

Banquet Dinner Menu

Appetizers

(Choice of One:)

Lobster Bisque with Puff Pastry Croutons
Cannelloni of Portobello, Spinach and Roasted Garlic with Artichoke Crostini
Atlantic Chowder with Lobster, Potatoes, Sherry-Corn, Basil
Maryland Crab Agnolotti with Rock Shrimp Étouffée
Roasted Garlic and Flageolet Bean Soup with Sun-dried Tomato, Balsamic Reduction Potato
Crusted Sea Scallops with a Salad of Shallots, Baby Arugula, Pancetta and Roasted Tomato
Vinaigrette

Salads

(Choice of One:)

Baby Green Salad with Herbed Croutons, Grape Tomatoes
with White Balsamic Vinaigrette
Traditional Caesar with Crispy Romaine

Entrées

(Choice of Two Options for Tableside Ordering or Three Options with Pre-Counts)

Grilled Filet Mignon with Wild Mushrooms Demi-Glaze
Roasted Atlantic Salmon with Balsamic Caponata
Bordeaux Braised Boneless Beef Short Ribs with Green Onion Natural Jus
Oven Roasted Mahi Mahi with Citrus Salsa
French Breast of Roasted Chicken stuffed with Wild Mushroom, Garlic Herb Cheese,
Caramelized Onion Sauce
European Breast of Marinated Chicken with Leek Sauvignon Blanc Cream Sauce

Chef's Seasonal Accompaniments
Fresh Rolls and Butter

Desserts

(Choice of One:)

Orange or Chocolate Pots De Crème
Carmel Chocolate Toffee Pyramid
Chocolate Strawberry Cheesecake
Death by Chocolate
Passion Fruit, Vanilla or Amaretto Crème Brûlée

Coffee, Tea and Decaffeinated Coffee

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



Molly Pitcher Inn