



# Plated Olde Mill Inn & Grain House Special Events Menu

(Menu accommodates banquet events of twenty-five or more guests)  
*Banquet Room minimums apply*

## APPETIZER

*Please Select One...*

**Hickory Smoked Salmon** Yellow corn blini, caramelized shallots, frisee lettuce, dill cucumber cream

**Brie Arancini** Wildflower honey-tomato compote, micro basil

**Three Cheese Ravioli** Marzano tomatoes, spinach, aged parmesan, micro basil

**Mediterranean Sampler** Falafel, beet hummus, red pepper tabouleh, baked pita chips

**Potato Leek Soup** Melted leeks, vegetable stock, potato garni (*soup available for parties of 50 guests or less*)

**Butternut Squash Gnocchi** (*seasonal October through March*) Crisp prosciutto, sage-brown butter, pumpkin seeds

## SALAD

*Please Select One...*

**Grain House Salad** Organic mixed greens, blue cheese, Anjou pear, candied pecans, aged sherry vinaigrette

**Caesar Salad** Crisp romaine lettuce, croutons, creamy Caesar dressing

**Beet Salad** Garden arugula, clementine orange, crispy goat cheese, walnuts, citrus vinaigrette

**Wheatberry Salad** Radicchio, dried cherries, toasted pecans, crumbled feta cheese, white balsamic vinaigrette

**Local Farm Fresh Seasonal Fruit Caprese Salad** with Burrata cheese & crostini

## ENTRÉE COURSE

*Choose Two Entrees, plus one Vegetarian Entrée to offer to your guests tableside...*

*All Entrees served with Seasonal Garden Vegetables & Warm Rolls*

### **Ocean Selections**

*All fish or shellfish entrees served with wild rice pilaf*

**Pan Seared Atlantic Salmon** Basil grapefruit beurre blanc

**Grilled Mahi Mahi** Champagne mango salsa

**Shrimp Scampi** Parsley lemon velouté

### **Farm Selections**

*Choose One Starch: Mashed Potatoes, Roasted Fingerling Potatoes, Basil Mashed Potatoes, Orzo Pasta*

**“Goffle Farm” Chicken Scallopini** Sundried tomato, artichoke, chardonnay sauce

**Garden Herb Crusted Pork Loin** Granny apple brandy sauce

**Grilled Bistro Steak** Roasted shallot sauce

**Shallow Braised Beef Short Ribs** Braising au jus

**Stuffed Chicken Parmesan** Mozzarella, tomato, basil

### **Garden Selections**

**Char Grilled Cauliflower Steak** Tomato caper tapenade

**Tofu Teriyaki Stir Fry** Julienne garden vegetables, ginger

**Stuffed Holland Eggplant** Oven baked ratatouille, basil essence

**Three Cheese Cannelloni** Pignoli nuts, italian parsley, classic marinara



## DESSERT

*Please Select One...*

New York Style Cheesecake Raspberry sauce  
Granny Smith Apple Pie Caramel sauce  
Tiramisu Kahlua whipped cream  
Chocolate Mousse Cake Mocha sauce  
Flourless Chocolate Cake Caramel sauce  
Key Lime Curd Strawberries, meringue kisses  
Seasonal Sorbet Sliced fruits and berries  
Sampler Plate: S'mores shooter, mini apple cider doughnut, cheesecake bite

\*Client permitted to provide own cake\*

Menu Includes Soft Drinks, Coffee, & Tea Service

Call our Sales Office for pricing 908-696-2315  
Or email [social@oldemillinn.com](mailto:social@oldemillinn.com)

Children Ages 4-10 \$19.95 Each

*Please Select One to offer tableside...*

Chicken Fingers & French Fries  
Cheeseburger & French Fries  
Spaghetti & Meatballs

### Optional Enhancements:

Welcome Table as guests arrive to include...  
Cheese Platter garnished with Fruit and Warm Spinach & Artichoke Dip  
Served with Assorted Crackers

Add Additional Entrée Selection

Upgrade Farm Selection to Grilled Six-Ounce Sliced Filet Mignon

Assorted Italian Pastry Platter Per Table

Assorted Cookie Platter Per Table  
(Holiday Cookies Are Available Upon Request)

Special Dietary Requests Must Be Made In Advance

*\*Small corporate weekday groups under 25 guests, \$9 per person supplemental fee applies  
Pricing Subject To 22% Service Charge and Sales Tax*