

# *Repast Luncheon*

*Fresh Fruit & Cheese Display  
Domestic & Imported Cheeses, Grapes, Seasonal Berries*

## *Salads*

*Grilled Marinated Vegetables  
Baby Field Green Salad with Champagne Vinaigrette  
Fresh Mozzarella, Red Pearl Onion and Grape Tomato Salad*

## *Entrees*

*(choice of three)*

*Dijon Herb Crusted Chicken with Pancetta Shallot Sauce  
Atlantic Salmon with Lobster Cream  
Sliced Sirloin of Beef with Wild Mushroom, Shallot & Madeira Demi Glace  
Penne a la Vodka*

*Chef's Seasonal Accompaniments*

*Fresh Rolls and Butter*

*Assorted Cookies and Brownies*

*Coffee, Tea and Decaffeinated Coffee*

*Per Person\**

*\*The Buffet will be available to your guests for 1½ hours*

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



**Molly Pitcher Inn**

2022