



MOLLY PITCHER INN

Holiday Lunch Buffet

*Prices are Per Person
(Minimum of 50 Adults)*

SALADS

(Choice of Three)

*Baby Spinach and Goat Cheese Salad with Maple Walnut Vinaigrette
Cavatappi Pasta with Kalamata Olives, Artichoke, Feta & Grape Tomatoes
Baby Greens with Candied Pecans, Crumbled Blue Cheese &
Sun-Dried Cranberries with Champagne Vinaigrette
Hearts of Romaine, Croutons, Creamy Lemon Parmesan Dressing*

ENTREES

(Choice of Three)

*Black Angus Sirloin with Bordelaise Sauce
Atlantic Salmon with Lemon Dill Butter Sauce
Chestnut Chicken with Marsala Mushroom Sauce
Roast Pork Loin with Braised Apples & Red Cabbage
Maryland Lump Crab Cakes with Southwestern Aioli*

*Seasonal Vegetable Medley
Fresh Rolls & Butter*

CARVING STATION

(Choice of One)

*Roast Breast of Turkey
Smoked Lundy Ham*

DESSERTS

*Chef's Assortment of Desserts
Coffee, Tea & Decaffeinated Coffee*

Prices are subject to NJ Sales Tax & 19% Service Charge

MOLLY PITCHER INN

Holiday Brunch Buffet

*Prices are Per Person
(Minimum of 50 Adults)*

Assorted Fruit Juices

*Breakfast Bakeries Platter of Fresh Seasonal Fruit
Omelettes, Cooked to Order
Belgium Waffles with Berry Compote
Breakfast Potatoes Bacon Breakfast Sausage*

CARVING STATION

(Choice of One)

*Roast Breast of Turkey Leg of Lamb Smoked Lundy Ham
(Additional Charge Per Person)
Beef Wellington Salmon en Croute*

SALADS

(Choice of Three)

*Watercress, Bartlett Pear & Toasted Hazelnut Salad with Champagne Vinaigrette
Cavatappi Pasta with Kalamata Olives, Eggplant, Feta & Grape Tomatoes
Baby Greens with Candied Pecans, Crumbled Blue Cheese,
Sun-Dried Cranberries with Champagne Vinaigrette
Fennel, Blood Orange & Beet Salad*

ENTREES

(Choice of Three)

*Cinnamon Stuffed French Toast with Raspberry Jam & Cream Cheese
Atlantic Salmon with Lemon Dill Butter Sauce
Roast Pork Loin with Braised Apples & Red Cabbage
Chestnut Chicken with Porcini Mushroom Sauce
Orecchiette Pasta with Shrimp, Broccoli Rabe & Roasted Bell Peppers
with Garlic Cream Sauce*

*All entrées garnished with Seasonal Vegetable Medley
Fresh Rolls & Butter*

DESSERTS

*Chef's Assortment of Desserts
Coffee, Tea & Decaffeinated Coffee*

Prices are subject to NJ Sales Tax & 19% Service Charge



MOLLY PITCHER INN

Holiday Lunch Menu

*Prices are Per Person
(Minimum of 50 Adults)*

APPETIZER

(Choice of One)

*Roasted Butternut Squash Soup with Chive Crème Fraîche
Roasted Chestnut Bisque and Sage-Walnut Pesto
Baby Spinach Salad with Sun-Dried Cranberries and Shaved Bartlett Pear
with Smoked Bacon Vinaigrette
Penne Pasta with Chicken Sausage Bolognese, Roasted Peppers & Basil*

ENTREES

(Choice of Two Options for Tableside Ordering or Three Options with Pre-Counts)

*Navesink Sampler - Shrimp, Scallop & Salmon Medallion
Grilled Hanger Steak with Horseradish Demi Glaze
Citrus & Dill Crusted Salmon
Herb Roasted Chicken Breast with Cremini Marsala Sauce
Roast Pork Tenderloin with Fig, Apple & Ginger Sauce*

*All entrées garnished with appropriate seasonal accompaniments
Fresh Rolls & Butter*

DESSERTS

(Choice of One)

*Chocolate Mousse Pyramid with Caramel Sauce and Heath Crunch
Gingerbread Cake with Spiced Anglaise and Roasted Bartlett Pears
Pecan Pie Tart with Butterscotch Sauce and Whipped Cream
Eggnog Crème Brûlée*

Coffee, Tea & Decaffeinated Coffee

Prices are subject to NJ Sales Tax & 19% Service Charge

MOLLY PITCHER INN

BUTLER PASSED

Flors d'Oeuvres

*Prices are Per Person
(Choice of Six)*

*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*

*Includes
Fruit & Cheese Display*

*Artichoke & Spinach Boule
Antipasto Mirror (up to 75 people)
(up to 150 people)
Shrimp Bowl
Vegetable Crudit  (up to 75 people)
(up to 150 people)*

