

Classic Afternoon Tea

Fine Herbal and Organic Tea

Salad Selection

Choice of One Served Tableside

Watercress, Bartlett Pear and Toasted Hazelnut Salad with a Champagne Vinaigrette
Baby Spinach and Goat Cheese Salad with Maple-Walnut Vinaigrette
Mixed Baby Greens with Grape Tomatoes and Champagne Vinaigrette

Choice of One on Buffet

Belgium Endive & Haricots Verts Salad with a Lemon-Tarragon Vinaigrette
Roasted Asparagus, Portobello Mushroom and Roasted Shallot Salad
Cold Poached Salmon and Roasted Red Beet Salad with a Fresh Dill & Horseradish Cream

Sandwiches and Savories

Maine Lobster, Chives Lemon Aioli
Roast Beef, Horseradish Cream Red Onion, White Cheddar
Smoked Salmon, Cucumber, Radish, Dill Cream
Egg Salad with Everything Seasoning, in a Bibb Wrap
English Cucumber, Kaffir Lime Butter
Concord Grape Jam Cambozola Mousse on Whole Wheat Toast

Warm Black Forest Ham & Dijon Brie Croissants

Sliced Seasonal Fresh Fruit Display

Assortment of Mini Quiche - Butler Passed

Choice of Three

Roasted Red Pepper, Thyme, Fresh Mozzarella
Apple Wood Smoked Bacon Caramelized Onion, Swiss
Tomato, Fresh Mozzarella, Basil
Asparagus, Lump Crabmeat
Baby Spinach, Feta, Kalamata Olives
Porkroll & Cheese

Scones - Butler Passed

Freshly Baked, Warm Seasonal Scones, Double Devonshire Cream, Lemon Curd, Preserves

Pastries and Sweets

Chef Assortment of Mini Pastries, Cookies & Chocolate Covered Strawberries

Per Person
(Maximum of 50 Adults)

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



Molly Pitcher Inn