Banquet Lunch Menu

Appetizers

(Choice of one:)

Papaya and Vanilla Poached Shrimp with Micro Green Salad
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
Seasonal Fruit Plate with Mango Vanilla Syrup

Entrées

Filet of Atlantic Salmon with Ver Jus Sauce Verte
The Navesink Sampler
Sautéed Maryland Crab Cakes with Chipotle Aioli
Grilled Hanger Steak with Red Onion Marmalade
Breast of Chicken Stuffed with Prosciutto, Mozzarella and Sun-Dried Tomatoes
Herb Roasted Pork Tenderloin with Bourbon Cider Jus

Chef's Seasonal Accompaniments
Fresh Rolls and Butter

Desserts

(Choice of one:)

Raspberry Swirl Cheesecake
Tahitian Vanilla Bean Crème Brûlée
Chocolate Caramel Mousse Pyramid
Kalhua Mocha Mousse Torte
Bourbon Banana Praline Roulade

Coffee, Tea and Decaffeinated Coffee

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



Molly Pitcher Inn

2008