

Banquet Dinner Menu

Appetizers

(Choice of one:)

Lobster Bisque with Puff Pastry Croutons
Cannelloni of Portobello, Spinach and Roasted Garlic with Artichoke Crostini
Crispy Potato Crusted Scallop with Citrus Tarragon Coulis
Seven Spice Crusted Tuna with Julienne Asian Vegetables and Wasabi Cream
Maryland Crab Agnolotti with Rock Shrimp Étouffée

Salads

(Choice of one:)

Baby Green Salad with Herbed Croutons, Grape Tomato and Carrots
(Served with Aged Balsamic Vinaigrette, Aged Sherry or Parmesan Peppercorn)
Traditional Caesar with Crispy Romaine

Entrées

Filet Mignon with Port Wine Demi Glace
Mustard Seed Crusted Filet of Atlantic Salmon
European Breast of Marinated Chicken with Sun-Dried Tomato & Sherry Cream Sauce
Veal Osso Bucco with Natural Pan Sauce
Stuffed Breast of Chicken with Goat Cheese and Spinach
Grilled Mahi-Mahi with Coconut and Vanilla Reduction

Chef's Seasonal Accompaniments

Fresh Rolls and Butter

Desserts

(Choice of one:)

Raspberry Swirl Cheesecake
Tahitian Vanilla Bean Crème Brûlée
Chocolate Caramel Mousse Pyramid
Kalhua Mocha Mousse Torte
Bourbon Banana Praline Roulade

Coffee, Tea and Decaffeinated Coffee

All prices are subject to 19% service charge and 7% NJ sales tax



Molly Pitcher Inn