

Banquet Lunch Menu

Appetizers

(Choice of One:)

Cream of Asparagus Soup with Chive Crème Fraîche
Penne Bolognese with Chicken, Roasted Peppers and Asiago Cheese
Wild Mushroom Bisque with Parmesan Croutons and White Truffle Oil
*Baby Mixed Greens with Honey Spiced Hazelnuts, Pecorino Romano, Sun Dried
Cherries with White Balsamic Vinaigrette*
Seasonal Fruit Plate with Mango Vanilla Syrup
Papaya and Vanilla Poached Shrimp with Micro Green Salad
*Roasted Eggplant, Red Pepper and Mozzarella Ravioli
with Fresh Tomato-Basil Sauce and Herb Oil*

Entrées

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

Fillet of Atlantic Salmon with Lobster Ginger Emulsion
*The Navesink Sampler - Shrimp, Scallop & Salmon Medallion
with Chipotle Aioli and Tomato Salsa*
Sautéed Maryland Crab Cakes with Chipotle Aioli
Grilled Hanger Steak with Dijon Green Peppercorn Sauce
*Roasted French Breast of Chicken with Prosciutto, Sun Dried Tomato and Mozzarella with
Caramelized Onion Cream Sauce*
Pork Loin Milanese with Porcini Mushrooms, Shallot and Red Wine Demi Glaze

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 Per Person

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



Molly Pitcher Inn