



T H E

Dorchester Wedding

Molly Pitcher Inn

Thank You

FOR CONSIDERING THE MOLLY PITCHER INN
TO HOST YOUR WEDDING RECEPTION

THE FOLLOWING ARE INCLUDED IN OUR

Dorchester Wedding

Cocktail Hour Featuring our Outdoor Promenade Overlooking the Scenic Navesink River

Our Ballroom Weddings Offer a Private Bridal Room for the Reception
Including a Private Cocktail Hour for the Bridal Party

Maître d' to Coordinate your Reception

White Glove Service

Uplighting with Your Choice of Color

Candelabra Centerpieces

Votive Candles to Accent Each Centerpiece

Five Hour Open Premium Bar

Signature Drink

Wine Service with Entrée Course

Custom Made Wedding Cake

Coat Check

Valet Parking

Overnight Accommodations for Two Nights for the Newlyweds

The Molly Pitcher Inn Offers Elegantly Appointed Guest Rooms for your Out-of-Town Guests



DORCHESTER COCKTAIL HOUR

*Our White Gloved Staff will Greet You and Your Guests
with a Fluted Glass of Champagne Upon Arrival*

COCKTAIL HOUR DISPLAYS A TOUR OF THE MEDITERRANEAN

ITALY

Imported Prosciutto, Hot and Sweet Soppresatta, Genoa Salami
Fresh Mozzarella "Bocconcini" and Aged Provolone Cheese
Italian Cherry Peppers and Pepperoncini
Grilled Vegetables to Include Roasted Red Peppers, Italian Eggplant, Zucchini and Yellow Squash
Oven Baked Rosemary Focaccia

GREECE

Baked Horseradish Havarti, Artichoke and Spinach Dip
Served Hot Inside a Fresh Baked San Francisco Sourdough Boule
Marinated Artichoke, Mushroom and Olive Salad
Greek White Bean and Fresh Oregano Hummus with Toasted Pita Chips

ELEGANT GOURMET CHEESE BOARD

A Lavish Selection to Include but Not Limited to:

Chef Special Selection of International Cheeses with Assorted Nuts, Dried Fruit Cups
Chutney, Grapes and Cracker Display

BUTLER PASSED HORS D'OEUVRES

Kindly Choose Ten to be Passed Continuously Throughout the Hour:

HOT OPTIONS:

Raspberry and Brie in Phyllo
Baked Wild Mushroom, Shallots, Swiss Phyllo Cups
Coney Island Franks with Dijon Mustard
Pecan Chicken Bites with Honey Mustard
Hickory Smoked Bacon Wrapped Sea Scallops
Mini Beef & Vegetable Kabobs
Blackened Scallops with Tropical Salsa
Kale and Vegetable Dumpling with Sweet Thai Chili Sauce
Slow Roasted Pulled Pork in Jalapeño Cornbread Cup
Mini Monte Cristo Sandwiches with Ham, Swiss and Dijon Aioli
Smoked Chorizo, Roasted Corn, Grilled Pita, Chipotle Aioli
Cornmeal Crusted Maryland Crab Cakes with Chipotle Mayo
Crispy Duck Ravioli with Horseradish Cream
Buffalo Chicken Vol-au-vent with Bleu Cheese
Crispy Orange and Ginger Shrimp
Spinach, Hot Sausage & Mozzarella Stuffed Mushrooms
Chicken and Lemongrass Pot Sticker
Grilled Mini Reuben with Melted Swiss and Russian Dressing
Roasted Tomato and Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce
Spicy Shrimp Maui Spring Roll with Cilantro and Sweet Thai Chili Sauce
New Zealand Lamb Chops with Mango Chutney (\$4.95 additional per guest)

COLD OPTIONS:

Lobster & Bacon Cornet
Filet Mignon Crostini with Carmelized Onion and Horseradish Cream
Asparagus and Garlic Herb Cheese Vol au Vent
Lobster Roll with Lemon Aioli
Skewer of Fresh Mozzarella, Olive and Tomato with Balsamic Reduction
Pink Peppercorn Crusted Ahi Tuna, Pickled Red Onion and Cucumber
Melon and Crab Meat Gazpacho
Roasted Garlic Hummus on Grilled Pita with Tomato Cucumber Relish
Crab Meat, Pineapple, Cilantro in an Asian Spoon
Heirloom Tomato, Pecorino, Red Onion, Basil Bruschetta
Citrus Garlic Herbed Shrimp Ceviche in a Phyllo Cup
White Balsamic Grilled Vegetable & Scallion Spring Roll



DORCHESTER COCKTAIL HOUR

ATTENDED STATION

Kindly Choose Two:

