

MOLLY PITCHER INN New Offear's Eve

CHARCUTERIE DISPLAY

Imported Prosciutto, Hot and Sweet Soppresatta, 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 Spicey Cocktail Sauce, Mignonette Sauce and Fresh Lemons

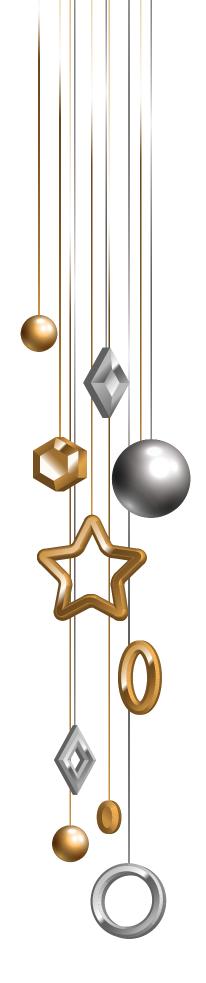
BUTLER PASSED HORS D'OEUVRES

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

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