

# *Dinner Buffet*

*(Minimum of 50 Adults)*

## ***Salads***

*Garlic Shrimp Salad with Orchiette Pasta*  
*Grilled Marinated Vegetables*  
*Asparagus and Prosciutto with Truffled Orzo*  
*Baby Green Salad with Champagne Vinaigrette*

## ***Entrées***

*(Choice of three:)*

*Herb Roasted Chicken with Lemon & Honey Glaze*  
*Roasted Rack of Lamb with Rosemary Mint Gastrique*  
*Atlantic Salmon with Lemon Basil Sauce*  
*Pan Seared Scallops with Pancetta Dijon Sherry Emulsion*  
*Grilled Tenderloin of Beef with a Cipollini Onion & Mushroom Cream Sauce*  
*Herb Roasted Loin of Pork with Tamarind & Ginger Glaze*

*Chef's Seasonal Accompaniments*  
*Fresh Rolls and Butter*

*(Choice of:)*

## ***CARVING or SAUTE STATION***

*Roast Breast of Turkey or Baked Lundy Ham*  
*Mini Rigatoni with Shrimp*

***Chef's Assortment of Desserts***

***Coffee, Tea and Decaffeinated Coffee***

*\*The Buffet will be available to your guests for 1½ hours*  
*All prices are subject to 19% service charge and 7% NJ sales tax*



**Molly Pitcher Inn**