

Banquet Dinner Menu

Appetizers

(Choice of one:)

Lobster Bisque with Puff Pastry Croutons
Cannelloni of Portobello, Spinach and Roasted Garlic with Artichoke Crostini
Roasted Tomato Soup with Aged Balsamic Drizzle & Artichoke Basil Pesto
Wild Fennel Pollen Crusted Sea Scallop over Baby Arugula & Shaved Fennel Salad
Roasted Red Pepper Aioli & Honey Citrus Vinaigrette
Maryland Crab Agnolotti with Rock Shrimp Étoufée

Salads

(Choice of one:)

Baby Green Salad with Herbed Croutons, Grape Tomatoes and
Sun Dried Cranberries with White Balsamic Vinaigrette
Traditional Caesar with Crispy Romaine

Entrées

Grilled Filet Mignon with Dijon Green Peppercorn Sauce
Roasted Atlantic Salmon with Tarragon, Tomato and Caper Beurre Blanc
Bordeaux Braised Boneless Beef Short Ribs with Roasted Garlic Thyme Jus
French Breast of Roasted Chicken stuffed with Artichoke, Feta & Spinach,
Caramelized Onion Cream Sauce
European Breast of Marinated Chicken with Wild Mushroom Madeira Sauce
Hazelnut Crusted Tilapia with Avocado, Roasted Red Bell Pepper & Scallion Salsa

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