



T H E

Westminster Wedding

Molly Pitcher Inn

Thank You

FOR CONSIDERING THE MOLLY PITCHER INN
TO HOST YOUR WEDDING RECEPTION

THE FOLLOWING ARE INCLUDED IN OUR

Westminster 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

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*



WESTMINSTER COCKTAIL HOUR

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

COCKTAIL HOUR DISPLAYS

CHARCUTERIE DISPLAY

Imported Prosciutto, Hot and Sweet Soppresatta, Genoa Salami, Mortadella

Tomato Bruschetta

Oven Baked Rosemary Focaccia and Parmesan Crisps

TASTE OF TUSCANY

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

Marinated Artichokes and Mushrooms

Fresh Mozzarella "Bocconcini" and Aged Provolone Cheese

Fresh Herb and Garlic Marinated Mixed Olives

Italian Cherry Peppers and Pepperoncini

Tuscan White Bean & Broccoli Rabe Salad

Fresh Pesto Trio to Include: Fresh Basil Pine Nut Pesto, Sun Dried Tomato & Roasted Garlic Pesto
and Kalamata Olive Tapenade with Italian Bread

**ATTENDED INTERNATIONAL CHEESE,
FONDUE AND WINE DISPLAY**

A Lavish Selection to Include, but Not Limited to:

Barely Buzzed, Drunken Goat, Cambozola, Brie, Manchego and Petit Basque

Grapes and Sourdough Crisps with Cranberry Relish

SERVED FRESH FROM THE OVEN

Horseradish Havarti and Gruyere Fondue

Carved Raspberry Brie Board

Accompanied by Chef's Assortment of Italian Breads and Focaccia

Complemented with a Pairing of Red and White Wines

FRESH CRISP GARDEN VEGETABLE CRUDITÉ

Display of Fresh Garden Vegetables

Served with a Hummus Dip

SEAFOOD RAW BAR

Chilled Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell
with Spicy Cocktail Sauce, Mignonette Sauce and Fresh Lemons



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



WESTMINSTER RECEPTION

CHAMPAGNE TOAST

SALAD DISPLAY

Mixed Baby Greens with Assorted Toppings and Dressings
Hearts of Romaine with Sourdough Croutons, Pecorino Romano and
Creamy Lemon Anchovy Dressing

Or Selection of Seasonal Salad Served Tableside

CHEF'S SPECIALTY STATION

Your Choice of Three, Specially Prepared by a Uniformed Chef:

MARYLAND CRAB CAKE STATION

Sautéed Maryland Crab Cakes

Mango Chutney, Cocktail Sauce and Dill Tartar Sauce

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

KOBE SLIDER STATION

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

ASIAN WOK STATION

Szechuan Beef, Garlic Chicken, Teriyaki Shrimp

Asian Stir Fry Vegetables and Hoisin Garlic Sauce

Steamed Basmati Rice with Sesame & Scallions

PORK BELLY STEAMED BAO BUNS

Marinated Pork Belly, Hoisin Glaze, Sesame and Cucumbers



WESTMINSTER RECEPTION

CHEF ATTENDED PASTA STATION

A Uniformed Chef will Prepare Your Choice of Two:

RIGATONI PASTA

Creamy Roasted Garlic and Prosciutto Sauce

CAVATAPPI PASTA

Peas and Creamy Vodka Sauce

ORECHIETTE PASTA

Artichoke, Asparagus and Lemon Cream Sauce

FUSILLI PASTA

Roasted Red Peppers, Basil and Bolognese Sauce

PENNE PASTA

Broccoli Rabe, Garlic Chicken and Spicy Fresh Basil Garlic Cream Sauce

GLUTEN FREE PENNE PASTA

Sun Dried Tomato, Fresh Basil, White Wine and Extra Virgin Olive Oil Broth

FROM THE CARVING BOARD

Your Choice of Two, Carved by a Uniformed Chef:

MARINATED GRILLED FLANK STEAK

Mushroom Demi-Glace

ROASTED TURKEY BREAST

Cranberry Orange Chutney

GARLIC RUBBED ROASTED SIRLOIN OF BEEF

Horseradish Cream

HERB ROASTED LOIN OF PORK

Mango Chutney

SMOKED LEIDY'S HAM

Honey Mustard Sauce

BAKED WHOLE SIDE OF SALMON

Lemon, Dill and Caper Crème Fraiche

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

Chef Attended Stations Available for an Hour and a Half

Please Note: Menu Only Available for Ballroom Weddings

