecan Streusel, Mini

Marshmallows

All Pricing Subject to 22% Service Charge and NJ Sales Tax