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*Dorchester Wedding*

**Molly Pitcher Inn**

# Thank You

FOR CONSIDERING THE MOLLY PITCHER INN  
TO HOST YOUR WEDDING RECEPTION

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THE FOLLOWING ARE INCLUDED IN OUR

## Dorchester Wedding

Cocktail Hour Featuring our Outdoor Promenade Overlooking the Scenic Navesink River

Our Ballroom Weddings Offer a Private Bridal Room for the Reception  
Including a Private Cocktail Hour for the Bridal Party

Maître d' to Coordinate your Reception

White Glove Service

Uplighting with Your Choice of Color

Candelabra Centerpieces

Votive Candles to Accent Each Centerpiece

Five Hour Open Premium Bar

Signature Drink

Wine Service with Entrée Course

Custom Made Wedding Cake

Coat Check

Valet Parking

Overnight Accommodations for Two Nights for the Newlyweds

*The Molly Pitcher Inn Offers Elegantly Appointed Guest Rooms for your Out-of-Town Guests*



## DORCHESTER COCKTAIL HOUR

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*Our White Gloved Staff will Greet You and Your Guests  
with a Fluted Glass of Champagne Upon Arrival*

### COCKTAIL HOUR DISPLAYS A TOUR OF THE MEDITERRANEAN

#### ITALY

Imported Prosciutto, Hot and Sweet Soppresatta, Genoa Salami  
Fresh Mozzarella "Bocconcini" and Aged Provolone Cheese  
Italian Cherry Peppers and Pepperoncini  
Grilled Vegetables to Include Roasted Red Peppers, Italian Eggplant, Zucchini and Yellow Squash  
Oven Baked Rosemary Focaccia

#### GREECE

Baked Horseradish Havarti, Artichoke and Spinach Dip  
Served Hot Inside a Fresh Baked San Francisco Sourdough Boule  
Marinated Artichoke, Mushroom and Olive Salad  
Greek White Bean and Fresh Oregano Hummus with Toasted Pita Chips

#### ELEGANT GOURMET CHEESE BOARD

*A Lavish Selection to Include but Not Limited to:*

Chef Special Selection of International Cheeses with Assorted Nuts, Dried Fruit Cups  
Chutney, Grapes and Cracker Display

#### BUTLER PASSED HORS D'OEUVRES

*Kindly Choose Ten to be Passed Continuously Throughout the Hour:*

##### HOT OPTIONS:

Raspberry and Brie in Phyllo  
Baked Wild Mushroom, Shallots, Swiss Phyllo Cups  
Coney Island Franks with Dijon Mustard  
Pecan Chicken Bites with Honey Mustard  
Hickory Smoked Bacon Wrapped Sea Scallops  
Mini Beef & Vegetable Kabobs  
Blackened Scallops with Tropical Salsa  
Kale and Vegetable Dumpling with Sweet Thai Chili Sauce  
Slow Roasted Pulled Pork in Jalapeño Cornbread Cup  
Mini Monte Cristo Sandwiches with Ham, Swiss and Dijon Aioli  
Smoked Chorizo, Roasted Corn, Grilled Pita, Chipotle Aioli  
Cornmeal Crusted Maryland Crab Cakes with Chipotle Mayo  
Crispy Duck Ravioli with Horseradish Cream  
Buffalo Chicken Vol-au-vent with Bleu Cheese  
Crispy Orange and Ginger Shrimp  
Spinach, Hot Sausage & Mozzarella Stuffed Mushrooms  
Chicken and Lemongrass Pot Sticker  
Grilled Mini Reuben with Melted Swiss and Russian Dressing  
Roasted Tomato and Fresh Mozzarella Risotto Croquettes with Tomato Basil Sauce  
Spicy Shrimp Maui Spring Roll with Cilantro and Sweet Thai Chili Sauce  
New Zealand Lamb Chops with Mango Chutney (\$4.95 additional per guest)

##### COLD OPTIONS:

Lobster & Bacon Cornet  
Filet Mignon Crostini with Carmelized Onion and Horseradish Cream  
Asparagus and Garlic Herb Cheese Vol au Vent  
Lobster Roll with Lemon Aioli  
Skewer of Fresh Mozzarella, Olive and Tomato with Balsamic Reduction  
Pink Peppercorn Crusted Ahi Tuna, Pickled Red Onion and Cucumber  
Melon and Crab Meat Gazpacho  
Roasted Garlic Hummus on Grilled Pita with Tomato Cucumber Relish  
Crab Meat, Pineapple, Cilantro in an Asian Spoon  
Heirloom Tomato, Pecorino, Red Onion, Basil Bruschetta  
Citrus Garlic Herbed Shrimp Ceviche in a Phyllo Cup  
White Balsamic Grilled Vegetable & Scallion Spring Roll



