

Plated Brunch Menu

*Basket of Assorted Muffins and Croissants
with Butter and Preserves*

Assorted Juices

*Salad
(Choice of One)*

*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*

*Passed Quiche
(Choice of Two)*

*Roasted Yellow Pepper, Rosemary & Pecorino
Apple Wood Smoked Bacon, Caramelized Onion & Gruyere
Prosciutto, Fresh Mozzarella & Basil
Baby Spinach & Goat Cheese
Grilled Vegetable*

Entrées

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

*Poached Atlantic Salmon with Chipotle Aioli
Chicken Francaise with Artichokes & Lemon Thyme Butter Sauce
Crab Cake with Chipotle Aioli
Cinnamon Stuffed French Toast with Raspberry Jam & Cream Sauce
Warm Black Forest Ham, Brie & Egg Croissant
Eggs Benedict with Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes*

Pastries and Sweets

Chocolate Covered Strawberry, Tarte de Fruit, Miniature Cupcake

Coffee, Tea and Decaffeinated Coffee

*Prices are Per Person
(Maximum 50 Guests)*

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



Molly Pitcher Inn