

# Banquet Dinner Menu

## **Appetizers**

(Choice of one:)

*Lobster Bisque with Puff Pastry Croutons*  
*Cannelloni of Portobello, Spinach and Roasted Garlic with Artichoke Crostini*  
*Roasted Tomato Soup with Aged Balsamic Drizzle & Artichoke Basil Pesto*  
*Wild Fennel Pollen Crusted Sea Scallop over Baby Arugula & Shaved Fennel Salad*  
*Roasted Red Pepper Aioli & Honey Citrus Vinaigrette*  
*Maryland Crab Agnolotti with Rock Shrimp Étouffée*

## **Salads**

(Choice of one:)

*Baby Green Salad with Herbed Croutons, Grape Tomatoes and Sun Dried Cranberries with White Balsamic Vinaigrette*  
*Traditional Caesar with Crispy Romaine*

## **Entrées**

*Grilled Filet Mignon with Dijon Green Peppercorn Sauce*  
*Roasted Atlantic Salmon with Tarragon, Tomato and Caper Beurre Blanc*  
*Bordeaux Braised Boneless Beef Short Ribs with Roasted Garlic Thyme Jus*  
*French Breast of Roasted Chicken stuffed with Artichoke, Feta & Spinach, Caramelized Onion Cream Sauce*  
*European Breast of Marinated Chicken with Wild Mushroom Madeira Sauce*  
*Hazelnut Crusted Tilapia with Avocado, Roasted Red Bell Pepper & Scallion Salsa*

*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**