



MOLLY PITCHER INN

Holiday Lunch Menu

\$35.00 PER PERSON

APPETIZER

(Choice of One)

Roasted Butternut Squash Soup with Chive Crème Fraîche

Roasted Chestnut Bisque and Sage-Walnut Pesto

*Baby Spinach Salad with Sun-Dried Cranberries and Shaved Bartlett Pear
with Smoked Bacon Vinaigrette*

Penne Pasta with Chicken Sausage Bolognese, Roasted Peppers & Basil

ENTREES

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

Navesink Sampler - Shrimp, Scallop and Salmon Medallion

Grilled Hanger Steak with Horseradish Demi Glaze

Citrus and Dill Crusted Salmon

Herb Roasted Chicken Breast with Cremini Marsala Sauce

Roast Pork Tenderloin with Fig, Apple and Ginger Sauce

All entrées garnished with appropriate seasonal accompaniments

Fresh Rolls and Butter

DESSERTS

(Choice of One)

Chocolate Mousse Pyramid with Caramel Sauce and Heath Crunch

Gingerbread Cake with Spiced Anglaise and Roasted Bartlett Pears

Pecan Pie Tart with Butterscotch Sauce and Whipped Cream

Eggnog Crème Brûlée

Coffee, Tea and Decaffeinated Coffee

MOLLY PITCHER INN

BUTLER PASSED

Flors d'Oeuvres

\$15.95 PER PERSON

(Choice of Six)

- 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 Seas 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 and Lemongrass Pot Sticker in Oriental Bamboo Basket*
- Roasted Tomato and Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce*
- Thai Spring Roll with Orange Ginger Glaze*
- Spicy Shrimp Maui Spring Roll with Cilantro and Sweet Thai Chili Sauce*
- New Zealand Lamb Chops with Mango Chutney-Additional \$2.95 Per Person*

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|------------------------------------|-----------------------------|
| <i>Artichoke and Spinach Boule</i> | \$250.00 |
| <i>Antipasto Mirror</i> | \$300.00 (up to 75 people) |
| | \$475.00 (up to 150 people) |
| <i>Fruit and Cheese Display</i> | \$150.00 (up to 75 people) |
| | \$250.00 (up to 150 people) |
| <i>Shrimp Bowl</i> | \$300.00 |
| <i>Vegetable Crudit </i> | \$125.00 (up to 75 people) |
| | \$225.00 (up to 150 people) |

This menu is available with Banquet Lunch or Banquet Dinner Menus only.

MOLLY PITCHER INN

BUTLER PASSED

Flors d'Oeuvres

\$19.95 PER PERSON

(Choice of Six)

- 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 Seas 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 and Lemongrass Pot Sticker in Oriental Bamboo Basket*
- Roasted Tomato and Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce*
- Thai Spring Roll with Orange Ginger Glaze*
- Spicy Shrimp Maui Spring Roll with Cilantro and Sweet Thai Chili Sauce*
- New Zealand Lamb Chops with Mango Chutney-Additional \$2.95 Per Person*

Includes

Fruit and Cheese Display

| | |
|------------------------------------|-----------------------------|
| <i>Artichoke and Spinach Boule</i> | \$250.00 |
| <i>Antipasto Mirror</i> | \$300.00 (up to 75 people) |
| | \$475.00 (up to 150 people) |
| <i>Shrimp Bowl</i> | \$300.00 |
| <i>Vegetable Crudit </i> | \$125.00 (up to 75 people) |
| | \$225.00 (up to 150 people) |

MOLLY PITCHER INN

Holiday Cocktail Party

\$43.00 PER PERSON

(Minimum of 30 Adults)

Hors d'Oeuvres

(Choice of Six)

- 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 Seas 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 and Lemongrass Pot Sticker in Oriental Bamboo Basket*
- Roasted Tomato and Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce*
- Thai Spring Roll with Orange Ginger Glaze*
- Spicy Shrimp Maui Spring Roll with Cilantro and Sweet Thai Chili Sauce*
- New Zealand Lamb Chops with Mango Chutney-Additional \$2.95 Per Person*

Fruit and Cheese Display

Specialty Stations

Carving Station*

(Choice of Two)

Roasted Breast of Turkey, Smoked Lundy Ham, Garlic Rubbed Flank Steak

Mashed Potato Bar & Mac & Cheese Bar*

Silky Yukon Gold and Sweet Potato, Mac and Cheese

Five Toppings: Crispy Bacon, Sour Cream Scallions, Whipped Butter, Ages Cheddar Cheese

Kobe Slider Station

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

Maryland Crab Cake Station*

Sautéed Maryland Crab Cakes with Mango Chutney

Asian Wok Station*

Szechuan Beef, Sesame Chicken, Teriyaki Shrimp, Asian Stir Fry Vegetables, Steamed Basmati Rice with Fresh Peas, Sesame Seeds and Scallions

Sweet Pastry Stations

(Choice of One)

