

# Classic Afternoon Tea

## Harney & Sons Silken Sachets Fine Herbal and Organic Tea

### Salad Selection

Choice of One Served Tableside

Watercress, Bartlett Pear and Toasted Hazelnut Salad with a Champagne Vinaigrette  
Baby Spinach and Goat Cheese Salad with Maple-Walnut Vinaigrette  
Mixed Baby Greens with Grape Tomatoes and Champagne Vinaigrette

Choice of One on Buffet

Belgium Endive & Haricots Verts Salad with a Lemon-Tarragon Vinaigrette  
Roasted Asparagus, Portobello Mushroom and Roasted Shallot Salad  
Cold Poached Salmon and Roasted Red Beet Salad with a Fresh Dill & Horseradish Cream

### Sandwiches and Savories

Maine Lobster, Artichoke, Tarragon Aioli

Roast Beef, Horseradish Cream

Smoked Salmon, Endive, Dill Cream

Warm Black Forest Ham & Brie Croissants

Truffled Egg Salad

English Cucumber, Fresh Goat Cheese, Basil

Roquefort, Shaved Red Grapes, Watercress

### Sliced Seasonal Fresh Fruit Display

### Assortment of Mini Quiche - Butler Passed

Choice of Three

Roasted Yellow Pepper, Rosemary, Pecorino

Apple Wood Smoked Bacon, Caramelized Onion, Gruyere

Prosciutto, Fresh Mozzarella, Basil

Baby Spinach, Goat Cheese

Asparagus, Lump Crabmeat

Grilled Vegetable

### Scones - Butler Passed

Freshly Baked, Warm Seasonal Scones, Double Devonshire Cream, Lemon Curd, Preserves

### Pastries and Sweets

Chocolate Covered Strawberries, Tarte de Fruit, Selection of Miniature Cupcakes

Coconut Macaroons, Lemon Glazed Tea Cake, Chocolate Hazelnut Meringues

Champagne Punch Bowl

Mimosa Punch Bowl

Peach Bellini Punch Bowl

Seasonal Sangria Punch Bowl

Prices are Per Person  
(Maximum of 50 Guests)

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



Molly Pitcher Inn