

# 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**