

Banquet Dinner Menu

Appetizers

(Choice of One:)

Lobster Bisque with Puff Pastry Croutons
Cannelloni of Portobello, Spinach and Roasted Garlic with Artichoke Crostini
Atlantic Chowder with Lobster, Potatoes, Sherry-Corn, Basil
Maryland Crab Agnolotti with Rock Shrimp Étouffée
Roasted Garlic and Flageolet Bean Soup with Sun-dried Tomato, Balsamic Reduction
Potato Crusted Sea Scallops with a Salad of Shallots, Baby Arugula, Pancetta and Roasted Tomato Vinaigrette

Salads

(Choice of One:)

*Baby Green Salad with Herbed Croutons, Grape Tomatoes
with White Balsamic Vinaigrette*
Traditional Caesar with Crispy Romaine

Entrées

(Choice of Three Options for Table-side Ordering)

Grilled Filet Mignon with Wild Mushrooms Demi -Glaze
Roasted Atlantic Salmon with Balsamic Caponata
Bordeaux Braised Boneless Beef Short Ribs with Green Onion Natural Jus
Oven Roasted Mahi Mahi with Citrus Salsa
*French Breast of Roasted Chicken stuffed with Wild Mushroom, Garlic Herb Cheese,
Caramelized Onion Sauce*
European Breast of Marinated Chicken with Leek Sauvignon Blanc Cream Sauce

Chef's Seasonal Accompaniments
Fresh Rolls and Butter

Desserts

(Choice of One:)

Orange or Chocolate Pots De Crème
Carmel Chocolate Toffee Pyramid
Chocolate Strawberry Cheesecake
Death by Chocolate
Passion Fruit, Vanilla or Amaretto Crème Brûlée

Coffee, Tea and Decaffeinated Coffee

\$65.00 Per Person

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



Molly Pitcher Inn