



T H E

Dorchester Wedding

Molly Pitcher Inn

Thank You

FOR CONSIDERING THE MOLLY PITCHER INN
TO HOST YOUR WEDDING RECEPTION

THE FOLLOWING ARE INCLUDED IN OUR

Dorchester Wedding:

Cocktail Hour Featuring our Outdoor Promenade Overlooking the Scenic Navesink River

Our Ballroom Weddings Offer a Private Bridal Room for the Reception,
Including a Private Cocktail Hour for the Bridal Party

Maitre d' to Coordinate your Reception

White Glove Service

Uplighting with Your Choice of Color

Candelabra Centerpieces

Votive Candles to Accent Each Centerpiece

Five Hour Open Premium Bar

Signature Drink

Wine Service with Entrée Course

Custom Made Wedding Cake

Viennese Table

Direction Cards with Room Block Information

Coat Check

Valet Parking

Overnight Accommodations for the Newlyweds
with a Champagne Breakfast in Bed

*The Molly Pitcher Inn Offers Elegantly Appointed
Guest Rooms for your Out-of-Town Guests*



DORCHESTER COCKTAIL HOUR

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*Our White Gloved Staff will Greet You and Your Guests
with a Fluted Glass of Champagne Upon Arrival*

COCKTAIL HOUR DISPLAYS

A TOUR OF THE MEDITERRANEAN

ITALY

Imported Prosciutto, Hot and Sweet Soppressata, Genoa Salami

Fresh Mozzarella "Bocconcini" and Aged Provolone Cheese

Italian Cherry Peppers and Pepperoncini

Grilled Vegetables to Include Roasted Red Peppers, Italian Eggplant, Zucchini and Yellow Squash

Oven Baked Rosemary Focaccia

GREECE

Baked Horseradish Havarti, Artichoke and Spinach Dip
Served Hot Inside a Fresh Baked San Francisco Sourdough Boule

Marinated Artichoke, Mushroom and Olive Salad

Greek White Bean and Fresh Oregano Hummus with Toasted Pita Chips

ELEGANTLY ATTENDED GOURMET CHEESE BOARD

A Lavish Selection to Include but Not Limited to:

Barely Buzzed, Drunken Goat, Cambozola, Brie, Manchego and Petit Basque
Grapes, Toasted Baguette, Sourdough Crisps and Cranberry Relish

BUTLER PASSED HORS D'OEUVRES

Your Choice of Ten to be Passed Continuously Throughout the Hour:

HOT OPTIONS:

Raspberry and Brie in Phyllo
Edamame Dumpling with Teriyaki Sesame Sauce
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
Blackened Scallops with Tropical Salsa
Kale and Vegetable Dumpling with Sweet Thai Chili Sauce
Kansas City BBQ Pulled Pork on Potato Roll
Mini Monte Cristo Sandwiches with Ham, Swiss and Dijon Aioli
Crispy Duck Ravioli with Horseradish Cream
Maryland Crab Cakes with Chipotle Mayo
Buffalo Chicken Rangoon with Bleu Cheese
Panko Crusted Orange and Ginger Shrimp
Broccoli Rabe and Sausage Stuffed Mushrooms with Mozzarella Cheese
Chicken and Lemongrass Pot Sticker in a Bamboo Basket
Mini Reuben with Melted Swiss and Russian Dressing
Roasted Tomato and Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce
Spicy Shrimp Maui Spring Roll with Cilantro and Sweet Thai Chili Sauce
New Zealand Lamb Chops with Mango Chutney (\$2.95 additional per guest)

COLD OPTIONS:

Citrus Crab Salad Cornet	Melon and Crab Meat Gazpacho
Filet Mignon Crostini with Horseradish Cream	Pistachio and Goat Cheese Lollipop
Asparagus and Garlic Herb Cheese Vol au Vent	Crab Meat, Pineapple and Cilantro Asian Spoon
Lobster Summer Rolls with Five Spice Dipping Sauce	Artichoke, Pecorino and Basil Bruschetta
Skewer of Fresh Mozzarella, Olive and Tomato	Chilled Tequila and Lime Marinated Shrimp Skewer
Seared Sesame Crusted Ahi Tuna with Honey Teriyaki Glaze	Thai Spring Roll with Orange Ginger Glaze



