



T H E

Windsor Wedding

Molly Pitcher Inn

Thank You

FOR CONSIDERING THE MOLLY PITCHER INN
TO HOST YOUR WEDDING RECEPTION

THE FOLLOWING ARE INCLUDED IN OUR

Windsor 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

Hurricane Lamps for Centerpieces

Votive Candles to Accent Each Centerpiece

Five Hour Open Premium Bar

Wine Service with Entrée Course

Custom Made Wedding Cake

Direction Cards with Room Block Information

Coat Check

Valet Parking

Overnight Accommodations for the Newlyweds

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



WINDSOR COCKTAIL HOUR

.....

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

COCKTAIL HOUR DISPLAYS

GOURMET CHEESE BOARD

Chef's Special Selection of International Cheeses
with Grapes, Seasonal Berries and Sourdough Crisps

FRESH CRISP GARDEN VEGETABLE CRUDITÉ

Display of Fresh Garden Vegetables
Served with a Hummus Dip

**BAKED HORSERADISH HAVARTI,
ARTICHOKE AND SPINACH DIP**

Served Hot Inside a Fresh Baked San Francisco Sourdough Boule
Marinated Olives and Toasted Baguette

SLICED SEASONAL FRUIT AND BERRY PLATTER

Artfully Presented Seasonal Fresh Fruits and Assorted Berries

BUTLER PASSED HORS D'OEUVRES

Your Choice of Eight 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 (at an additional charge)

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



WINDSOR COCKTAIL HOUR

CHEF ATTENDED STATION

A Uniformed Chef will Prepare Your Choice of Two:

ORECCHIETTE PASTA
Spicy Fresh Basil Vodka Sauce

RIGATONI PASTA
Creamy Roasted Garlic and Prosciutto 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

CHEF'S CULINARY STATION

Your Choice of One, Carved by a Uniformed Chef:

ROASTED LOIN OF PORK*
Mango Chutney

SMOKED LEIDY'S HAM*
Honey Mustard Sauce

ROASTED TURKEY BREAST
Cranberry Orange Chutney

**Complemented by Parker House Rolls*

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



WINDSOR RECEPTION

CHAMPAGNE TOAST

APPETIZER

Your Choice of One:

CHEF'S SEASONAL SOUP SELECTION

FRESH MOZZARELLA CAPRESE

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

CREAMY PARMESAN RISOTTO

Roasted Red and Yellow Bell Peppers, Shiitake Mushrooms
Applewood Smoked Bacon and Parmesan Cream

BROCCOLI RABE AND SWEET ITALIAN SAUSAGE RAVIOLI

Sun Dried Tomatoes, Tarragon and Pecorino Romano Cream Sauce

ENTRÉES

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

PRESERVED LEMON AND CHIVE CRUSTED ATLANTIC SALMON

Citrus Butter Sauce

LUMP CRAB CAKES

Chipotle Aioli

HERB CRUSTED GROUPEL

Light Tomato Basil Chardonnay Sauce

GRILLED FILET MIGNON

Pinot Noir Demi-Glace

HERB ROASTED FRENCH BREAST OF CHICKEN

Mushroom Madeira Sauce

LEMON AND ROSEMARY CHICKEN

Roasted Garlic and Lemon Jus

FINALE

CUSTOM MADE WEDDING CAKE

Served Alongside a Chocolate Dipped Strawberry

COFFEE AND TEA SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside

