

Thank you for considering the
Molly Pitcher Inn
to host your Wedding Reception

The following are included in our Regency Wedding:

*Cocktail Hour in our Private Southampton Room
or on our Outdoor Promenade Overlooking the Scenic Navesink River*

- 🍷 Five Hour Premium Open Bar*
- 🍷 Signature Drink*
- 🍷 Candelabra Centerpieces*
- 🍷 White Glove Service*
- 🍷 Valet Parking*
- 🍷 Coat Check*
- 🍷 Direction Cards*
- 🍷 Attended Rest Rooms*
- 🍷 Wine Service with Entrée Course*
- 🍷 Custom Wedding Cake*
- 🍷 Viennese Table*
- 🍷 Custom Ice Carving*
- 🍷 Overnight Accommodations for the Bride and Groom
with a Champagne Breakfast in Bed*
- 🍷 Turndown Service with Chef's Select Dessert Tray*
- 🍷 Overnight Accommodations for Parents of the Bride and Groom*
- 🍷 Complimentary Overnight Stay and Anniversary Breakfast or Brunch*
- 🍷 Complimentary Limousine to the Airport the Next Morning*

*The Molly Pitcher Inn offers elegantly appointed
Guest Rooms for your out-of-town Visitors.*

Inclusive of N.J. State Sales Tax and 19% Service Charge



Molly Pitcher Inn

Regency Wedding

Cocktail Hour

Your Cocktail Hour Includes:



Butler Passed Champagne



Tuscan Display

A Grand Display of Italian Meats, Cheese, Breads, Grilled Vegetables and Fresh Fruit



Pasta Station

A uniformed Chef will prepare

Broccolini and Sweet Italian Sausage Ravioli with Roasted Tomato and Fresh Basil Sauce

And

Wild Mushroom Agnolotti with Madeira Truffle Sauce



Raw Bar

Shrimp, Crab Claws, Oysters and Clams with Traditional Accompaniments



Carving Station

Choice of:

Roasted Baby Lamb Racks with a Malt Vinegar-Mint Sauce

Or

Smoked Nova Salmon with Traditional Accompaniments



Butler Passed Hors d'Oeuvres

Choice of Eight:

Spicy Tuna Roll

Trio of Baby Quiches

Spicy Chicken Satay

Tamarind Glazed Beef Satay

Polynesian Chicken Samosa

Lobster, Cantaloupe and Coconut Spoon

Swedish Meatballs in Rustic Bread Boule

*Steamed Shrimp Dumplings
with Asian-Style Dipping Sauce*

*Basil and Hoisin Marinated Sea Scallop
on a Wonton Crisp*

*Petite Croque Monsieur
with Caramelized Apple Jam*

*Sushi Tuna Tempura
with Soy Scallion Dipping Sauce*

*Tuna Sashimi Pizza
with Avocado and Wasabi Cream*

Lobster and Corn Fritters with Saffron Sugar

Thai Spring Roll

Coney Island Franks

Mini Reuben

Citrus Crab Salad Cornet

Raspberry, Brie and Almond En Croûte

Maryland Crab Cakes with Chipotle Mayo

Panko Crusted Orange and Ginger Shrimp

*Teriyaki Marinated Shiitake Mushroom Tempura
with Spicy Aioli*

*Steak au Poivre Gaufrette
with Horseradish Cream*

*Eggplant Crisp with Mozzarella
and Roasted Tomato*

*Fried Short Rib Ravioli
with Horseradish Cream Sauce*

*Roasted Red Beet Tartare
with Goat Cheese Mousse*

Risotto Croquettes with Fresh Mozzarella

Molly Pitcher Inn

Regency Wedding

Reception *Champagne Toast*



Appetizer

Choice of one:

King Crab Stuffed Artichoke

Blood Orange Sabayon, Basil Infused Olive Oil, Rainbow Micro Greens

Grilled Quail

Fresh Thyme and Roasted Garlic Glaze, Basil Infused Basmati Rice, Balsamic Reduction

Saffron and Shrimp Risotto

Fresh Basil Marinated Shrimp, Roasted Bell Peppers, Roasted Garlic and Saffron Cream

Wild Mushroom and Parmesan Tart

Mixed Baby Greens, White Balsamic Vinaigrette

Smoked Salmon Mousse Crepe

Petite Watercress Salad, Grape Tomatoes

Camembert Crisp

Creamy French Camembert Cheese, Spiced Pecans, Roasted Portobello Mushroom

Balsamic Reduction, Select Baby Greens



Salad

Choice of One:

Select Baby Mixed Greens

Toasted Hazelnuts, Pears, Grape Tomatoes, Champagne Vinaigrette

Baby Spinach and Frisée Salad

Crumbled Maytag Bleu Cheese, Toasted Pecans, Warm Red Wine Vinaigrette



Intermezzo

Choice of One:

Tangerine or Lemon Sorbet with Fresh Berries and Mint Garnish



Entrées

Grilled Filet Mignon
Black Truffle Sauce

Twin Lobster Tails
Chive Buerre Blanc

Rosemary Crusted Lamb Loin
Balsamic Mint Demi Glace

French Breast of Chicken
Spinach, Goat Cheese, Thyme Jus

Pan Roasted Long Island Duck Breast
Sun Dried Cherry Jus

Frenched Veal Chop

Broccoli Rabe, Roasted Red Peppers and Mozzarella Cheese, Madeira Shallot Jus



Custom Wedding Cake



Coffee Service



Bananas Foster Station

Sautéed Bananas in a mixture of Rum, Brown Sugar and Banana Liqueur,
served over Vanilla Ice Cream



Viennese Table

The Viennese Table is served in our Tea Room and includes:

Sliced Fresh Fruit and Seasonal Berries, House Baked Cookies, Presentation of Cakes and Tarts,
Miniature Pastries, Chocolate Covered Strawberries, Cannolis, Chocolate Truffles and Petits Fours