

# *Dinner Buffet*

## **Salads**

*Garlic Shrimp Salad with Orchiette Pasta*  
*Grilled Marinated Vegetables*  
*Asparagus and Prosciutto with Truffled Orzo*  
*Baby Green Salad with Champagne Vinaigrette*

## **Entrées**

*(Choice of Three:)*

*Herb Roasted Chicken with Lemon & Honey Glaze*  
*Roasted Rack of Lamb with Rosemary Mint Gastrique*  
*Atlantic Salmon with Lemon Basil Sauce*  
*Pan Seared Scallops with Pancetta Dijon Sherry Emulsion*  
*Grilled Tenderloin of Beef with a Cipollini Onion & Mushroom Cream Sauce*  
*Herb Roasted Loin of Pork with Tamarind & Ginger Glaze*

*Chef's Seasonal Accompaniments*  
*Fresh Rolls and Butter*

## **CARVING or SAUTE STATION**

*(Choice of One:)*

*Roast Breast of Turkey or Baked Lundy Ham*  
*Mini Rigatoni with Shrimp*

*Chef's Assortment of Desserts*

*Coffee, Tea and Decaffeinated Coffee*

*\*The Buffet will be available to your guests for 1½ hours*

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

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



**Molly Pitcher Inn**