DORCHESTER COCKTAIL HOUR

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**ATTENDED STATION**

*Kindly Choose Two:*

**COLD OPTIONS:**

**MEZZE RIGATONI PASTA**

Fresh Mozzarella, Vodka Sauce and Grilled Chicken

**BROCCOLINI AND SWEET SAUSAGE RAVIOLI**

Garlic and Herb Scampi with Pecorino Romano

**ORECHIETTE PASTA**

Peas, Prosciutto and Roasted Plum Tomato Cream

**GLUTEN FREE PENNE PASTA**

Sun Dried Tomato, Fresh Basil, White Wine and Extra Virgin Olive Oil Broth

Served with Your Choice of Mini Brioche or Cheesy Garlic Bread

**OR FOR A UNIQUE ALTERNATIVE:**

**MASHED POTATO AND MAC AND CHEESE BAR**

*Kindly Choose Two:*

Silky Yukon Gold, Sweet Potato, Peruvian Blue, Roasted Garlic

*Kindly Choose One:*

Cavatappi or Orecchiette (White Cheddar or Yellow Cheddar)

*Kindly Choose Five Toppings:*

Crispy Bacon, Sour Cream, Scallions, Whipped Butter, Aged Cheddar Cheese, Caramelized Onions Mini Marshmallows, Toasted Oat Crumble, Cinnamon Butter, Parmesan Bread Crumbs, Red Wine Demi-Glace

**FROM THE CARVING BOARD**

*Kindly Choose One, Carved by a Uniformed Chef:*

**CARVED ATLANTIC SALMON**

Capers, Red Onion and Crème Fraîche

**ROASTED TURKEY BREAST**

Cranberry Orange Chutney

**GARLIC RUBBED NEW YORK SIRLOIN**

Horseradish Cream

**SMOKED LEIDY'S HAM**

Honey Mustard Sauce

**ROAST PORK LOIN**

Mango Chutney

*Complemented by Parker House Rolls*

**OR FOR A FUN ALTERNATIVE:**

**KOBE SLIDER STATION**

Mini Kobe Sliders, Seasoned French Fries  
Ketchup, Mustard, Mayonnaise, Garlic and Dill Pickle Spears



DORCHESTER RECEPTION

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**CHAMPAGNE TOAST**

**APPETIZER**

*Kindly Choose One:*

**CHEF'S SEASONAL SOUP SELECTION**

**MARYLAND CRAB MEAT RAVIOLI**

Rock Shrimp, Sun Dried Tomato-Green Onion Scampi

**FRESH MOZZARELLA CAPRESE**

Yellow and Red Beefsteak, Tomatoes, Fresh Mozzarella, Balsamic Glaze, Micro Basil

**WILD MUSHROOM RISOTTO**

Asparagus, Pecorino Romano Cheese, White Truffle, Micro Chive

**POTATO GNOCCHI**

Smoked Bacon, Spinach, Roasted Tomato-Parmesan Cream

**SALAD**

*Kindly Choose One:*

**CHEF'S SEASONAL SALAD SELECTION**

**ENTRÉES**

*Kindly Choose Three Options for Table-side Ordering:*

**PAN SEARED RED SNAPPER**

Lemon Caper Chervil Broth

**SPICED PISTACHIO CRUSTED SALMON**

Orange Butter Sauce

**GRILLED FILET MIGNON**

Truffle Demi-glace

**BRAISED RED WINE SHORT RIB**

Rosemary Demi-glace

**FRENCH BREAST OF CHICKEN**

Herb Pesto Cream

**HERB MARINATED FRENCH BREAST OF CHICKEN**

Wild Mushroom Demi-glace

**FINALE**

**CUSTOM MADE WEDDING CAKE**

**DECADENT CHOCOLATE COVERED STRAWBERRY PLATTER PER TABLE**

**COFFEE AND TEA SERVICE**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Assortment Served Table-side

*The Dorchester Wedding is Priced Per Guest at \$200.00  
Inclusive of NJ Sales Tax and 21% Service Charge.*