Donut Board

Variety of Donuts Artfully Presented on a Peg Board with Coffee

Molly's Cupcake & Cookie Bar

Molly's Mini Cupcake Assortment to include: Vanilla Bean, Triple Chocolate, Red Velvet, Lemon Coconut, 24k Carrot Cake, Assortment of Cookies served with Ice Cold Milk

Bananas Foster Station*

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

Coffee, Tea and Decaffeinated Coffee

*\$75 Attendant Fee

Prices are subject to NJ Sales Tax & 19% Service Charge

2019



MOLLY PITCHER INN

Holiday Dinner Buffet

\$56.00 PER PERSON
(Minimum of 50 Adults)

SALADS

Belgium Endive and Haricots Verts Salad with Lemon-Tarragon Vinaigrette
Cavatappi Pasta with Kalamata Olives, Eggplant, Feta and Grape Tomatoes
Baby Greens with Candied Pecans, Crumbled Blue Cheese and
Sun-Dried Cranberries with Champagne Vinaigrette

ENTREES

(Choice of Three)

Sliced Sirloin of Beef with Bordelaise Sauce
Atlantic Salmon with Lemon Dill Butter Sauce
Chestnut Chicken with Porcini Mushroom Sauce & Julienne Vegetables
Roasted Pork Loin with Cider and Sundried Cranberry Jus
Maryland Crab Cakes with Southwestern Aioli
Roasted New Zealand Lamb Loin with Malt Vinegar Mint Demi Glaze

Seasonal Vegetable Medley
Fresh Rolls and Butter

CARVING OR SAUTE STATION

(Choice of One)

Roast Breast of Turkey
Smoked Lundy Ham
Penne Pasta with Artichokes, Baby Spinach and Tomatoes with Vodka Sauce

(Additional Charge Per Person)

Beef Wellington \$10.95 Salmon en Croûte \$6.95

DESSERTS

Chef's Assortment of Desserts
Coffee, Tea and Decaffeinated Coffee



MOLLY PITCHER INN

Holiday Dinner Menu

PRICES ARE PER PERSON

(Minimum of 20 Adults)

APPETIZERS

(Choice of One)

Lobster Bisque with Brandy Crème Fraîche
Pan Seared Sea Scallop with Melted Leeks & Red Wine Butter Sauce
Chinese Five-Spice Crusted Boneless Short Rib, Soy Roasted Shiitake Mushroom Risotto
Roasted Butternut Squash Soup with Nutmeg Cream

SALADS

(Choice of One)

Baby Green Salad with Champagne Vinaigrette
Hearts of Romaine, Croutons, Creamy Lemon & Parmesan Dressing

ENTREES

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

Filet Mignon with Truffle Demi Glaze \$53
French Breast of Chicken with a Caramelized Shallot Chestnut Jus \$42
Roast Pork Loin with Fig, Apple & Ginger Sauce \$41
Pistachio Crusted Salmon with Sundried Tomato Cream \$44
Pan Seared Atlantic Grouper with Toasted Almond Beurre Blanc \$48
Roasted New Zealand Rack of Lamb with Blackberry-Madeira Jus \$51

All entrées garnished with appropriate seasonal accompaniments
Fresh Rolls and Butter

DESSERTS

(Choice of One)

Chocolate Mousse Pyramid with Caramel Sauce and Heath Crunch
Gingerbread Cake with Spiced Anglaise and Roasted Bartlett Pears
Pecan Pie Tart with Butterscotch Sauce and Whipped Cream
Eggnog Crème Brûlée

Coffee, Tea and Decaffeinated Coffee



MOLLY PITCHER INN

Holiday Punch Bowls

HOLIDAY PUNCH BOWLS

(2 Gallons Serving Approximately 35-40 Glasses Each)

WINTER SPICED SANGRIA

Red Wine, Black Cherry Soda, Pomegranate Juice, Brandy and Triple Sec

Garnishes with: Sliced Apples, Pears, Oranges and Cinnamon Sticks

\$210 per bowl

SPARKLING CINNAMON PUNCH

Vodka, Champagne, Cinnamon and Lemon Juice

Garnishes with: Sliced Apples and Cinnamon Sticks

\$195 per bowl

GINGERY POMEGRANATE PUNCH

Pomegranate Juice, Vodka, Ginger Beer, Pomegranate Liqueur,

Apple Juice and Fresh Lime Juice

Garnished with: Thinly Sliced Limes and Cinnamon Sticks

\$195 per bowl

MOLLY PITCHER INN

Bar Pricing

FULL OPEN BAR

\$12.00 per person - 1st hour

\$8.00 per person - 2nd hour

\$6.00 per person - each additional hour

LIMITED OPEN BAR

Limited to Beer, Wine & Soda

\$10.00 per person - 1st hour

\$6.00 per person - 2nd hour

\$5.00 per person - each additional hour

Minimum of 2 Hours Open Bar Required on Friday and Saturday Evenings

*Wine Service is available upon request.
Please ask to see our extensive Wine List.*