

# 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, Shallots 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**