

# Banquet Brunch Menu

Two Fruit Juice Available  
Seasonal Fresh Fruit Platter  
Assorted Breakfast Bakeries  
Breakfast Potatoes  
Bacon and Breakfast Sausage

**Belgian Waffle Station\***  
with Whipped Cream and Berries

**Omelette Station\***  
Cooked to Order

**Carving Station\***  
(Choice of One)

Roast Turkey Breast, Smoked Lundy Ham, or Roast Pork Loin

\*(Attendant Fee Applies)

**Salads**  
(Choice of Three)

Marinated Grilled Vegetables  
Caesar Salad  
Baby Green Salad with Champagne Vinaigrette  
Fresh Mozzarella, Red Onion and Grape Tomato Salad  
Cavatappi Pasta, Roasted Red Peppers, Feta and Eggplant with White Balsamic Vinaigrette  
Garlic Shrimp Salad with Orecchiette Pasta  
Roasted Cauliflower, Pancetta and Roasted Yellow Pepper Salad with Red Wine Vinaigrette

**Entrées**  
(Choice of Three)

Strawberry Cannoli Stuffed French Toast  
Dijon Herb Crusted Chicken with Roasted Shallot Pancetta Sauce  
Atlantic Salmon with Creamed Leeks & Sauvignon Blanc  
Farfalle Pasta with Roasted Eggplant, Broccoli Rabe & Grilled Chicken in a Garlic Parmesan Cream  
Sautéed Breast of Chicken with Asparagus & Lemon Butter Sauce  
Herb Roasted Loin of Pork with Bourbon Apple Cider Glaze

**Dessert**

Chef's Assortment of Mini Pastries, Cookies and Chocolate Covered Strawberries,

Coffee, Tea and Decaffeinated Coffee

**Enhance Your Buffet**

(Priced per person)

Sirloin of Beef Carving\* \$9.50  
Smoked Salmon Carving\* \$10.50  
Classic Eggs Benedict \$5.50  
Crepes \$6.50

Banana Compote with Brandied Foster Sauce\* \$7.50

\*(Attendant Fee Applies)

\$60.00 Per Person  
(Minimum of 50 Adults)

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



Molly Pitcher Inn