



MOLLY PITCHER INN  
*New Year's Eve*

**CHARCUTERIE DISPLAY**

*Imported Prosciutto, Hot and Sweet Soppressata, 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 Artichoke 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 Break*

**ATTENDED INTERNATIONAL CHEESE 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 Breaks and Focaccia*

**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**

*Raspberry and Bri in Phyllo  
Hickory Smoked Bacon Wrapped Sea Scallops  
Blackened Scallops with Tropical Salsa  
Crispy Duck Ravioli with Horseradish Cream  
Maryland Crab Cakes with Chipotle Mayo  
Broccoli Rabe and Sausage Stuffed Mushrooms with Mozzarella Cheese  
Filet Mignon Crostini with Horseradish Cream  
Asparagus and Garlic Herb Cheese Vol au Vent  
Skewer of Fresh Mozzarella, Olive and Tomato  
Melon and Crab Meat Gazpacho  
Pistachio and Goat Cheese Lollipop  
Crab Meat, Pineapple and Cilantro Asian Spoon*

**FROM THE CARVING BOARD**

*Roasted New Zealand Rack of Lamb  
Malt Vinegar-Mint Demi-Glace*

*Smoked Leidy's Ham  
Honey Mustard Sauce  
Chef's Specialty Station*

# MOLLY PITCHER INN

## *New Year's Eve*

### **A TASTE OF JAPAN**

*An Elaborate Sushi Display to Include:*

*Spicy Tuna Roll, Tempura Shrimp, Tuna Roll, California Roll, Cucumber Roll, Wasabi Sauce, Soy Sauce, and Pickled Ginger*

### **APPETIZER**

*Chef's Seasonal Soup Selection*

### **SALAD**

*Choice of Chef's Seasonal Salad Selection*

### **ENTREES**

#### ***Surf & Turf***

*Grilled Filet Mignon with Black Truffle Sauce and South African Lobster Tail with Light Chardonnay Butter Sauce*

#### ***Pan Roasted Frenched Breast of Chicken***

*Stuffed with Roasted Tomato, Garlic, Herb, Cheese, and Basil*

#### ***Sun Dried Tomato Crusted Filet of Salmon***

*Lemon and Basil Beurre Blanc*

### **FINALE**

#### ***Bananas Foster Station***

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

#### ***Elaborate Viennese Table***

*Sliced Fresh Fruit and Seasonal Berries*

*House Baked Cookies*

*Presentation of Cakes and Tarts*

*Miniature Pastries*

*Chocolate Covered Strawberries*

*Cannoli*

*Chocolate Truffles*

*Petits Fours*

*Coffee and Tea Service*

*Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Tableside*

### **A FOND FAREWELL**

*Deluxe Donut Board and Coffee*

### **PREMIUM OPEN BAR (SERVICE FOR 5 ½ HOURS) – 7:00 PM**

*Beverage*

*Premium Open Bar*

*Champagne Toast*

*Beers to include:*

*Corona Extra, Miller Lite, Heineken, Stella Artois, Dogfish 60 Minute IPA*

#### ***Wines to include:***

*Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Sav Blanc and Rose*