



THE
Regency Wedding

Molly Pitcher Inn

Thank You

FOR CONSIDERING THE MOLLY PITCHER INN
TO HOST YOUR WEDDING RECEPTION

THE FOLLOWING ARE INCLUDED IN OUR

Regency 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

Maître d' to Coordinate your Reception

White Glove Service

Uplighting with Your Choice of Color

Candelabra Centerpieces

Votive Candles to Accent Each Centerpiece

Five Hour Premium Open Bar

Signature Drink

Wine Service with Entrée Course

Custom Made Wedding Cake

Viennese Table

Custom Carved Ice Sculpture

Direction Cards with Room Block Information

Coat Check

Valet Parking

Turndown Service with Chef's Select Dessert Tray for the Newlyweds

Overnight Accommodations for Two Nights for the Newlyweds
with a Champagne Breakfast in Bed

Overnight Accommodations for Parents of the Couple

Complimentary Anniversary Overnight Stay with Breakfast or Brunch

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



REGENCY 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 Soppressata, 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

SEAFOOD RAW BAR

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



REGENCY COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

Your Choice of Twelve 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

CHEF ATTENDED STATION

A Uniformed Chef will Prepare Your Choice of Two:

WILD MUSHROOM AGNOLOTTI
Madeira Truffle Sauce

CAVATAPPI PASTA
Peas and Creamy Vodka Sauce

MEZZE RIGATONI
Artichoke, Asparagus 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



REGENCY COCKTAIL HOUR

FROM THE CARVING BOARD

Your Choice of One, Carved by a Uniformed Chef:

ROASTED NEW ZEALAND RACK OF LAMB*
Malt Vinegar-Mint Demi-Glace

SMOKED NOVA SCOTIA SALMON
Capers and Red Onions

ROASTED TURKEY BREAST
Cranberry Orange Chutney

GARLIC RUBBED SIRLOIN OF BEEF*
Horseradish Cream

SMOKED LEIDY'S HAM
Honey Mustard Sauce

**Served Alongside Sautéed Mushrooms*

Complemented by Parker House Rolls

CHEF'S SPECIALTY STATION

Your Choice of One:

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

PORK BELLY STEAMED BAO BUNS
Marinated Pork Belly, Hoisin Glaze, Sesame and Cucumbers

A TASTE OF ITALY RISOTTO STATION
Creamy Risotto with Basil Pesto, Roasted Bell Peppers and Parmesan

MARYLAND CRAB CAKE STATION
Sautéed Maryland Crab Cakes with Mango Chutney

ASIAN WOK STATION
Choice of Three:
Chicken Lemongrass Dumplings, Vegetable Egg Rolls
Spicy Szechuan Beef, Sesame Chicken, Teriyaki Shrimp, Asian Stir Fry Vegetables
Steamed Basmati Rice with Fresh Peas, Sesame Seeds & Scallions
Teriyaki Glazed Flank Steak
Served with Fortune Cookies

A TASTE OF JAPAN
An Elaborate Sushi Display to Include:
Spicy Tuna Roll, Tempura Shrimp,
Tuna Roll, California Roll, Cucumber Roll
Wasabi Sauce, Soy Sauce and Pickled Ginger

VEGAN BAR
Thai Marinated Tofu, Sweet and Sour Vegan Tenders,
Coconut Curry Stir Fry, Crispy Edamame Dumplings, Vegetable and Kale Dumplings

PEKING DUCK STATION
Rice Flour Pancakes, Hoisin Sauce, Cucumbers and Spring Onions



REGENCY RECEPTION

CHAMPAGNE TOAST

APPETIZER

Choice of One:

CHEF'S SEASONAL SOUP SELECTION

HOUSE MADE FRESH MOZZARELLA TRIO

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

LOBSTER RAVIOLI

Sun Dried Tomatoes, Tarragon, Pecorino Romano Cream Sauce

LUMP CRAB MEAT STUFFED ARTICHOKE

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

CHINESE FIVE SPICE CRUSTED BONELESS SHORTRIB

Mango, Edamame, Soy Roasted Shiitake with a Sesame Soy Vinaigrette

HERB CRUSTED TUNA LOIN

Baby Japanese Mushrooms, Sesame Asian Slaw, Teriyaki Glaze and Wasabi Cream

SALAD

Choice of One:

CLASSIC CAESAR SALAD

CHEF'S SEASONAL SALAD SELECTION

OR

DELICIOUS DUETS

*Create a Unique Alternative to Your Menu by Substituting
the Appetizer and Salad for One of the Following Delicious Duets:*

SPRING/SUMMER

FRESH MOZZARELLA

Fresh Basil, Balsamic Reduction, Roasted Garlic Oil
Baby Arugula and White Balsamic Vinaigrette

LUMP CRAB MEAT STUFFED ARTICHOKE

Blood Orange Sabayon, Basil Infused Olive Oil
Baby Spring Greens and Citrus Vinaigrette

FALL/WINTER

CRISPY GOAT CHEESE CAKE

Baby Spring Greens, Roasted Red Peppers and
Champagne Vinaigrette

FRESH MOZZARELLA

Baby Arugula, Roasted Beets and
Toasted Hazelnut Vinaigrette

INTERMEZZO

Choice of One:

TANGERINE, LEMON OR RASPBERRY SORBET

with Fresh Berries and Mint Garnish



REGENCY RECEPTION

ENTREES

Choice of Three Options for Tableside Ordering:

SUN DRIED TOMATO CRUSTED FILLET OF GROUPER
Lemon and Basil Beurre Blanc

FRESH FILLET OF HALIBUT
Tarragon Infused Butter Sauce

SURF & TURF
Grilled Filet Mignon with Black Truffle Sauce
and South African Lobster Tail with Light Chardonnay Butter Sauce

BRAISED SHORT RIB LOLLIPOP
Port Wine Demi-Glace

CHATEAUBRIAND AND JUMBO STUFFED PRAWN
Black Truffle Sauce and Light Chardonnay Butter Sauce

CHICKEN OSCAR
Egg Battered Boneless Chicken Breast, Asparagus, Crab Meat and Lemon Hollandaise

PAN ROASTED FRENCHED BREAST OF CHICKEN
Stuffed with Roasted Tomato, Goat Cheese and Basil

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

BANANAS FOSTER STATION

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

COFFEE AND TEA SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside

A FOND FAREWELL

Send Your Guests Off with a Treat:

Deluxe Donut Board and Coffee

