

Banquet Lunch Menu

Appetizers

(Choice of one:)

Cream of Asparagus Soup with Chive Crème Fraîche
Penne Bolognese with Chicken, Roasted Peppers and Asiago Cheese
Ravioli of Roasted Eggplant, Red Peppers and Mozzarella Cheese with herb Oil
Wild Mushroom Bisque with Parmesan Croutons and White Truffle Oil
Baby Mixed Greens with Honey Spiced Hazelnuts, Pecorino Romano, Sun Dried Cherries with White Balsamic Vinaigrette
Seasonal Fruit Plate with Mango Vanilla Syrup
Papaya and Vanilla Poached Shrimp with Micro Green Salad

Entrées

Filet of Atlantic Salmon with Lobster Ginger Emulsion
The Navesink Sampler - Shrimp, Scallop & Salmon Medallion
Sautéed Maryland Crab Cakes with Chipotle Aioli
Grilled Hanger Steak with Dijon Green Peppercorn Sauce
Roasted French Breast of Chicken with Prosciutto, Sun Dried Tomato and Mozzarella with Caramelized Onion Cream Sauce
Pork Loin Milanese with Porcini Mushrooms, Shallot and Red Wine Demi Glace

Chef's Seasonal Accompaniments
Fresh Rolls and Butter

Desserts

(Choice of one:)

Opera Torte
Orange Pots De Crème
Raspberry Lemon Pyramid
Chocolate Strawberry Cheesecake
Death by Chocolate
Tropical Cobbler
Passion Fruit Crème Brûlée

Coffee, Tea and Decaffeinated Coffee

All prices are subject to 19% service charge and 7% NJ sales tax



Molly Pitcher Inn