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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

Maître 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

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*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 Soppressata, 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 (additional per guest)

COLD OPTIONS:

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| 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 | |





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



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, 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

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Custom Carved Ice Sculpture Priced Accordingly

Displays:

Artichoke and Spinach Boule
Antipasto Mirror
(up to 75 guests) (up to 150 guests)
Shrimp Bowl (150 pieces)
Sushi Platter (200 pieces)

LIVE STATIONS:

(Attendant Fee Per Station)

CARVING STATION (priced per guest)

Roast Tenderloin of Beef with Roasted Shallot Sauce

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

A TASTE OF ITALY RISOTTO STATION*

Creamy Risotto with Basil Pesto, Roasted Bell Peppers and Parmesan

MEDITERRANEAN STATION (priced per guest)

plus 1 attendant fee, 2 required for parties over 120

Girolle (shaved cheese), Figs, Olive Mix, Crisps and Crackers, Melon, Grapes, Roasted red Peppers, Confit Garlic,
Add Mid Tier Prosciutto for additional price. San Danielle whole leg Prosciutto average 17 lbs

FRESH MOZZARELLA STATION (priced per guest)

plus 2 attendant fees, minimum of 50 guests)

Hot Fresh Mozzarella made to order, Basil Pesto (nut free), Sundried Tomato Julenne, Olive Tapenade, Sea Salt,
Balsamic Glaze, Basil Chiffonade, Crushed Pink Peppercorn

CHICKEN AND WAFFLES

Fried Chicken, Waffles, Coleslaw, Fried Pickles, Baked Beans,
Maple Syrup, Collard Greens with Smoked Bacon

Desserts:

VIENNESE (priced 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 (priced per guest)

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

DONUT DISPLAY (priced per guest)

Variety of Donuts Artfully Presented with Coffee
(Option to Add Cold Brew Coffee for Additional Price)

MOLLY'S CUPCAKE & COOKIE BAR (priced 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

THE ICE CREAM SHOP (priced per guest) plus attendant fee

Individualized Soft Serve Ice Cream Station: Chef's Choice of Multiple Flavors with Assorted Toppings

ADD A BOOZY BOOST for additional price per guest

Frozen Milkshake Shots. Your Choice of Vanilla or Chocolate Ice Cream Shake topped with
Roma Black Sambuca or Bailey's Irish Cream

INTERNATIONAL COFFEE AND CORDIAL STATION (priced 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

Priced Per Chafing Dish

CHICKEN FINGERS

Priced Per Chafing Dish

GRILLED CHEESE

Priced Per Chafing Dish

MOZZARELLA STICKS

Priced Per Chafing Dish

MINI PIZZA BAGELS

Priced Per Chafing Dish

CONEY ISLAND FRANKS

Priced Per Chafing Dish

BREAKFAST SANDWICHES

Egg and Cheese and/or Pork Roll, Egg and Cheese

Priced Per Sandwich

Minimum Service Charge 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

Priced Per Guest
(Minimum 20 Guests)

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



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