

*The*  
*Dorchester*

W E D D I N G



**Molly Pitcher Inn**

*On The Picturesque Navesink River*

*Thank you for considering the  
Molly Pitcher Inn  
to host your Wedding Reception*

The following are included in our

*Dorchester Wedding*

Cocktail Hour in our Private Southampton Room  
and on our Outdoor Promenade Overlooking the Scenic Navesink River

Five Hour Premium Open Bar

Signature Drink

Candelabra Centerpieces

White Glove Service

Valet Parking

Coat Check

Direction Cards

Overnight Accommodations for the Bride and Groom  
with a Champagne Breakfast in Bed

Wine Service with Entrée Course

Custom Wedding Cake

Viennese Table

*The Molly Pitcher Inn offers elegantly appointed  
Guest Rooms for your out-of-town guests.*

*Molly Pitcher Inn*  
*Dorchester Wedding*  
*Your Cocktail Hour Includes:*

***Butler Passed Champagne***

***Fresh Fruit and Cheese Display***

***Antipasto and Bread Display***

***Pasta Station***

*A uniformed Chef will prepare:*

Penne Pasta with Asparagus & Artichokes with Tarragon Butter Sauce  
Broccolini & Sweet Sausage Ravioli with Roasted Tomato & Fresh Basil Sauce

***Carving Station***

*Choice of One:*

Roasted Loin of Pork with Mango Chutney  
Smoked Lundy Ham with Honey Mustard Sauce  
Roasted Turkey Breast with Cranberry Orange Chutney  
Garlic Rubbed Sirloin of Beef with Horseradish Cream

***Butler Passed Hors d'Oeuvres***

*Choice of Eight:*

Lobster Summer Rolls with Five Spice Dipping Sauce  
Crispy Duck Ravioli with Horseradish Cream  
Coney Island Franks with Dijon Mustard  
Spicy Lime Marinated Chicken Satay with Chipotle Sauce  
Hickory Smoked Bacon Wrapped Seas Scallops  
Spicy Szechuan Glazed Beef Satay with Teriyaki Sesame Glaze  
Sugar Plum and Brie in Phyllo  
Edamame Dumpling with Teriyaki Sesame Sauce  
Filet Mignon Crostini with Horseradish Cream  
Maryland Crab Cakes with Chipotle Mayo  
Seared Sesame Crusted Ahi Tuna with Honey Teriyaki Glaze  
Panko Crusted Orange and Ginger Shrimp  
Broccoli Rabe and Sausage Stuffed Mushrooms with Mozzarella Cheese  
Chicken & Lemongrass Pot Sticker in Oriental Bamboo Basket  
Roasted Tomato & Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce  
Thai Spring Roll with Orange Ginger Glaze  
Spicy Shrimp Maui Spring Roll with Cilantro & Sweet Thai Chili Sauce  
New Zealand Lamb Chops with Mango Chutney

*Molly Pitcher Inn*  
*Dorchester Wedding*  
*Reception*

***Champagne Toast with Strawberry Accent***

***Appetizer***

*Choice of one:*

***Jumbo Sea Scallop***

Apple Wood Smoked Bacon, Fresh Peas and Wild Mushrooms

***Lump Crabmeat Stuffed Artichoke***

Blood Orange Sabayon, Basil Infused Olive Oil, Rainbow Micro Greens

***Chinese Five Spice Crusted Boneless Shortrib***

Mango, Edamame, Soy Roasted Shiitakes, Sesame Soy Vinaigrette

***Herb Crusted Tuna Loin***

Baby Japanese Mushrooms, Asian Slaw, Spring Leek Essence

***Saffron and Shrimp Risotto***

Fresh Basil Marinated Shrimp, Roasted Bell Peppers, Roasted Garlic and Saffron Cream

***Crisp Goat Cheese***

Fresh Artichoke Heart and Chive Broth, Truffle Oil, Rainbow Micro Greens

*or*

***Create a unique alternative to your menu by substituting an appetizer with one of the following delicious specialty soups:***

***Soups***

*A Festive Soup Inspired By the Season*

***Spring***

*Choice of One:*

Silky Wild Mushroom Bisque  
with Pancetta & Spring Peas

Cream of Asparagus  
with Chive Crème Fraîche

***Summer***

*Choice of One:*

Ripe Jersey Tomato Gazpacho  
with Balsamic Reduction & Extra Virgin Olive Oil

Yukon Gold Potato & Leek Vichyssoise  
with Goat Cheese Crostini

***Autumn***

Roasted Butternut Squash Soup with Toasted Pumpkin Seeds

***Winter***

Roasted Chestnut Bisque with Sage Walnut Pesto

## ***Salad***

*Choice of One:*

Hearts of Romaine with Sourdough Croutons, Pecorino Romano  
Creamy Lemon Anchovy Dressing

Baby Spinach and Frissee Salad with Shaved Pecorino Romano, Toasted Pecans  
Red Wine Shallot Vinaigrette

*or*

***Create a unique alternative to your menu by substituting  
one of the following delicious seasonally inspired salads:***

### ***Spring***

*Choice of One:*

Select Baby Mixed Greens with Toasted Hazelnuts,  
with Crumbled Chevre,  
Port Wine Poached Dried Cherries  
Champagne Vinaigrette

Select Baby Greens

Toasted Almonds, Sliced Strawberries  
White Balsamic Vinaigrette

### ***Summer***

*Choice of One:*

Baby Arugula Salad with Feta,  
Ripe Red Watermelon, Toasted Almonds  
Citrus Basil Vinaigrette

Baby Spinach and Red Oak Salad  
with Shaved Pecorino Romano, Spiced Pecans  
White Balsamic Vinaigrette

### ***Autumn***

*Choice of One:*

Baby Spinach Salad  
with Sun Dried Cranberries & Shaved Bartlett Pear  
Smoked Bacon Vinaigrette

Roasted Red Beet Salad with Walnuts,  
Sun Dried Cherries, Aged Bleu Cheese  
Toasted Walnut Vinaigrette

### ***Intermezzo***

*Choice of One:*

Tangerine or Lemon Sorbet with Fresh Berries and Mint Garnish

### ***Entrées***

*Choice of Two Options for Tableside Ordering or Three Options with Pre-counts.*

Duet of Petite Filet Mignon and Lobster Tail with Black Truffle Sauce, Chive Buerre Blanc  
Herb Crusted Grouper with Light Tomato Basil Chardonnay Sauce  
Pan Roasted Frenched Breast of Chicken Stuffed with Roasted Tomato, Goat Cheese & Basil  
Frenched Veal Chop with Caramelized Shallot Madeira Jus  
Spice Crusted Muscovy Duck Breast with Walnut Scented Cassis Duck Jus  
Crabmeat Stuffed Jumbo Shrimp, Lemon & Fines Herbes Butter Sauce

### ***Custom Wedding Cake***

### ***Coffee Service***

### ***Viennese Table***

The Viennese Table is served in the Tea Room and includes:

Sliced Fresh Fruit and Seasonal Berries  
House Baked Cookies  
Presentation of Cakes and Tarts  
Miniature Pastries  
Chocolate Covered Strawberries  
Cannolis, Chocolate Truffles and Petits Fours

***The Dorchester Wedding Priced Per Person***  
*Inclusive of 7% N.J. State Sales Tax and 19% Service Charge*