

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)
Grilled Vegetable Ravioli with Marinara and Herb Oil
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 Ragu
***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

\$49.00 Per Person

Prices are subject to New Jersey Sales Tax & 22% Service Charge



Molly Pitcher Inn