COLD OPTIONS:

MEZZE RIGATONI PASTA

Fresh Mozzarella, Vodka Sauce and Grilled Chicken

BROCCOLINI AND SWEET SAUSAGE RAVIOLI

Garlic and Herb Scampi with Pecorino Romano

ORECHIETTE PASTA

Peas, Prosciutto and Roasted Plum Tomato Cream

GLUTEN FREE PENNE PASTA

Sun Dried Tomato, Fresh Basil, White Wine and Extra Virgin Olive Oil Broth

Served with Your Choice of Mini Brioche or Cheesy Garlic Bread

OR FOR A UNIQUE ALTERNATIVE:

MASHED POTATO AND MAC AND CHEESE BAR

Kindly Choose Two:

Silky Yukon Gold, Sweet Potato, Peruvian Blue, Roasted Garlic

Kindly Choose One:

Cavatappi or Orecchiette (White Cheddar or Yellow Cheddar)

Kindly Choose Five Toppings:

Crispy Bacon, Sour Cream, Scallions, Whipped Butter, Aged Cheddar Cheese, Caramelized Onions Mini Marshmallows, Toasted Oat Crumble, Cinnamon Butter, Parmesan Bread Crumbs, Red Wine Demi-Glace

FROM THE CARVING BOARD

Kindly Choose One, Carved by a Uniformed Chef:

CARVED ATLANTIC SALMON

Capers, Red Onion and Crème Fraîche

ROASTED TURKEY BREAST

Cranberry Orange Chutney

GARLIC RUBBED NEW YORK SIRLOIN

Horseradish Cream

SMOKED LEIDY'S HAM

Honey Mustard Sauce

ROAST PORK LOIN

Mango Chutney

Complemented by Parker House Rolls

OR FOR A FUN ALTERNATIVE:

KOBE SLIDER STATION

Mini Kobe Sliders, Seasoned French Fries
Ketchup, Mustard, Mayonnaise, Garlic and Dill Pickle Spears



DORCHESTER RECEPTION

CHAMPAGNE TOAST

APPETIZER

Kindly Choose One:

CHEF'S SEASONAL SOUP SELECTION

MARYLAND CRAB MEAT RAVIOLI

Rock Shrimp, Sun Dried Tomato-Green Onion Scampi

FRESH MOZZARELLA CAPRESE

Yellow and Red Beefsteak ,Tomatoes, Fresh Mozzarella, Balsamic Glaze, Micro Basil

WILD MUSHROOM RISOTTO

Asparagus, Pecorino Romano Cheese, White Truffle, Micro Chive

POTATO GNOCCHI

Smoked Bacon, Spinach, Roasted Tomato-Parmesan Cream

SALAD

Kindly Choose One:

CHEF'S SEASONAL SALAD SELECTION

ENTRÉES

Kindly Choose Three Options for Table-side Ordering:

PAN SEARED RED SNAPPER

Lemon Caper Chervil Broth

SPICED PISTACHIO CRUSTED SALMON

Orange Butter Sauce

GRILLED FILET MIGNON

Truffle Demi-glace

BRAISED RED WINE SHORT RIB

Rosemary Demi-glace

FRENCH BREAST OF CHICKEN

Herb Pesto Cream

HERB MARINATED FRENCH BREAST OF CHICKEN

Wild Mushroom Demi-glace

FINALE

CUSTOM MADE WEDDING CAKE

DECADENT CHOCOLATE COVERED STRAWBERRY PLATTER PER TABLE

COFFEE AND TEA SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Table-side

*The Dorchester Wedding is Priced Per Guest at \$200.00
Inclusive of NJ Sales Tax and 21% Service Charge.*



Seasonal Selections

Create a Unique Alternative to Your Menu with our Chef's Seasonally Inspired Selections

SPRING/SUMMER

SOUP

Kindly Choose One:

JERSEY TOMATO GAZPACHO

Garden Vegetables, Mico Herb

JERSEY CORN VELVET SOUP

Bacon Gel, Micro Chive

CHILLED WATERMELON SOUP

Feta, Almond and Herb

SALAD

Kindly Choose One:

SELECT BABY MIXED GREENS WITH CRUMBLLED CHEVRE

Toasted Almonds, Strawberries and White Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Pecorino Romano Cheese, Seasonal Croutons, Caesar Dressing

BABY ARUGULA SALAD WITH FETA

Ripe Red Watermelon, Toasted Almonds Citrus Basil Vinaigrette

GREEN GODDESS SALAD

Romaine Lettuce, Grape Tomato, Shaved Red Onion, Cucumber, Seasoned Croutons Creamy Garlic and Herb Dressing

