

Enhancements to Your Event

Butler Passed Hors d'Oeuvres

(Minimum of 20 Guests)

Kindly Choose Six

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 (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
Fruit and Cheese Display

Prices are Per Guest Per Hour

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



Molly Pitcher Inn

Displays:

Custom Carved Ice Sculpture Priced accordingly

Artichoke and Spinach Boule

Fruit and Cheese Display

(up to 75 guests) (up to 150 guests)

Vegetable Crudité

(up to 75 guests) (up to 150 guests)

Antipasto Mirror

(up to 75 guests) (up to 150 guests)

Shrimp Bowl (150 pieces)

Raw Bar of Shrimp, Clams and Oysters (per guest)*

Sushi Platter (200 pieces)

Tuscan Display (per guest)

(Minimum of 50 Guests)

Vegan Bar* (per guest)*

*Marinated Grilled Tofu, Basmati, Hummus, Assorted Olives, Balsamic Glaze,
Wild Mushroom, Roasted Pepper, Onion Salad*

Poke Bowl (per guest)

*Tuna, Salmon, Spicy Mayo, Avocado, Cucumber, Edamame,
Quinoa, Basmati Rice, Sliced Almonds, Radish*

Viennese Table (per guest)

*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*

Molly's Cupcake & Cookie Bar (per guest)

*Molly's Mini Cupcake Assortment to Include: Vanilla Bean, Triple Chocolate, Red Velvet,
Lemon Coconut, 24k Carrot Cake, Assortment of Cookies Served with Ice Cold Milk*

Donut Displays (per guest)

*Variety of Donuts Artfully Presented with Coffee
(Option to Add Cold Brew Coffee)*

International Coffee Station (per guest)

Platters of Assorted Pastries Serves 10 Guests (per platter)

Platters of Chocolate Covered Strawberries (per platter)

**Minimum of 30 Guests*

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



Molly Pitcher Inn

Live Stations:

(Attendant Fee Per Station)

Carving Station - priced per guest

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

Sauté Station - priced per guest

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

New York Steakhouse Station

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

Kobe Slider Station

*Mini Kobe Sliders, Seasoned French Fries, Ketchup, Mustard, Mayonnaise,
Garlic and Dill Pickle Spears (Vegan Griddle Available)*

A Taste Of Italy Risotto Station

Creamy Risotto with Basil Pesto, Roasted Bell Peppers and Parmesan

Mashed Potato and Mac and Cheese Bar

Kindly Choose Two:

Silky Yukon Gold, Sweet Potato, Peruvian Blue, Roasted Idaho 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 Onion,
Mini Marshmallows, Cinnamon Butter, Parmesan Bread Crumbs, Red Wine Demi-Glace*

Chicken and Waffles

*Fried chicken, Waffles, Coleslaw, Fried pickles, Baked beans,
Maple syrup, Collard Greens with Smoked Bacon*

Bananas Foster Station

*Sautéed Bananas in a Mixture of Rum, Brown Sugar and
Banana Liqueur, Served over Vanilla Bean Ice Cream*

International Coffee & Cordial Station

*Freshly Brewed Regular and Decaffeinated Coffee with Complete Cordial Service Cordials Including Amaretto,
Anisette, Baileys, B&B, Drambuie, Frangelico, Grand Marnier, Kahlua and Sambuca Romano with
Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Marshmallows*

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Speciality Stations are Priced Per Guest for One Hour of Service



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