

# *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**