

Enhancements to Your Event

Butler Passed Hors d'Oeuvres

(Minimum of 20 Guests)

Kindly Choose Six

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 (\$4.95 additional per guest)

Cold Options:

Lobster & Bacon Cornet
Filet Mignon Crostini with Carmelized Onion and Horseradish Cream
Asparagus and Garlic Herb Cheese Vol au Vent
Lobster Roll with Lemon Aioli
Skewer of Fresh Mozzarella, Olive and Tomato with Balsamic Reduction
Pink Peppercorn Crusted Ahi Tuna, Pickled Red Onion and Cucumber
Melon and Crab Meat Gazpacho
Roasted Garlic Hummus on Grilled Pita with Tomato Cucumber Relish
Crab Meat, Pineapple, Cilantro in an Asian Spoon
Heirloom Tomato, Pecorino, Red Onion, Basil Bruschetta
Citrus Garlic Herbed Shrimp Ceviche in a Phyllo Cup
White Balsamic Grilled Vegetable & Scallion Spring Roll
Fruit and Cheese Display

\$21.95 Per Guest Per Hour

Prices are Subject to 22% Service Charge and NJ Sales Tax



Molly Pitcher Inn

Displays:

Custom Carved Ice Sculpture Priced accordingly

Artichoke and Spinach Boule \$250.00

Fruit and Cheese Display

\$150.00 (up to 75 guests) \$250.00 (up to 150 guests)

Vegetable Crudité

\$125.00 (up to 75 guests) \$225.00 (up to 150 guests)

Antipasto Display

\$300.00 (up to 75 guests) \$475.00 (up to 150 guests)

Shrimp Bowl (150 pieces) \$325.00

Raw Bar of Shrimp, Clams and Oysters & Accompaniments \$14.50 (per guest)

(Minimum of 30 Guests)

Sushi Platter (200 pieces) \$375.00

Tuscan Display \$13.50 (per guest)

(Minimum of 50 Guests)

Mediterranean Station \$10.95 (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 \$14.95 San Danielle whole leg Prosciutto average 17 lbs

Fresh Mozzarella Station \$10.95 (per guest)

Plus 2 Attendant Fees, Minimum of 50 Guests

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

Viennese Table \$13.95 (per guest)

Minimum of 50 Guests Required

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

Molly's Cupcake & Cookie Bar \$6.50 (per guest)

Minimum of 50 Guests Required

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 \$10.50 (per guest) Plus Attendant Fee

Individualized Soft Serve Ice Cream Station. Chef's Choice of multiple Flavors with Assorted Toppings

Donut Displays \$6.50 (per guest)

Variety of Donuts Artfully Presented with Coffee

(Option to Add Cold Brew Coffee \$2.00)

Platters of Assorted Pastries Serves 10 Guests \$45.00 (per platter)

Platters of Chocolate Covered Strawberries \$45.00 (per platter)

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Live Stations:

(\$100.00 Attendant Fee Per Station)

Carving Station - priced per guest

Roast Tenderloin of Beef with Roasted Shallot Sauce \$17.95
Side of Norwegian Smoked Salmon with Traditional Garnishes \$13.95
Glazed Lundy Ham with Honey Mustard Sauce \$8.95
Roast Turkey with Cranberry Orange Compote \$7.95
Pork Loin with Bourbon Apple Cider Glaze \$7.95

Sauté Station - priced per guest

*Orecchiette Pasta with Diced Grilled Garden Vegetables and
Baby Gulf Shrimp with Tomato Basil Sauce \$8.00*
Farfalle Pasta, Short Rib, Roasted Tomato & Peas in a Cream Demi \$13.50
Cavatelli Pasta with Roasted Pepper, Broccoli Rabe, Hot Italian Sausage in Garlic Jus \$8.95

New York Steakhouse Station \$19.95

*Roasted Whole Filet Mignon, Creamed Spinach, Caramelized Onions,
Sautéed Wild Mushrooms, Sauce Bordelaise and Horseradish Cream*

Kobe Slider Station \$14.95

*Mini Kobe Sliders, Seasoned French Fries, Ketchup, Mustard, Mayonnaise,
Garlic and Dill Pickle Spears (Vegan Griddle Available \$11.95)*

A Taste Of Italy Risotto Station \$7.50

Creamy Risotto with Basil Pesto, Roasted Bell Peppers and Parmesan

Mashed Potato and Mac and Cheese Bar \$14.95

Kindly Choose Two:

Silky Yukon Gold, Sweet Potato, Peruvian Blue, Roasted Idaho Garlic

Kindly Choose One:

Cavatappi or Orecchiette (White Cheddar or Yellow Cheddar)

Kindly Choose Five Toppings:

*Crispy Bacon, Sour Cream, Scallions, Whipped Butter, Aged Cheddar Cheese, Caramelized Onion,
Mini Marshmallows, Cinnamon Butter, Parmesan Bread Crumbs, Red Wine Demi-Glace*

Chicken and Waffles \$10.95

*Fried chicken, Waffles, Coleslaw, Fried pickles, Baked beans,
Maple syrup, Collard Greens with Smoked Bacon*

Bananas Foster Station \$7.50

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

International Coffee & Cordial Station \$12.95

*Freshly Brewed Regular and Decaffeinated Coffee with Complete Cordial Service Cordials Including Amaretto,
Anisette, Baileys, B&B, Drambuie, Frangelico, Grand Marnier, Kahlua and Sambuca Romano with
Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Marshmallows*

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Speciality Stations are Priced Per Guest for One Hour of Service



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