

Plated Brunch Menu

*Basket of Assorted Muffins and Croissants
with Butter and Preserves*

Two Fruit Juices Available

*Salad
(Choice of One)*

*Arugula, Bartlett Pear and Toasted Hazelnut Salad with a Champagne Vinaigrette
Baby Spinach, Shallot and Goat Cheese Salad with Pistachio Apple Cider Vinaigrette
Mixed Baby Greens with Grape Tomatoes and Champagne Vinaigrette
Smoked Salmon Capers, Red Onion, Egg, Frisee, Arugula, and Dill Vinaigrette (\$3.95 additional)*

*Passed Quiche
(Choice of Two)*

*Roasted Red Pepper, Thyme & Pecorino
Apple Wood Smoked Bacon, Caramelized Onion & Swiss
Tomato, Fresh Mozzarella & Basil
Baby Spinach, Feta, Kalamata Olives
Wild Mushroom & Garlic
Pork Roll & Cheese*

*Entrées
(Choice of Three Options for Table-side Ordering)*

*Chablis Poached Atlantic Salmon with Lemon Aioli
Chicken Francaise with Asparagus & Lemon Thyme Butter Jus
Crab Cake with Red Pepper Aioli
Strawberry Cannoli Stuffed French Toast, served with Breakfast Potatoes
Warm Black Forest Ham, Brie & Egg Croissant, Breakfast Potatoes
Eggs Benedict with Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes
Crab Benedict with Poached Eggs, Hollandaise Sauce, Breakfast Potatoes (\$3.95 Additional)*

*Pastries and Sweets
Chocolate Covered Strawberry, Tarte de Fruit, Miniature Cupcake*

*Coffee, Tea and Decaffeinated Coffee
\$52.00 Per Person
(Maximum 50 Guests)*

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



Molly Pitcher Inn