

# Banquet Lunch Menu

## **Appetizers**

(Choice of one:)

*Cream of Asparagus Soup with Chive Crème Fraîche*  
*Penne Bolognese with Chicken, Roasted Peppers and Asiago Cheese*  
*Ravioli of Roasted Eggplant, Red Peppers and Mozzarella Cheese with herb Oil*  
*Wild Mushroom Bisque with Parmesan Croutons and White Truffle Oil*  
*Baby Mixed Greens with Honey Spiced Hazelnuts, Pecorino Romano, Sun Dried  
Cherries with White Balsamic Vinaigrette*  
*Seasonal Fruit Plate with Mango Vanilla Syrup*  
*Papaya and Vanilla Poached Shrimp with Micro Green Salad*

## **Entrées**

*Filet of Atlantic Salmon with Lobster Ginger Emulsion*  
*The Navesink Sampler - Shrimp, Scallop & Salmon Medallion*  
*Sautéed Maryland Crab Cakes with Chipotle Aioli*  
*Grilled Hanger Steak with Dijon Green Peppercorn Sauce*  
*Roasted French Breast of Chicken with Prosciutto, Sun Dried Tomato and Mozzarella with  
Caramelized Onion Cream Sauce*  
*Pork Loin Milanese with Porcini Mushrooms, Shallot and Red Wine Demi Glace*  
  
*Chef's Seasonal Accompaniments*  
*Fresh Rolls and Butter*

## **Desserts**

(Choice of one:)

*Opera Torte*  
*Orange Pots De Crème*  
*Raspberry Lemon Pyramid*  
*Chocolate Strawberry Cheesecake*  
*Death by Chocolate*  
*Tropical Cobbler*  
*Passion Fruit Crème Brûlée*

*Coffee, Tea and Decaffeinated Coffee*

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



**Molly Pitcher Inn**