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*Westminster Wedding*

**Molly Pitcher Inn**

# Thank You

FOR CONSIDERING THE MOLLY PITCHER INN  
TO HOST YOUR WEDDING RECEPTION



THE FOLLOWING ARE INCLUDED IN OUR

## *Westminster Wedding*

Cocktail Hour Featuring our Outdoor Promenade Overlooking the Scenic Navesink River

Our Ballroom Weddings Offer a Private Bridal Room for the Reception,  
Including a Private Cocktail Hour for the Bridal Party

Maître d' to Coordinate your Reception

White Glove Service

Uplighting with Your Choice of Color

Candelabra Centerpieces

Votive Candles to Accent Each Centerpiece

Five Hour Open Premium Bar

Signature Drink

Custom Made Wedding Cake

Coat Check

Valet Parking

Overnight Accommodations for the Newlyweds

*The Molly Pitcher Inn Offers Elegantly Appointed  
Guest Rooms for your Out-of-Town Guests*



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WESTMINSTER COCKTAIL HOUR

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*Our White Gloved Staff will Greet You and Your Guests  
with a Fluted Glass of Champagne Upon Arrival*

COCKTAIL HOUR DISPLAYS

**CHARCUTERIE DISPLAY**

Imported Prosciutto, Hot and Sweet Sopresatta, 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 Artichokes and Mushrooms

Fresh Mozzarella "Bocconcini" and Aged Provolone Cheese

Fresh Herb and Garlic Marinated Mixed Olives

Italian Cherry Peppers and Pepperoncini

Tuscan White Bean & Broccoli Rabe Salad

Fresh Pesto Trio to Include: Fresh Basil Pine Nut Pesto, Sun Dried Tomato & Roasted Garlic Pesto  
and Kalamata Olive Tapenade with Italian Bread

**ATTENDED INTERNATIONAL CHEESE  
AND WINE DISPLAY**

*A Lavish Selection to Include, but Not Limited to:*

Barely Buzzed, Drunken Goat, Cambozola, Brie, Manchego and Petit Basque

Grapes and Sourdough Crisps with Cranberry Relish

**SERVED FRESH FROM THE OVEN**

Carved Raspberry Brie Board

Accompanied by Chef's Assortment of Italian Breads and Focaccia

*Complemented with a Pairing of Red and White Wines*

**FRESH CRISP GARDEN VEGETABLE CRUDITÉ**

Display of Fresh Garden Vegetables

Served with a Hummus Dip

**SEAFOOD RAW BAR**

Chilled Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell  
with Spicy Cocktail Sauce, Mignonette Sauce and Fresh Lemons



BUTLER PASSED HORS D'OEUVRES

*Kindly Choose Ten to be Passed Continuously Throughout the Hour:*

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





CHAMPAGNE TOAST

SALAD DISPLAY

Mixed Baby Greens with Assorted Toppings and Dressings  
Hearts of Romaine with Sourdough Croutons, Pecorino Romano and Creamy Lemon Anchovy Dressing

*Or Selection of Seasonal Salad Served Tableside*

CHEF'S SPECIALTY STATION

*Kindly Choose Three, Specially Prepared by a Uniformed Chef:*

MARYLAND CRAB CAKE STATION

Sautéed Maryland Crab Cakes  
Mango Chutney, Cocktail Sauce and Dill Tartar Sauce

KOBE SLIDER STATION

Mini Kobe Sliders, Turkey Sliders, Seasoned French Fries,  
Ketchup, Mustard, Mayonnaise, Garlic and Dill Pickle Spears

ASIAN WOK STATION

Szechuan Beef, Garlic Chicken, Teriyaki Shrimp  
Asian Stir Fry Vegetables and Hoisin Garlic Sauce  
Steamed Basmati Rice with Sesame & Scallions

PORK BELLY STEAMED BAO BUNS

Marinated Pork Belly, Hoisin Glaze, Sesame and Cucumbers

MASHED POTATO AND MAC AND CHEESE BAR

*Kindly Choose Two:*

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

*Kindly Choose One:*

Cavatappi or Mezze Rigatoni (White Cheddar or Yellow Cheddar)

*Kindly Choose Five Toppings:*

Crispy Bacon, Sour Cream, Scallions, Whipped Butter, Aged Cheddar Cheese, Sautéed Mushrooms,  
Roasted Red Peppers, Parmesan Bread Crumbs, Broccoli Florets



WESTMINSTER RECEPTION

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CHEF ATTENDED PASTA STATION

*A Uniformed Chef will Prepare Your Choice of Two:*

RIGATONI PASTA

Creamy Roasted Garlic and Prosciutto Sauce

CAVATAPPI PASTA

Peas and Creamy Vodka Sauce

ORECHIETTE PASTA

Artichoke, Asparagus and Lemon Cream Sauce

FUSILLI PASTA

Roasted Red Peppers, Basil and Bolognese Sauce

PENNE PASTA

Broccoli Rabe, Garlic Chicken and Spicy Fresh Basil Garlic Cream Sauce

GLUTEN FREE PENNE PASTA

Sun Dried Tomato, Fresh Basil, White Wine and Extra Virgin Olive Oil Broth

FROM THE CARVING BOARD

*Kindly Choose Two, Carved by a Uniformed Chef:*

MARINATED GRILLED FLANK STEAK

Mushroom Demi-Glace

ROASTED TURKEY

with Cranberry Orange Compote

GARLIC RUBBED ROASTED SIRLOIN OF BEEF

Horseradish Cream

HERB ROASTED LOIN OF PORK

Mango Chutney

GLAZED LUNDY HAM

Honey Mustard Sauce

SIDE OF NORWEGIAN SALMON

with Traditional Garnishes

FINALE

CUSTOM MADE WEDDING CAKE

COFFEE AND TEA SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside

*The Westminster Wedding is Priced Per Person at \$205.00, Inclusive of NJ State Sales Tax and 21% Service Charge*

