

# *Classic Afternoon Tea*

## *Fine Herbal and Organic Tea*

### *Salad Selection*

*Choice of One Served Tableside*

*Watercress, Bartlett Pear and Toasted Hazelnut Salad with a Champagne Vinaigrette*  
*Baby Spinach and Goat Cheese Salad with Maple-Walnut Vinaigrette*  
*Mixed Baby Greens with Grape Tomatoes and Champagne Vinaigrette*

*Choice of One on Buffet*

*Belgium Endive & Haricots Verts Salad with a Lemon-Tarragon Vinaigrette*  
*Roasted Asparagus, Portobello Mushroom and Roasted Shallot Salad*  
*Cold Poached Salmon and Roasted Red Beet Salad with a Fresh Dill & Horseradish Cream*

### *Sandwiches and Savories*

*Maine Lobster, Artichoke, Tarragon Aioli*  
*Roast Beef, Horseradish Cream*  
*Smoked Salmon, Endive, Dill Cream*

*Warm Black Forest Ham & Brie Croissants*

*Truffled Egg Salad*  
*English Cucumber, Fresh Goat Cheese, Basil*  
*Roquefort, Shaved Red Grapes, Watercress*

### *Sliced Seasonal Fresh Fruit Display*

#### *Assortment of Mini Quiche - Butler Passed*

*Choice of Three*

*Roasted Yellow Pepper, Rosemary, Pecorino*  
*Apple Wood Smoked Bacon, Caramelized Onion, Gruyere*  
*Prosciutto, Fresh Mozzarella, Basil*  
*Baby Spinach, Goat Cheese*  
*Asparagus, Lump Crabmeat*  
*Grilled Vegetable*

### *Scones - Butler Passed*

*Freshly Baked, Warm Seasonal Scones, Double Devonshire Cream, Lemon Curd, Preserves*

### *Pastries and Sweets*

*Chocolate Covered Strawberries, Tarte de Fruit, Selection of Miniature Cupcakes*  
*Coconut Macaroons, Lemon Glazed Tea Cake, Chocolate Hazelnut Meringues*

*Prices are Per Person*  
*(Maximum of 50 Adults)*

*Prices are subject to New Jersey Sales Tax & 19% Service Charge*



**Molly Pitcher Inn**