

Plated Brunch Menu

*Basket of Assorted Muffins and Croissants
with Butter and Preserves*

Assorted Juices

Salad

(Choice of One)

*Watercress, Bartlett Pear and Toasted Hazelnut Salad with a Champagne Vinaigrette Baby Spinach,
Shallot and Goat Cheese Salad with Pistachio Apple Cider Vinaigrette Mixed Baby Greens with
Grape Tomatoes and Champagne Vinaigrette
Smoked Salmon Capers, Red Onion, Egg, Frisee Arugula and Dill Vinaigrette (\$3.95 additional)*

Passed Quiche

(Choice of Two)

*Roasted Red Pepper, Thyme & Pecorino
Apple Wood Smoked Bacon, Caramelized Onion & Swiss
Tomato, Fresh Mozzarella & Basil
Baby Spinach, Feta, Kalamata Olives
Wild Mushroom & Garlic
Pork Roll & Cheese*

Entrées

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

*Chablis Poached Atlantic Salmon with Lemon Aioli
Chicken Francaise with Asparagus & Lemon Thyme Butter Jus
Crab Cake with Red Pepper Aioli
Strawberry Cannoli Stuffed French Toast, Breakfast Potatoes
Warm Black Forest Ham, Brie & Egg Croissant, Breakfast Potatoes
Eggs Benedict with Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes
Crab Benedict with Poached Eggs, Hollandaise Sauce, Breakfast Potatoes (\$3.95 Additional)*

Pastries and Sweets

Chocolate Covered Strawberry, Tarte de Fruit, Miniature Cupcake

Coffee, Tea and Decaffeinated Coffee

Per Person

(Maximum 50 Guests)

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



Molly Pitcher Inn