FALL/WINTER

SOUP

Kindly Choose One:

ROASTED BUTTERNUT SQUASH BISQUE

Spiced Crème Fraîche

SILKY WILD MUSHROOM BISQUE

White Truffle, Parmesan Crisp

ROASTED POTATO AND LEEK SOUP

Crispy Allumette Potatoes

SALAD

Kindly Choose One:

BABY SPINACH AND FRISEE SALAD

Gorgonzola Cheese, Pecans, Smoked Bacon Vinaigrette

SELECT BABY MIXED GREENS

Pomegranate Seeds, Crumbled Chevre, Honey Crisp Apples, White Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Pecorino Romano Cheese, Seasoned Croutons, Caesar Dressing



Enhancements to your Wedding

Custom Carved Ice Sculpture Priced Accordingly

Displays:

Artichoke and Spinach Boule \$250.00

Fruit and Cheese Display
\$150.00 (up to 75 people) \$250.00 (up to 150 people)

Vegetable Crudité
\$125.00 (up to 75 people) \$225.00 (up to 150 people)

Antipasto Mirror
\$300.00 (up to 75 people) \$475.00 (up to 150 people)

Shrimp Bowl ... (150 pieces) \$325.00
Raw Bar of Shrimp, Clams and Oysters \$14.50 (per person)

Sushi Platter (200 pieces) \$375.00

Tuscan Display \$13.50 (per guest)
(Minimum of 50 guests)

Poke Bowl \$13.50 (per guest)
Tuna, Salmon, Spicy Mayo, Avocado, Cucumber, Edamame,
Quinoa, Basmati Rice Sliced Almonds, Radish

VEGAN BAR* \$13.50 (per guest)
Marinated Grilled Tofu, Basmati, Hummus, Assorted Olives, Balsamic Glaze,
Wild Mushroom, Roasted Pepper, Onion Salad

LIVE STATIONS:

(\$100.00 Attendant Fee Per Station)

CARVING STATION (priced per guest)

Roast Tenderloin of Beef with Roasted Shallot Sauce \$17.95
Side of Norwegian Smoked Salmon with Traditional Garnishes \$13.95
Glazed Lundy Ham with Honey Mustard Sauce \$8.95
Roast Turkey with Cranberry Orange Compote \$7.95
Pork Loin with Bourbon Apple Cider Glaze \$7.95

SAUTÉ STATION (priced per guest)

Orecchiette Pasta with Diced Grilled Garden Vegetables and Baby Gulf Shrimp
with Tomato Basil Sauce \$8.00
Farfalle Pasta, Short Rib, Roasted Tomato & Peas in a Cream Demi \$13.50
Cavatelli Pasta with Roasted Pepper, Broccoli Rabe, Hot Italian Sausage in Garlic Jus \$8.95

NEW YORK STEAKHOUSE STATION \$19.95

Roasted Whole Filet Mignon, Creamed Spinach, Caramelized Onions,
Sautéed Wild Mushrooms, Sauce Bordelaise and Horseradish Cream

A TASTE OF ITALY RISOTTO STATION \$7.50

Creamy Risotto with Basil Pesto, Roasted Bell Peppers and Parmesan

CHICKEN AND WAFFLES \$10.95

Fried Chicken, Waffles, Coleslaw, Fried Pickles, Baked Beans,
Maple Syrup, Collard Greens with Smoked Bacon



Dinner Enhancements

To Enhance Your Dinner Experience, the Following Options Have Been Designed by our Executive Chef and may be added at an Additional Charge.

PREMIUM APPETIZERS

SEAFOOD VOL-AU-VENT Market Price
Lobster, Scallop, Shrimp, Lobster Sherry Cream, Peas, Corn Chervil

TRUFFLED PARMESAN RISOTTO \$7.95
Braised Short Rib, Cabernet-Mushroom Demi-glace

FRESH BURRATA \$4.95
Marinated Heirloom Tomatoes, Pickled Red Onion, Balsamic, Micro Basil

ALMOND CRUSTED GOAT CHEESE CROQUETTE \$4.95
Chabis Poached Pear, Port Reduction

PREMIUM ENTREES

PAN SEARED VEAL PORTERHOUSE Market Price
Wild Mushroom Dijon-Demi-Cream

TWIN BROILED LOBSTER TAILS Market Price
Lemon Chive Beurre Blanc

PAN ROASTED CHILEAN SEA BASS Market Price
Roasted Shallot Tomato Cream

ROASTED MAHI-MAHI Market Price
Pickled Mango, Coconut Ginger Gastrique

CRISPY FRENCH BREAST OF CHICKEN \$10.95
Stuffed with a Garlic-Herb Butter

PETIT FILET & LOBSTER Market Price
Petit Filet Mignon with Truffle Demi-Glace and Broiled
Lobster Tail with Lemon Chive Beurre Blanc

