

Banquet Brunch Menu

Assorted Fruit Juices
Seasonal Fresh Fruit Platter
Assorted Breakfast Bakeries

Belgian Waffles with Whipped Cream and Berries
Omelettes, Cooked to Order
Breakfast Potatoes
Bacon and Breakfast Sausage

Carving Station (Choice of One:)

Roast Turkey Breast, Smoked Lundy Ham, Roast Leg of Lamb

Salads (Choice of Three:)

Marinated Grilled Vegetables
Caesar Salad
Baby Green Salad with Champagne Vinaigrette
Fresh Mozzarella, Broccoli Rabe and Grape Tomato Salad
Cavatappi Pasta with Roasted Red Peppers, Feta and Eggplant with White Balsamic Vinaigrette
Garlic Shrimp Salad with Orecchiette Pasta
Roasted Cauliflower, Pancetta and Roasted Yellow Pepper Salad with Red Wine Vinaigrette

Entrées (Choice of Three:)

Cinnamon Stuffed French Toast with Raspberry Jam & Cream Sauce
Herb Crusted Chicken with Prosciutto & Sun Dried Tomato Sauce
Atlantic Salmon with Saffron Fines Herbes Beurre Blanc
Mediterranean Pasta with Roasted Eggplant, Broccoli Rabe & Marinated Chicken with a
Light Parmesan Cream Sauce
Sautéed Breast of Chicken with Artichoke & Lemon Butter Sauce
Herb Roasted Loin of Pork with Bourbon Cider Jus

Chef's Assortment of Desserts, Coffee, Tea and Decaffeinated Coffee

Enhance Your Buffet
(Priced per person)
Sirloin of Beef Carving*
Smoked Salmon Carving*
Classic Eggs Benedict

Crepes
Granny Smith Apple Compote with Vanilla Cinnamon Sauce*

Attendant Fee
Prices are Per Person
(Minimum of 50 Guests)

Prices are subject to New Jersey Sales Tax & 19% Service Charge



Molly Pitcher Inn