

*The*  
**Regency**

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

*Regency 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

Wine Service with Entrée Course

Custom Wedding Cake

Viennese Table

Custom Ice Carving

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

Turndown Service with Chef's Select Dessert Tray

Overnight Accommodations for Parents of the Bride and Groom

Complimentary Overnight Stay and Anniversary Breakfast or Brunch

Complimentary Limousine to the Airport the Next Morning

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

*Molly Pitcher Inn*  
*Regency Wedding*  
*Your Cocktail Hour Includes:*

***Butler Passed Champagne***

***The Tuscan Display***

A Grand Display of Italian Meats, which include  
Genoa Salami, Italian Soppresata, Prosciutto and Mortadella;  
Grilled Eggplant, Yellow Squash and Zucchini Platter with Roasted Red and Yellow Bell Peppers;  
Marinated Artichokes and Mushrooms, Fresh Mozzarella "Bocconcini" & Aged Provolone Cheese;  
Marinated Mixed Olives, Italian Cherry Peppers and Pepperoncini;  
Tuscan White Bean & Broccoli Rabe Salad; Fresh Basil Pine Nut Pesto,  
Sun Dried Tomato & Roasted Garlic Pesto and Calamata Olive Tapanade;  
Served with Sourdough, Rosemary Focaccia, Toasted Baguettes, Parmesan Crisps and Melba Toast.

***Pasta Station***

*A uniformed Chef will prepare:*

Wild Mushroom Agnolotti with Madeira Truffle Sauce  
Cavatappi Pasta with Peas & Creamy Vodka Sauce

***American Raw Bar***

Iced Jumbo Shrimp, East Coast Oysters, Little Neck Clams, Snow Crab Claws  
Spicy Cocktail Sauce, Mignonette Sauce, Stone Ground Mustard Cream Sauce and Fresh Lemons  
Whole Cracked Lobster \*Additional Charge

***Carving Station***

*Choice of One:*

Roasted New Zealand Rack of Lamb with Malt Vinegar-Mint Demi Glace  
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*  
*Regency Wedding*  
*Reception*

***Champagne Toast with Strawberry Accent***

***Appetizer***

*Choice of one:*

***Lobster Ravioli***

with Sun Dried Tomatoes, Tarragon, Pecorino Romano Cream Sauce

***House Made Fresh Mozzarella Trio***

with Fresh Basil Pesto, Black Olive Tapanade, Sun Dried Tomato Pesto  
Balsamic Reduction, Basil Infused Olive Oil, Rainbow Micro Greens

***Lump Crabmeat Stuffed Artichoke***

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

***Chinese Five Spice Crusted Boneless Shortrib***

with Mango, Edamame, Soy Roasted Shiitakes, Sesame Soy Vinaigrette

***Saffron and Shrimp Risotto***

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

***Wild Mushroom and Parmesan Tart***

Mixed Baby Greens, White Balsamic Vinaigrette

***Herb Crusted Tuna Loin***

with Baby Japanese Mushrooms, Asian Slaw, Spring Leek Essence

***Camembert Crisp***

Creamy French Camembert Cheese, Spiced Pecans, Roasted Portobello Mushroom  
Balsamic Reduction, Select Baby Greens

*or*

***Create an exciting unique alternative to your menu by substituting  
one of the following delicious specialty soups for an appetizer:***

***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:*

Select Baby Mixed Greens  
Toasted Hazelnuts, Pears, Grape Tomatoes, Champagne Vinaigrette

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

*or*

***Create an exciting 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.*

Grilled Filet Mignon with Black Truffle Sauce  
Twin South African Lobster Tails with Light Chardonnay Butter Sauce  
Spice Crusted Muscovy Duck Breast with Walnut Scented Cassis Duck Jus  
Coriander & Fennel Crusted Halibut with Tarragon Infused Butter Sauce  
Pan Roasted Frenched Breast of Chicken Stuffed with Roasted Tomato, Goat Cheese & Basil

### ***Custom Wedding Cake***

### ***Coffee Service***

### ***Bananas Foster Station***

Sautéed Bananas in a mixture of Rum, Brown Sugar and Banana Liqueur  
served over Vanilla Bean Ice Cream

### ***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 Regency Wedding Priced Per Person at \$205.00***

*Inclusive of N.J. State Sales Tax and 19% Service Charge*