

Plated Brunch Menu

*Basket of Assorted Muffins and Croissants
with Butter and Preserves*

Two Fruit Juices Available

Salad

(Choice of One)

Watercress, Bartlett Pear and Toasted Hazelnut Salad with a Champagne Vinaigrette

Baby Spinach, Shallot and Goat Cheese Salad with Pistachio Apple Cider Vinaigrette

Mixed Baby Greens with Grape Tomatoes and Champagne Vinaigrette

Smoked Salmon Capers, Red Onion, Egg, Frisee, Arugula, and Dill Vinaigrette (\$3.95 additional)

Passed Quiche

(Choice of Two)

Roasted Red Pepper, Thyme & Pecorino

Apple Wood Smoked Bacon, Caramelized Onion & Swiss

Tomato, Fresh Mozzarella & Basil

Baby Spinach, Feta, Kalamata Olives

Wild Mushroom & Garlic

Pork Roll & Cheese

Entrées

(Choice of Three Options for Table-side Ordering)

Chablis Poached Atlantic Salmon with Lemon Aioli

Chicken Francaise with Asparagus & Lemon Thyme Butter Jus

Crab Cake with Red Pepper Aioli

Strawberry Cannoli Stuffed French Toast, served with Breakfast Potatoes

Warm Black Forest Ham, Brie & Egg Croissant, Breakfast Potatoes

Eggs Benedict with Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes

Crab Benedict with Poached Eggs, Hollandaise Sauce, Breakfast Potatoes (\$3.95 Additional)

Pastries and Sweets

Chocolate Covered Strawberry, Tarte de Fruit, Miniature Cupcake

Coffee, Tea and Decaffeinated Coffee

\$48.00 Per Person

(Maximum 50 Guests)

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



Molly Pitcher Inn