DESSERTS

VIENNESE \$13.50
The Viennese Display offers You and Your Guest a Sweet ending to Your Fairytale Evening: Slice Fresh Fruit and Seasonal Berries, House Baked Cookies, Presentation of Cakes and Tarts, Miniature Pastries Chocolate Covered Strawberries, Cannoli's, Chocolate Truffles, Petits Fours

BANANAS FOSTER STATION \$7.50
Sautéed Bananas in a mixture of Rum, Brown Sugar and Banana Liqueur
Served over Vanilla Bean Ice Cream

INTERNATIONAL COFFEE AND CORDIAL STATION \$12.95
Freshly Brewed Regular and Decaffeinated Coffee with Complete Cordial Service
Cordials Including, Amaretto, Anisette, Baileys, B&B, Drambuie, Frangelico
Grand Marnier, Kahlua and Sambuca Roman with Whipped Cream
Chocolate Shavings, Cinnamon Sticks and Marshmallows*

DONUT DISPLAY \$6.50
Variety of Donuts Artfully Presented with Coffee
(Optional to Add Cold Brew Coffee \$2.00)
Platters of Assorted Pastries Serves 10 Guests \$45.00 (per platter)
Platters of Chocolate Covered Strawberries \$45.00 (per platter)

Prices are per Guest and Subject to 21% Service Charge and NJ Sales Tax.



Wedding Day Ready Fare

EARLY MORNING \$15.00

BREAKFAST PASTRY DISPLAY

Bagels (mini), Assorted Mini Muffins, Croissants, Assorted Danish
Cream Chesse, Jams, Jellies

YOGURT PARFAIT BAR \$14.00

Individual Greek Yogurt Cups, Granola, Assorted Seasonal Berries
Brown Sugar, Dried Cranberries, Toasted Almonds, Honey

MID-MORNING / AFTERNOON \$14.00

ASSORTED PERSONAL QUICHE

Tomato, Mozzarella, Basil Quiche ~ Bacon, Onion Swiss Quiche
Wild Mushroom Quiche ~ Jersey Pork Roll Quiche ~ Crab Asparagus Quiche

CRUDITE AND HUMMUS \$12.00

Assorted Seasonal Vegetables ~ Grilled Flat Bread ~ Assorted Crackers
Roasted Garlic Hummus

SMOKED SALMON PLATTER \$16.95

Sliced Nova Scotia Smoked Salmon served on Mini Bagels with or without Cream cheese
Diced Egg, Diced Red Onion, Capers

SPECIALTY CHEESE AND FRUIT BOARD \$17.95

Boucheron ~ Drunken Goat ~ Mt. Tam ~ Humboldt ~ Fog ~ Manchego
Honeycomb ~ Quiche Paste ~ Fig Jam ~ Cornichons ~ Crostinis
Smoked Almonds ~ Seasonal Berries

*All Prices are Subject to 21% Service Charge and NJ Sales Tax.
Specialty Stations are Priced Per Guest for One Hour of Service*



After Hours Options

(Each Chafer Serves Approximately 30-40 Guests)

FRENCH FRIES

\$75 Per Chafing Dish

CHICKEN FINGERS

\$165 Per Chafing Dish

GRILLED CHEESE

\$150 Per Chafing Dish

MOZZARELLA STICKS

\$200 Per Chafing Dish

MINI PIZZA BAGELS

\$200 Per Chafing Dish

CONEY ISLAND FRANKS

\$200 Per Chafing Dish

BREAKFAST SANDWICHES

Egg and Cheese and/or Pork Roll, Egg and Cheese

\$6.50 Per Sandwich

*Minimum Service Charge of \$100 Applies
All Prices are Subject to 21% Service Charge and NJ Sales Tax.*



Breakfast Buffet

BASKETS OF ASSORTED BAKERIES INCLUDING BAGELS,
MUFFINS AND CROISSANTS

ASSORTED JUICES

SLICED FRESH SEASONAL FRUIT

ASSORTED CEREALS WITH MILK

OMELETTE STATION WITH APPROPRIATE ACCOMPANIMENTS

WAFFLE STATION WITH FRESH BERRIES AND WHIPPED CREAM

BREAKFAST POTATOES

SAUSAGE

BACON

COFFEE, TEA AND DECAFFEINATED COFFEE

\$28.00 Per Guest
(Minimum 20 Guests)

All Prices are Subject to 21% Service Charge and NJ Sales Tax.

