

Plated Brunch Menu

(maximum 50 people)

Basket of Assorted Muffins and Croissants with Butter and Preserves

Assorted Juices

Salad

(Choice of one)

*Watercress, Bartlett Pear and Toasted Hazelnut Salad with a Champagne Vinaigrette
Baby Spinach and Goat Cheese Salad with Maple-Walnut Vinaigrette
Mixed Baby Greens with Grape Tomatoes and Champagne Vinaigrette*

Passed Quiche

(Choice of two)

*Roasted Yellow Pepper, Rosemary & Pecorino
Apple Wood Smoked Bacon, Caramelized Onion & Gruyere
Prosciutto, Fresh Mozzarella & Basil
Baby Spinach & Goat Cheese
Grilled Vegetable*

Entrées

*Poached Atlantic Salmon with Chipotle Aioli
Chicken Francaise with Artichokes & Lemon Thyme Butter Sauce
Crab Cake with Chipotle Aioli
Cinnamon Stuffed French Toast with Raspberry Jam & Cream Sauce
Warm Black Forest Ham, Brie & Egg Croissant
Eggs Benedict with Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes*

Pastries and Sweets

Chocolate Covered Strawberry, Tarte de Fruit, Miniature Cupcake

Coffee, Tea and Decaffeinated Coffee

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



Molly Pitcher Inn

2015