

Dinner Buffet

Salads

Garlic Shrimp Salad with Orchiette Pasta
Grilled Marinated Vegetables
Asparagus and Prosciutto with Orzo
Baby Green Salad with Champagne Vinaigrette

Entrées

(Choice of Three:)

Herb Roasted Chicken with Lemon & Honey Glaze
Roasted Rack of Lamb with Malt Vinegar Gastrique
Atlantic Salmon with Lemon Saffron Cream
Pan Seared Scallops with Pancetta Dijon Sauce
Grilled Tenderloin of Beef with a Caramelized Onion & Mushroom Cream Sauce
Herb Roasted Loin of Pork with Bourbon Apple Cider Glaze

Chef's Seasonal Accompaniments

Fresh Rolls and Butter

CARVING or SAUTE STATION

(Choice of One:)

Roast Breast of Turkey, Baked Lundy Ham or Loin of Pork
Mini Rigatoni with Shrimp

Chef's Assortment of
Mini Pastries, Cookies, Chocolate Covered Strawberries

Coffee, Tea and Decaffeinated Coffee

**The Buffet will be available to your guests for 1½ hours*

*Per Person**

(Minimum of 50 Guests)

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



Molly Pitcher Inn