

Banquet Dinner Menu

Appetizers

(Choice of One:)

Lobster Bisque with Puff Pastry Croutons
Cannelloni of Portobello, Spinach and Roasted Garlic with Artichoke Crostini
Roasted Tomato Soup with Aged Balsamic Drizzle & Artichoke Basil Pesto
Wild Fennel Pollen Crusted Sea Scallop over Baby Arugula & Shaved Fennel Salad
Roasted Red Pepper Aioli & Honey Citrus Vinaigrette
Maryland Crab Agnolotti with Rock Shrimp Étoufée

Salads

(Choice of One:)

Baby Green Salad with Herbed Croutons, Grape Tomatoes and Sun Dried Cranberries with White Balsamic Vinaigrette
Traditional Caesar with Crispy Romaine

Entrées

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

Grilled Filet Mignon with Dijon Green Peppercorn Sauce
Roasted Atlantic Salmon with Tarragon, Tomato and Capers Beurre Blanc
Bordeaux Braised Boneless Beef Short Ribs with Roasted Garlic Thyme Jus
Oven Roasted Mahi Mahi with Basil-Citrus Salsa
French Breast of Roasted Chicken stuffed with Artichoke, Feta & Spinach, Caramelized Onion Cream Sauce
European Breast of Marinated Chicken with Wild Mushroom Madeira Sauce

Chef's Seasonal Accompaniments
Fresh Rolls and Butter

Desserts

(Choice of One:)

Opera Torte
Orange Pots De Crème
Raspberry Lemon Pyramid
Chocolate Strawberry Cheesecake
Death by Chocolate
Tropical Cobbler
Passion Fruit Crème Brûlée

Coffee, Tea and Decaffeinated Coffee

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



Molly Pitcher Inn