

The
Regency

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

Regency 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

Wine Service with Entrée Course

Custom Wedding Cake

Viennese Table

Custom Ice Carving

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

Turndown Service with Chef's Select Dessert Tray

Overnight Accommodations for Parents of the Bride and Groom

Complimentary Overnight Stay and Anniversary Breakfast or Brunch

Complimentary Limousine to the Airport the Next Morning

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

Molly Pitcher Inn
Regency Wedding
Your Cocktail Hour Includes:

Butler Passed Champagne

The Tuscan Display

A Grand Display of Italian Meats, which include
Genoa Salami, Italian Soppresata, Prosciutto and Mortadella;
Grilled Eggplant, Yellow Squash and Zucchini Platter with Roasted Red and Yellow Bell Peppers;
Marinated Artichokes and Mushrooms, Fresh Mozzarella "Bocconcini" & Aged Provolone Cheese;
Marinated Mixed Olives, Italian Cherry Peppers and Peperoncino;
Tuscan White Bean & Broccoli Rabe Salad; Fresh Basil Pine Nut Pesto,
Sun Dried Tomato & Roasted Garlic Pesto and Calamata Olive Tapanade;
Served with Sourdough, Rosemary Focaccia, Toasted Baguettes, Parmesan Crisps and Melba Toast.

Pasta Station

A uniformed Chef will prepare:

Wild Mushroom Agnolotti with Madeira Truffle Sauce
Cavatappi Pasta with Peas & Creamy Vodka Sauce

American Raw Bar

Iced Jumbo Shrimp, East Coast Oysters, Little Neck Clams, Snow Crab Claws
Spicy Cocktail Sauce, Mignonette Sauce, Stone Ground Mustard Cream Sauce and Fresh Lemons
Whole Cracked Lobster *Additional Charge

Carving Station

Choice of One:

Roasted New Zealand Rack of Lamb with Malt Vinegar-Mint Demi Glace
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
Regency Wedding
Reception

Champagne Toast with Strawberry Accent

Appetizer

Choice of one:

Lobster Ravioli

with Sun Dried Tomatoes, Tarragon, Pecorino Romano Cream Sauce

House Made Fresh Mozzarella Trio

with Fresh Basil Pesto, Black Olive Tapanade, Sun Dried Tomato Pesto
Balsamic Reduction, Basil Infused Olive Oil, Rainbow Micro Greens

Lump Crabmeat Stuffed Artichoke

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

Chinese Five Spice Crusted Boneless Shortrib

with Mango, Edamame, Soy Roasted Shiitakes, Sesame Soy Vinaigrette

Saffron and Shrimp Risotto

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

Wild Mushroom and Parmesan Tart

Mixed Baby Greens, White Balsamic Vinaigrette

Herb Crusted Tuna Loin

with Baby Japanese Mushrooms, Asian Slaw, Spring Leek Essence

Camembert Crisp

Creamy French Camembert Cheese, Spiced Pecans, Roasted Portobello Mushroom
Balsamic Reduction, Select Baby Greens

or

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

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:

Select Baby Mixed Greens
Toasted Hazelnuts, Pears, Grape Tomatoes, Champagne Vinaigrette

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

or

Create an exciting 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.

Grilled Filet Mignon with Black Truffle Sauce
Twin South African Lobster Tails with Light Chardonnay Butter Sauce
Spice Crusted Muscovy Duck Breast with Walnut Scented Cassis Duck Jus
Coriander & Fennel Crusted Halibut with Tarragon Infused Butter Sauce
Pan Roasted Veal Chop Stuffed with Sun Dried Tomatoes, Basil & Pecorino
Caramelized Shallot Madeira Jus
Rosemary Crusted New Zealand Lamb Rack with Aged Balsamic & Mint Demi Glace
Pan Roasted Frenched Breast of Chicken Stuffed with Roasted Tomato, Goat Cheese & Basil

Custom Wedding Cake

Coffee Service

Bananas Foster Station

Sautéed Bananas in a mixture of Rum, Brown Sugar and Banana Liqueur
served over Vanilla Bean Ice Cream

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 Regency Wedding Priced Per Person

Inclusive of 7% N.J. State Sales Tax and 19% Service Charge