

The
Dorchester

W E D D I N G



Molly Pitcher Inn

On The Picturesque Navesink River

*Thank you for considering the
Molly Pitcher Inn
to host your Wedding Reception*

The following are included in our

Dorchester Wedding

Cocktail Hour in our Private Southampton Room
and on our Outdoor Promenade Overlooking the Scenic Navesink River

Five Hour Premium Open Bar

Signature Drink

Candelabra Centerpieces

Uplighting

White Glove Service

Valet Parking

Coat Check

Direction Cards

Overnight Accommodations for the Bride and Groom
with a Champagne Breakfast in Bed

Wine Service with Entrée Course

Custom Wedding Cake

Viennese Table

*The Molly Pitcher Inn offers elegantly appointed
Guest Rooms for your out-of-town guests.*

Molly Pitcher Inn
Dorchester Wedding
Your Cocktail Hour Includes:

Butler Passed Champagne

Fresh Fruit and Cheese Display

Antipasto and Bread Display

Pasta Station

A uniformed Chef will prepare:

Penne Pasta with Asparagus & Artichokes with Tarragon Butter Sauce
Broccolini & Sweet Sausage Ravioli with Roasted Tomato & Fresh Basil Sauce

Carving Station

Choice of One:

Roasted Loin of Pork with Mango Chutney
Smoked Lundy Ham with Honey Mustard Sauce
Roasted Turkey Breast with Cranberry Orange Chutney
Garlic Rubbed Sirloin of Beef with Horseradish Cream

Butler Passed Hors d'Oeuvres

Choice of Eight:

Lobster Summer Rolls with Five Spice Dipping Sauce
Crispy Duck Ravioli with Horseradish Cream
Coney Island Franks with Dijon Mustard
Spicy Lime Marinated Chicken Satay with Chipotle Sauce
Hickory Smoked Bacon Wrapped Sea Scallops
Spicy Szechuan Glazed Beef Satay with Teriyaki Sesame Glaze
Sugar Plum and Brie in Phyllo
Edamame Dumpling with Teriyaki Sesame Sauce
Filet Mignon Crostini with Horseradish Cream
Maryland Crab Cakes with Chipotle Mayo
Seared Sesame Crusted Ahi Tuna with Honey Teriyaki Glaze
Panko Crusted Orange and Ginger Shrimp
Broccoli Rabe and Sausage Stuffed Mushrooms with Mozzarella Cheese
Chicken & Lemongrass Pot Sticker in a Bamboo Basket
Roasted Tomato & Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce
Thai Spring Roll with Orange Ginger Glaze
Spicy Shrimp Maui Spring Roll with Cilantro & Sweet Thai Chili Sauce
New Zealand Lamb Chops with Mango Chutney

Molly Pitcher Inn
Dorchester Wedding
Reception

Champagne Toast with Strawberry Accent

Appetizer

Choice of one:

Jumbo Sea Scallop

Apple Wood Smoked Bacon, Fresh Peas and Wild Mushrooms

Lump Crabmeat Stuffed Artichoke

Blood Orange Sabayon, Basil Infused Olive Oil, Rainbow Micro Greens

Chinese Five Spice Crusted Boneless Shortrib

Mango, Edamame, Soy Roasted Shiitakes, Sesame Soy Vinaigrette

Herb Crusted Tuna Loin

Baby Japanese Mushrooms, Asian Slaw, Spring Leek Essence

Saffron and Shrimp Risotto

Fresh Basil Marinated Shrimp, Roasted Bell Peppers, Roasted Garlic and Saffron Cream

Crisp Goat Cheese

Fresh Artichoke Heart and Chive Broth, Truffle Oil, Rainbow Micro Greens

or

Create a unique alternative to your menu by substituting an appetizer with one of the following delicious specialty soups:

Soups

A Festive Soup Inspired By the Season

Spring

Choice of One:

Silky Wild Mushroom Bisque
with Pancetta & Spring Peas

Cream of Asparagus
with Chive Crème Fraîche

Summer

Choice of One:

Ripe Jersey Tomato Gazpacho
with Balsamic Reduction & Extra Virgin Olive Oil

Yukon Gold Potato & Leek Vichyssoise
with Goat Cheese Crostini

Autumn

Roasted Butternut Squash Soup with Toasted Pumpkin Seeds

Winter

Roasted Chestnut Bisque with Sage Walnut Pesto

Salad

Choice of One:

Hearts of Romaine with Sourdough Croutons, Pecorino Romano
Creamy Lemon Anchovy Dressing

Baby Spinach and Frissee Salad with Shaved Pecorino Romano, Toasted Pecans
Red Wine Shallot Vinaigrette

or

***Create a unique alternative to your menu by substituting
one of the following delicious seasonally inspired salads:***

Spring

Choice of One:

Select Baby Mixed Greens with Toasted Hazelnuts,
Port Wine Poached Dried Cherries
Champagne Vinaigrette

Select Baby Greens with Crumbled Chevre,
Toasted Almonds, Sliced Strawberries
White Balsamic Vinaigrette

Summer

Choice of One:

Baby Arugula Salad with Feta,
Ripe Red Watermelon, Toasted Almonds
Citrus Basil Vinaigrette

Baby Spinach and Red Oak Salad
with Shaved Pecorino Romano, Spiced Pecans
White Balsamic Vinaigrette

Autumn

Choice of One:

Baby Spinach Salad
with Sun Dried Cranberries & Shaved Bartlett Pear
Smoked Bacon Vinaigrette

Roasted Red Beet Salad with Walnuts,
Sun Dried Cherries, Aged Bleu Cheese
Toasted Walnut Vinaigrette

Intermezzo

Choice of One:

Tangerine or Lemon Sorbet with Fresh Berries and Mint Garnish

Entrées

Choice of Two Options for Tableside Ordering or Three Options with Pre-counts.

Duet of Petite Filet Mignon and Lobster Tail with Black Truffle Sauce, Chive Buerre Blanc
Herb Crusted Grouper with Light Tomato Basil Chardonnay Sauce
Pan Roasted Frenched Breast of Chicken Stuffed with Roasted Tomato, Goat Cheese & Basil
Spice Crusted Muscovy Duck Breast with Walnut Scented Cassis Duck Jus
Crabmeat Stuffed Jumbo Shrimp, Lemon & Fines Herbes Butter Sauce

Custom Wedding Cake

Coffee Service

Viennese Table

The Viennese Table is served in the Tea Room and includes:

Sliced Fresh Fruit and Seasonal Berries
House Baked Cookies
Presentation of Cakes and Tarts
Miniature Pastries
Chocolate Covered Strawberries
Cannolis, Chocolate Truffles and Petits Fours

The Dorchester Wedding Priced Per Person at \$187.00
Inclusive of N.J. State Sales Tax and 19% Service Charge