



MOLLY PITCHER INN

New Year's Eve

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 Artichoke and Mushroom Salad
Fresh Mozzarella "Bocconcini" and Aged Provolone
Fresh Herb and Garlic Marinated Mixed Olives
Italian Cherry Peppers and Pepperoncini
Tuscan White Bean & Broccoli Rabe Salad
Fresh Pesto Trio: Fresh Basil Pesto, Sundried Tomato Pesto, Kalamata Olive Tapenade*

ATTENDED INTERNATIONAL CHEESE DISPLAY

*Barely Buzzed, Drunken Goat, Cambozola, Brie, Manchego and Petit Basque
Artichoke and Spinach Dip in Bread "Boule"*

SEAFOOD RAW BAR

*Chilled Shrimp Cocktail, Littleneck Clams, and Oysters on the Half Shell
With Cocktail Sauce, Mignonette, and Lemons*

BUTLER PASSED HORS D'OEUVRES

*Raspberry, Almonds and Brie in Phyllo
Chicken Lemongrass Potsticker
Coney Island Franks with Dijon
Crispy Duck Ravioli with Horseradish Cream
Smoked Chorizo and Corn on Pita Crisp
Spicy Shrimp Maui roll with Cilantro and Sweet Thai Chili Sauce
Filet Mignon Crostini with Horseradish Cream
Asparagus and Garlic Herb Cheese Vol au Vent
Skewer of Fresh Mozzarella, Basil, Tomato, and Olive
Lobster Roll with Lemon Aioli*

FROM THE CARVING BOARD

*Flank Steak with Horseradish Cream
Loin of Pork with Bourbon Apple Cider Sauce*



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APPETIZER

Butternut Squash Bisque

Toasted Pumpkin Seeds, Spiced Crème Fraiche

SALAD

Pomegranate, Goat Cheese, Granny Smith Apple and Arugula

ENTREES

Filet Mignon and Petit Lobster Tail

Black Truffle Sauce and Chive Beurre Blanc

Frenched Breast of Chicken

Stuffed with Prosciutto, Sundried Tomato, Mozzarella

Filet of Salmon

Lobster Cream

FINALE

Bananas Foster Station

Sauteed Bananas in a mixture of Rum, Brown Sugar, Banana Liqueur

Served over Vanilla Ice Cream

Elaborate Viennese Table

A FOND FAREWELL

Assorted Donuts and Coffee

PREMIUM OPEN BAR (SERVICE FOR 5 ½ HOURS) – 7:00 PM

Beverage

Premium Open Bar

Champagne Toast

Beers to include:

Corona Extra, Miller Lite, Heineken, Stella Artois, Dogfish 60 Minute IPA

Wines to include:

Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Sav Blanc and Rose