

# 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