

Classic Afternoon Tea

Salad Selection

Choice of One Served Tableside

Arugula, Bartlett Pear and Toasted Hazelnut Salad with a Champagne Vinaigrette Baby

Spinach and Goat Cheese Salad with Maple-Walnut Vinaigrette

Mixed Baby Greens with Grape Tomatoes and Champagne Vinaigrette

Choice of One on Buffet

Belgium Endive & Haricots Verts Salad with a Lemon-Tarragon Vinaigrette

Roasted Asparagus, Portobello Mushroom, and Roasted Shallot Salad

Cold Poached Salmon and Roasted Red Beet Salad with a Fresh Dill & Horseradish Cream

Sandwiches and Savories

Maine Lobster, Chives Lemon Aioli

Roast Beef, Horseradish Cream, Red Onion, White Cheddar

Smoked Salmon, Cucumber, Radish, Dill Cream

Egg Salad with Everything Seasoning, in a Bibb Wrap

English Cucumber, Kaffir Lime Butter

Concord Grape Jam Cambozola Mousse on Whole Wheat Toast

Warm Black Forest Ham & Dijon Brie Croissants

Sliced Seasonal Fresh Fruit Display

Assortment of Mini Quiche - Butler Passed

Choice of Two

Roasted Red Pepper, Thyme, Fresh Mozzarella

Apple Wood Smoked Bacon Caramelized Onion, Swiss

Tomato, Fresh Mozzarella, Basil

Asparagus and Lump Crabmeat

Baby Spinach, Feta, Kalamata Olives

Porkroll & Cheese

Scones - Butler Passed

Freshly Baked, Warm Seasonal Scones, Double Devonshire Cream, Lemon Curd, Preserves

Pastries and Sweets

Chef Assortment of Mini Pastries, Cookies & Chocolate Covered Strawberries

Fine Herbal Tea, Organic Tea, Coffee, and Decaffeinated Coffee

*\$49.00 Per Person
(Maximum of 50 Adults)*

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



Molly Pitcher Inn