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Westminster Wedding

Molly Pitcher Inn

Thank You

FOR CONSIDERING THE MOLLY PITCHER INN
TO HOST YOUR WEDDING RECEPTION

THE FOLLOWING ARE INCLUDED IN OUR

Westminster 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

Maitre 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

Custom Made Wedding Cake

Coat Check

Valet Parking

Overnight Accommodations for the Newlyweds

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



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WESTMINSTER COCKTAIL HOUR

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

COCKTAIL HOUR DISPLAYS

CHARCUTERIE DISPLAY

Imported Prosciutto, Hot and Sweet Soppresatta, Genoa Salami, Mortadella

Tomato Bruschetta

Oven Baked Rosemary Focaccia and Parmesan Crisps

TASTE OF TUSCANY

Grilled Vegetables to Include Roasted Red Peppers, Italian Eggplant, Zucchini and Yellow Squash

Marinated Artichokes and Mushrooms

Fresh Mozzarella "Bocconcini" and Aged Provolone Cheese

Fresh Herb and Garlic Marinated Mixed Olives

Italian Cherry Peppers and Pepperoncini

Tuscan White Bean & Broccoli Rabe Salad

Fresh Pesto Trio to Include: Fresh Basil Pine Nut Pesto, Sun Dried Tomato & Roasted Garlic Pesto
and Kalamata Olive Tapenade with Italian Bread

**ATTENDED INTERNATIONAL CHEESE
AND WINE DISPLAY**

A Lavish Selection to Include, but Not Limited to:

Barely Buzzed, Drunken Goat, Cambozola, Brie, Manchego and Petit Basque

Grapes and Sourdough Crisps with Cranberry Relish

SERVED FRESH FROM THE OVEN

Carved Raspberry Brie Board

Accompanied by Chef's Assortment of Italian Breads and Focaccia

Complemented with a Pairing of Red and White Wines

FRESH CRISP GARDEN VEGETABLE CRUDITÉ

Display of Fresh Garden Vegetables

Served with a Hummus Dip

SEAFOOD RAW BAR

Chilled Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell
with Spicy Cocktail Sauce, Mignonette Sauce and Fresh Lemons



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



WESTMINSTER RECEPTION

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CHAMPAGNE TOAST

SALAD DISPLAY

Mixed Baby Greens with Assorted Toppings and Dressings
Hearts of Romaine with Sourdough Croutons, Pecorino Romano and
Creamy Lemon Anchovy Dressing

Or Selection of Seasonal Salad Served Tableside

CHEF'S SPECIALTY STATION

Kindly Choose Three, Specially Prepared by a Uniformed Chef:

MARYLAND CRAB CAKE STATION

Sautéed Maryland Crab Cakes
Mango Chutney, Cocktail Sauce and Dill Tartar Sauce

KOBE SLIDER STATION

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

ASIAN WOK STATION

Szechuan Beef, Garlic Chicken, Teriyaki Shrimp
Asian Stir Fry Vegetables and Hoisin Garlic Sauce
Steamed Basmati Rice with Sesame & Scallions

PORK BELLY STEAMED BAO BUNS

Marinated Pork Belly, Hoisin Glaze, Sesame and Cucumbers

MASHED POTATO AND MAC AND CHEESE BAR

Kindly Choose Two:

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

Kindly Choose One:

Cavatappi or Mezze Rigatoni (White Cheddar or Yellow Cheddar)

Kindly Choose Five Toppings:

Crispy Bacon, Sour Cream, Scallions, Whipped Butter, Aged Cheddar Cheese, Sautéed Mushrooms,
Roasted Red Peppers, Parmesan Bread Crumbs, Broccoli Florets



WESTMINSTER RECEPTION

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CHEF ATTENDED PASTA STATION

A Uniformed Chef will Prepare Your Choice of Two:

RIGATONI PASTA

Creamy Roasted Garlic and Prosciutto Sauce

CAVATAPPI PASTA

Peas and Creamy Vodka Sauce

ORECHIETTE PASTA

Artichoke, Asparagus and Lemon Cream Sauce

FUSILLI PASTA

Roasted Red Peppers, Basil and Bolognese Sauce

PENNE PASTA

Broccoli Rabe, Garlic Chicken and Spicy Fresh Basil Garlic Cream Sauce

GLUTEN FREE PENNE PASTA

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

FROM THE CARVING BOARD

Kindly Choose Two, Carved by a Uniformed Chef:

MARINATED GRILLED FLANK STEAK

Mushroom Demi-Glace

ROASTED TURKEY

with Cranberry Orange Compote

GARLIC RUBBED ROASTED SIRLOIN OF BEEF

Horseradish Cream

HERB ROASTED LOIN OF PORK

Mango Chutney

GLAZED LUNDY HAM

Honey Mustard Sauce

SIDE OF NORWEGIAN SALMON

with Traditional Garnishes

FINALE

CUSTOM MADE WEDDING CAKE

COFFEE AND TEA SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside

The Westminster Wedding is Priced Per Person at \$205.00, Inclusive of NJ State Sales Tax and 21% Service Charge

Chef Attended Stations Available for an Hour and a Half

Please Note: Menu Only Available for Ballroom Weddings



Enhancements to your Wedding

Custom Carved Ice Sculpture Priced Accordingly

Displays:

Artichoke and Spinach Boule \$250.00

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

Shrimp Bowl ... (150 pieces) \$325.00

Sushi Platter (200 pieces) \$375.00

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

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

Desserts:

VIENNESE \$13.95 (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

BANANAS FOSTER STATION \$7.50 (per guest)

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

DONUT DISPLAY \$6.50 (per guest)

Variety of Donuts Artfully Presented with Coffee
(Option to Add Cold Brew Coffee \$2.00)

MOLLY'S CUPCAKE & COOKIE BAR \$6.50 (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

INTERNATIONAL COFFEE AND CORDIAL STATION \$12.95 (per guest)

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*

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



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.*



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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.



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