*Chef Attended Stations Available for an Hour and a Half*

*Please Note: Menu Only Available for Ballroom Weddings*



# Enhancements to your Wedding

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## Custom Carved Ice Sculpture Priced Accordingly

### Displays:

Artichoke and Spinach Boule \$250.00

Antipasto Mirror

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

Shrimp Bowl ... (150 pieces) \$325.00

Sushi Platter (200 pieces) \$375.00

Poke Bowl \$13.50 (per guest)

Tuna, Salmon, Spicy Mayo, Avocado, Cucumber, Edamame,  
Quinoa, Basmati Rice Sliced Almonds, Radish

**VEGAN BAR\*** \$13.50 (per guest)

Marinated Grilled Tofu, Basmati, Hummus, Assorted Olives, Balsamic Glaze,  
Wild Mushroom, Roasted Pepper, Onion Salad

### LIVE STATIONS:

(\$100.00 Attendant Fee Per Station)

#### CARVING STATION (priced per guest)

Roast Tenderloin of Beef with Roasted Shallot Sauce \$17.95

#### 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

#### A TASTE OF ITALY RISOTTO STATION\* \$7.50

Creamy Risotto with Basil Pesto, Roasted Bell Peppers and Parmesan

#### CHICKEN AND WAFFLES \$10.95

Fried Chicken, Waffles, Coleslaw, Fried Pickles, Baked Beans,  
Maple Syrup, Collard Greens with Smoked Bacon

### Desserts:

#### VIENNESE \$13.95 (per guest)

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

#### BANANAS FOSTER STATION \$7.50 (per guest)

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

#### DONUT DISPLAY \$6.50 (per guest)

Variety of Donuts Artfully Presented with Coffee  
(Option to Add Cold Brew Coffee \$2.00)

#### MOLLY'S CUPCAKE & COOKIE BAR \$6.50 (per guest)

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

#### INTERNATIONAL COFFEE AND CORDIAL STATION \$12.95 (per guest)

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

*All Prices are Subject to 21% Service Charge and NJ Sales Tax.*



# After Hours Options

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(Each Chafer Serves Approximately 30-40 Guests)

## **FRENCH FRIES**

\$75 Per Chafing Dish

## **CHICKEN FINGERS**

\$165 Per Chafing Dish

## **GRILLED CHEESE**

\$150 Per Chafing Dish

## **MOZZARELLA STICKS**

\$200 Per Chafing Dish

## **MINI PIZZA BAGELS**

\$200 Per Chafing Dish

## **CONEY ISLAND FRANKS**

\$200 Per Chafing Dish

## **BREAKFAST SANDWICHES**

Egg and Cheese and/or Pork Roll, Egg and Cheese

\$6.50 Per Sandwich

*Minimum Service Charge of \$100 Applies*

*All Prices are Subject to 21% Service Charge and NJ Sales Tax.*



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## WEDDING DAY FARE

### WEDDING MORNING

#### MORNING BREADS PLATTER

\$65.00

Muffins, Croissants, Danishes, and Scones

#### SLICED FRUIT PLATTER

\$95.00

#### CRUDITE AND HUMMUS PLATTER

\$75.00

#### SPECIALTY CHEESE BOARD

\$95.00

Assortment of Artisanal Cheeses

#### HOUSE MADE BREAKFAST SANDWICHES

\$16.00 per sandwich, minimum order of 10

Monterey Jack, Spinach, and Egg Whites on an English Muffin

Bacon, Egg, and Cheddar Cheese on an English Muffin

Ham, Egg, and Cheddar Cheese on an English Muffin

Cajun Breakfast Burrito with Scrambled Eggs, Chorizo, Chipotle Gouda,  
and Pico de Gallo

#### COFFEE SERVICE

\$4.00 per person

Platters Serve 10 Guest

Delivery Between 9 AM and 12 PM

ALL PRICES ARE PER GUEST AND SUBJECT TO NEW JERSEY STATE SALES TAX AND 21% SERVICE CHARGE



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# *Wedding Day Ready Fare*

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## EARLY MORNING

### **BREAKFAST PASTRY PLATTER \$65.00**

Mini Bagels, Assorted Mini Muffins, Croissants, Assorted Danishes  
Cream Cheese, Jams, Jellies

### **CRUDITE AND HUMMUS PLATTER \$75.00**

### **SMOKED SALMON \$16.95 PER PERSON**

Slices Nova Scotia Smoked Salmon Served on a Bagel with or without Cream Cheese  
Diced Egg, Diced Red Onion, Capers

### **FRESH FRUIT PLATTER \$95.00**

### **SPECIALTY CHEESE BOARD \$95.00**

Assortment of Artisanal Cheeses

### **COFFEE SERVICE \$4.00 PER PERSON**

*Platters Serve 10 Guest  
Delivery Between 9 AM and 12 PM*

*All Prices are Subject to 21% Service Charge and NJ Sales Tax.*



# *Breakfast Buffet*

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BASKETS OF ASSORTED BAKERIES INCLUDING BAGELS,  
MUFFINS AND CROISSANTS

ASSORTED JUICES

SLICED FRESH SEASONAL FRUIT

ASSORTED CEREALS WITH MILK

OMELETTE STATION WITH APPROPRIATE ACCOMPANIMENTS

WAFFLE STATION WITH FRESH BERRIES AND WHIPPED CREAM

BREAKFAST POTATOES

SAUSAGE

BACON

COFFEE, TEA AND DECAFFEINATED COFFEE

\$28.00 Per Guest  
(Minimum 20 Guests)

*All Prices are Subject to 21% Service Charge and NJ Sales Tax.*



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