DORCHESTER COCKTAIL HOUR

CHEF ATTENDED STATION

A Uniformed Chef will Prepare Your Choice of Two:

MEZZE RIGATONI PASTA
Asparagus, Artichokes and Tarragon Butter Sauce

BROCCOLINI AND SWEET SAUSAGE RAVIOLI
Roasted Tomato and Fresh Basil Sauce

ORECHIETTE PASTA
Peas, Prosciutto and Lemon Cream Sauce

GLUTEN FREE PENNE PASTA
Sun Dried Tomato, Fresh Basil, White Wine and Extra Virgin Olive Oil Broth

Served with Your Choice of Mini Brioche or Cheesy Garlic Bread

OR FOR A UNIQUE ALTERNATIVE:

MASHED POTATO AND MAC AND CHEESE BAR

Choice of Two:

Silky Yukon Gold, Sweet Potato, Peruvian Blue, Roasted Garlic

Choice of One:

Cavatappi or Mezze Rigatoni (White Cheddar or Yellow Cheddar)

Choice of Five Toppings:

Crispy Bacon, Sour Cream, Scallions, Whipped Butter, Aged Cheddar Cheese, Sautéed Mushrooms,
Roasted Red Peppers, Parmesan Bread Crumbs, Broccoli Florets

FROM THE CARVING BOARD

Your Choice of One, Carved by a Uniformed Chef:

MARINATED FLANK STEAK*
Port Wine Demi-Glace

CARVED ATLANTIC SALMON
Capers, Red Onion and Crème Fraiche

ROASTED TURKEY BREAST
Cranberry Orange Chutney

GARLIC RUBBED NEW YORK SIRLOIN*
Horseradish Cream

SMOKED LEIDY'S HAM
Honey Mustard Sauce

ROAST PORK LOIN
Mango Chutney

**Served Alongside Sautéed Mushrooms*

Complemented by Parker House Rolls

OR FOR A FUN ALTERNATIVE:

KOBE SLIDER STATION
Mini Kobe Sliders, Turkey Sliders, Seasoned French Fries,
Ketchup, Mustard, Mayonnaise, Garlic and Dill Pickle Spears



DORCHESTER RECEPTION

CHAMPAGNE TOAST

APPETIZER

Your Choice of One:

CHEF'S SEASONAL SOUP SELECTION

MARYLAND CRAB MEAT RAVIOLI
Roasted Tomato and Spring Onion Étouffée

FRESH MOZZARELLA CAPRESE
Yellow and Red Tomatoes, Basil Infused Olive Oil and a Balsamic Reduction
Rainbow Micro Greens

JUMBO SEA SCALLOP
Applewood Smoked Bacon, Fresh Peas and Wild Mushrooms

SAFFRON AND SHRIMP RISOTTO
Fresh Basil Marinated Shrimp, Roasted Bell Peppers, Roasted Garlic and Saffron Cream

SALAD

Choice of One:

CLASSIC CAESAR SALAD

CHEF'S SEASONAL SALAD SELECTION

ENTRÉES

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

PAN ROASTED FILLET OF RED SNAPPER
Light Chardonnay Butter Sauce

FILLET OF GROUPER
Lemon and Basil Beurre Blanc

GRILLED FILET MIGNON
Black Truffle Sauce

LEMON CHICKEN
Artichoke and Tarragon Infused Butter Sauce

PAN ROASTED FRENCH BREAST OF CHICKEN
Sun Dried Tomato and Sherry Jus

FINALE

CUSTOM MADE WEDDING CAKE

ELABORATE VIENNESE TABLE

The Viennese Display Offers You and Your Guests a Sweet Ending to Your Fairytale Evening:

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

COFFEE AND TEA SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside

