

Banquet Brunch Menu

Assorted Fruit Juices
Seasonal Fresh Fruit Platter
Assorted Breakfast Bakeries
Breakfast Potatoes
Bacon and Breakfast Sausage

Belgian Waffle Station*
with Whipped Cream and Berries

Omelette Station *
Cooked to Order

Carving Station*
(Choice of One)

Roast Turkey Breast, Smoked Lundy Ham or Roast Pork Loin

**((\$25.00 Attendant Fee Per Station)*

Salads
(Choice of Three)

Marinated Grilled Vegetables
Caesar Salad
Baby Green Salad with Champagne Vinaigrette
Fresh Mozzarella, Red Onion and Grape Tomato Salad
Carvatappi Pasta, Roasted Red Peppers, Feta and Eggplant with White Balsamic Vinaigrette
Garlic Shrimp Salad with Orecchiette Pasta
Roasted Cauliflower, Pancetta and Roasted Yellow Pepper Salad with Red Wine Vinaigrette

Entrées
(Choice of Three)

Strawberry Cannoli Stuffed French Toast
Dijon Herb Crusted Chicken with Roasted Shallot Pancetta Sauce
Atlantic Salmon with Creamed Leeks & Sauvignon Blanc
Farfalle Pasta with Roasted Eggplant, Broccoli Rabe & Grilled Chicken with a Garlic Parmesan Cream Sauce
Sautéed Breast of Chicken with Asparagus & Lemon Butter Sauce
Herb Roasted Loin of Pork with Bourbon Apple Cider Glaze
Chef's Assortment of Mini Pastries, Cookies and Chocolate Covered Strawberries,

Coffee, Tea and Decaffeinated Coffee

Enhance Your Buffet
(Priced per person)

*Sirloin of Beef Carving**
*Smoked Salmon Carving**

Classic Eggs Benedict
Crepes

*Banana Compote with Brandied Foster Sauce**

**Attendant Fee*

Per Person

(Minimum of 50 Adults)

Prices are subject to New Jersey Sales Tax & 21% Service Charge



Molly Pitcher Inn