

# Banquet Lunch Menu

## *Appetizers*

*(Choice of One:)*

*Cream of Asparagus Soup with Chive Crème Fraîche*  
*Penne Bolognese with Chicken, Roasted Peppers and Asiago Cheese*  
*Wild Mushroom Bisque with Parmesan Croutons and White Truffle Oil*  
*Baby Mixed Greens with Honey Spiced Hazelnuts, Pecorino Romano, Sun Dried  
Cherries with White Balsamic Vinaigrette*  
*Seasonal Fruit Plate with Mango Vanilla Syrup*  
*Papaya and Vanilla Poached Shrimp with Micro Green Salad (\$3.00 Additional)*  
*Roasted Eggplant, Red Pepper and Mozzarella Ravioli  
with Fresh Tomato-Basil Sauce and Herb Oil*

## *Entrées*

*(Choice of Three Options for Table-Side Ordering)*

*Fillet of Atlantic Salmon with Lobster Cream*  
*The Navesink Sampler - Shrimp, Scallop & Salmon Medallion  
with Lemon Aioli and Creamed Leeks and Roasted Tomato Ragù*  
*Sautéed Maryland Crab Cakes with Red Pepper*  
*Grilled Hanger Steak with Red Onion Marmalade*  
*Roasted French Breast of Chicken with Prosciutto, Sun Dried Tomato and Mozzarella with Caramelized  
Onion Cream Sauce*  
*Pork Loin Milanese with Wild Mushrooms, Shallots and Madeira Jus*

*Chef's Seasonal Accompaniments*

*Fresh Rolls and Butter*

## *Desserts*

*(Choice of One:)*

*Cointreau Chocolate Pots De Creme*  
*Chocolate Caramel Mousse Pyramid*  
*Chocolate Strawberry Cheesecake*  
*Death by Chocolate*  
*Traditional Apple Crisp with Vanilla Ice Cream*  
*Passion Fruit, Vanilla or Amaretto Crème Brûlée*

*Coffee, Tea and Decaffeinated Coffee*

*\$47.00 Per Person*

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



**Molly Pitcher Inn**