Prices are subject to NJ Sales Tax & 19% Service Charge

MOLLY PITCHER INN

BUTLER PASSED

Flors d'Oeuvres

*Prices are Per Person
(Choice of Six)*

- 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*

- Artichoke & Spinach Boule*
- Antipasto Mirror* (up to 75 people)
(up to 150 people)
- Fruit & Cheese Display* (up to 75 people)
(up to 150 people)

- Shrimp Bowl*
- Vegetable Crudit * (up to 75 people)
(up to 150 people)

This menu is available with Banquet Lunch or Banquet Dinner Menus only.

Prices are subject to NJ Sales Tax & 19% Service Charge

MOLLY PITCHER INN

Holiday Dinner Buffet

*Prices are Per Person
(Minimum of 50 Adults)*

SALADS

(Choice of Three)

*Belgium Endive and Haricots Verts Salad with Lemon-Tarragon Vinaigrette
Cavatappi Pasta with Kalamata Olives, Eggplant, Feta & Grape Tomatoes
Baby Greens with Candied Pecans, Crumbled Blue Cheese &
Sun-Dried Cranberries with Champagne Vinaigrette*

ENTREES

(Choice of Three)

*Sliced Sirloin of Beef with Bordelaise Sauce
Atlantic Salmon with Lemon Dill Butter Sauce
Chestnut Chicken with Porcini Mushroom Sauce & Julienne Vegetables
Roasted Pork Loin with Cider and Sundried Cranberry Jus
Maryland Crab Cakes with Southwestern Aioli
Roasted New Zealand Lamb Loin with Malt Vinegar Mint Demi Glaze*

*Seasonal Vegetable Medley
Fresh Rolls & Butter*

CARVING OR SAUTE STATION

(Choice of One)

*Roast Breast of Turkey
Smoked Lundy Ham
Penne Pasta with Artichokes, Baby Spinach and Tomatoes with Vodka Sauce*

*(Additional Charge Per Person)
Beef Wellington Salmon en Croûte*

DESSERTS

*Chef's Assortment of Desserts
Coffee, Tea & Decaffeinated Coffee*

Prices are subject to NJ Sales Tax & 19% Service Charge



MOLLY PITCHER INN

Holiday Dinner Menu

APPETIZERS

(Choice of One)

Lobster Bisque with Brandy Crème Fraîche
Pan Seared Sea Scallop with Melted Leeks & Red Wine Butter Sauce
Chinese Five-Spice Crusted Boneless Short Rib, Soy Roasted Shiitake Mushroom Risotto,
Roasted Butternut Squash Soup with Nutmeg Cream

SALADS

(Choice of One)

Baby Green Salad with Champagne Vinaigrette
Hearts of Romaine, Croutons, Creamy Lemon & Parmesan Dressing

ENTREES

(Choice of Two Options for Tableside Ordering or Three Options with Pre-Counts)

Filet Mignon with Truffle Demi Glaze
French Breast of Chicken with a Caramelized Shallot Chestnut Jus
Roast Pork Loin with Fig, Apple & Ginger Sauce
Pistachio Crusted Salmon with Sundried Tomato Cream
Pan Seared Atlantic Grouper with Toasted Almond Beurre Blanc
Roasted New Zealand Rack of Lamb with Blackberry-Madeira Jus

All entrées garnished with appropriate seasonal accompaniments
Fresh Rolls & Butter

DESSERTS

(Choice of One)

Chocolate Mousse Pyramid with Caramel Sauce and Heath Crunch
Gingerbread Cake with Spiced Anglaise and Roasted Bartlett Pears
Pecan Pie Tart with Butterscotch Sauce and Whipped Cream
Eggnog Crème Brûlée

Coffee, Tea & Decaffeinated Coffee

Minimum of 20 Adults

Prices are Per Person

Prices are subject to NJ Sales Tax & 19% Service Charge

MOLLY PITCHER INN

Bar Pricing

FULL OPEN BAR

Prices are per person - 1st hour

Prices are per person - 2nd hour

Prices are per person - each additional hour

LIMITED OPEN BAR

Limited to Beer, Wine & Soda

Prices are per person - 1st hour

Prices are per person - 2nd hour

Prices are per person - each additional hour

Minimum of 2 Hours Open Bar Required on Friday and Saturday Evenings

Wine Service is available upon request.

Please ask to see our extensive Wine List.

Prices are subject to NJ Sales Tax & 19% Service Charge