



MOLLY PITCHER INN

Holiday Dinner Menu

(Minimum of 20 Adults)

APPETIZERS

(Choice of One)

Lobster Bisque with Brandy Crème Fraîche
Pan Seared Sea Scallop with Melted Leeks & Red Wine Butter Sauce
Chinese Five-Spice Crusted Boneless Short Rib, Soy Roasted Shiitake Mushroom Risotto
Roasted Butternut Squash Soup with Nutmeg Cream

SALADS

(Choice of One)

Baby Green Salad with Champagne Vinaigrette
Hearts of Romaine, Croutons, Creamy Lemon & Parmesan Dressing

ENTREES

(Choice of Three Options for Tableside)

Filet Mignon with Truffle Demi Glaze
French Breast of Chicken with a Caramelized Shallot Chestnut Jus
Roast Pork Loin with Fig, Apple & Ginger Sauce
Pistachio Crusted Salmon with Sundried Tomato Cream
Pan Seared Atlantic Grouper with Toasted Almond Beurre Blanc
Roasted New Zealand Rack of Lamb with Blackberry-Madeira Jus

All entrées garnished with appropriate seasonal accompaniments
Fresh Rolls and Butter

DESSERTS

(Choice of One)

Chocolate Mousse Pyramid with Caramel Sauce and Heath Crunch
Gingerbread Cake with Spiced Anglaise and Roasted Bartlett Pears
Pecan Pie Tart with Butterscotch Sauce and Whipped Cream
Eggnog Crème Brûlée

Coffee, Tea and Decaffeinated Coffee