

# MOLLY PITCHER INN

## *Bar Pricing*

### **FULL OPEN BAR**

*\$12.00 per person - 1st hour*

*\$10.00 per person - 2nd hour*

*\$8.00 per person - each additional hour*

### **LIMITED OPEN BAR**

*Limited to Beer, Wine & Soda*

*\$10.00 per person - 1st hour*

*\$8.00 per person - 2nd hour*

*\$6.00 per person - each additional hour*

### **HOST BAR**

*\$100.00 Bar set up fee*

*\$100.00 Bartender fee*

*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.*



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*

*\$210 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*

*\$210 per bowl*



# MOLLY PITCHER INN

## *Holiday Lunch Menu*

\$38.00 PER PERSON  
(Minimum of 20 Adults)

### **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

## *Holiday Cocktail Party*

\$50.00 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 Sea 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 \$3.95 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*

\*Attendant Fee

Prices are subject to NJ Sales Tax & 21% Service Charge

2021

# MOLLY PITCHER INN

## BUTLER PASSED

### *Flors d'Oeuvres*

\$19.95 PER PERSON PER HOUR

(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 Sea 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 \$3.95 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 (150 pieces)</i>	\$325.00
<i>Vegetable Crudit�</i>	\$125.00 (up to 75 people)
	\$225.00 (up to 150 people)



# 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 \$55*

*French Breast of Chicken with a Caramelized Shallot Chestnut Jus \$45*

*Roast Pork Loin with Fig, Apple & Ginger Sauce \$45*

*Pistachio Crusted Salmon with Sundried Tomato Cream \$46*

*Pan Seared Atlantic Grouper with Toasted Almond Beurre Blanc \$48*

*Roasted New Zealand Rack of Lamb with Blackberry-Madeira Jus \$55*

*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 Dinner Buffet*

\$59.00 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    Salmon en Croûte*

### **DESSERTS**

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