# Seasonal Selections

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*Create a Unique Alternative to Your Menu with our Chef's Seasonally Inspired Selections*

## SPRING/SUMMER

### SOUP

*Kindly Choose One:*

#### JERSEY TOMATO GAZPACHO

Garden Vegetables, Mico Herb

#### JERSEY CORN VELVET SOUP

Bacon Gel, Micro Chive

#### CHILLED WATERMELON SOUP

Feta, Almond and Herb

### SALAD

*Kindly Choose One:*

#### SELECT BABY MIXED GREENS WITH CRUMBLLED CHEVRE

Toasted Almonds, Strawberries  
and White Balsamic Vinaigrette

#### TRADITIONAL CAESAR SALAD

Romaine Lettuce, Pecorino Romano Cheese,  
Seasonal Croutons, Caesar Dressing

#### BABY ARUGULA SALAD WITH FETA

Ripe Red Watermelon, Toasted Almonds  
Citrus Basil Vinaigrette

#### GREEN GODDESS SALAD

Romaine Lettuce, Grape Tomato,  
Shaved Red Onion, Cucumber, Seasoned Croutons  
Creamy Garlic and Herb Dressing

## FALL/WINTER

### SOUP

*Kindly Choose One:*

#### ROASTED BUTTERNUT SQUASH BISQUE

Spiced Crème Fraîche

#### SILKY WILD MUSHROOM BISQUE

White Truffle, Parmesan Crisp

#### ROASTED POTATO AND LEEK SOUP

Crispy Allumette Potatoes

### SALAD

*Kindly Choose One:*

#### BABY SPINACH AND FRISEE SALAD

Gorgonzola Cheese,  
Pecans, Smoked Bacon Vinaigrette

#### SELECT BABY MIXED GREENS

Pomegranate Seeds, Crumbled Chevre,  
Honey Crisp Apples, White Balsamic Vinaigrette

#### TRADITIONAL CAESAR SALAD

Romaine Lettuce, Pecorino Romano Cheese,  
Seasoned Croutons, Caesar Dressing



# Enhancements to your Wedding

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*Custom Carved Ice Sculpture Priced Accordingly*

## **Displays:**

Artichoke and Spinach Boule \$250.00

Fruit and Cheese Display  
\$150.00 (up to 75 people) \$250.00 (up to 150 people)

Vegetable Crudité  
\$125.00 (up to 75 people) \$225.00 (up to 150 people)

Antipasto Mirror  
\$300.00 (up to 75 people) \$475.00 (up to 150 people)

Shrimp Bowl ... (150 pieces) \$325.00  
Raw Bar of Shrimp, Clams and Oysters \$14.50 (per person)

Sushi Platter (200 pieces) \$375.00

Tuscan Display \$13.50 (per guest)  
(Minimum of 50 guests)

Poke Bowl \$13.50 (per guest)  
Tuna, Salmon, Spicy Mayo, Avocado, Cucumber, Edamame,  
Quinoa, Basmati Rice Sliced Almonds, Radish

**VEGAN BAR\*** \$13.50 (per guest)  
Marinated Grilled Tofu, Basmati, Hummus, Assorted Olives, Balsamic Glaze,  
Wild Mushroom, Roasted Pepper, Onion Salad

## **LIVE STATIONS:**

(\$100.00 Attendant Fee Per Station)

### **CARVING STATION** (priced per guest)

Roast Tenderloin of Beef with Roasted Shallot Sauce \$17.95  
Side of Norwegian Smoked Salmon with Traditional Garnishes \$13.95  
Glazed Lundy Ham with Honey Mustard Sauce \$8.95  
Roast Turkey with Cranberry Orange Compote \$7.95  
Pork Loin with Bourbon Apple Cider Glaze \$7.95

### **SAUTÉ STATION** (priced per guest)

Orecchiette Pasta with Diced Grilled Garden Vegetables and Baby Gulf Shrimp  
with Tomato Basil Sauce \$8.00  
Farfalle Pasta, Short Rib, Roasted Tomato & Peas in a Cream Demi \$13.50  
Cavatelli Pasta with Roasted Pepper, Broccoli Rabe, Hot Italian Sausage in Garlic Jus \$8.95

### **NEW YORK STEAKHOUSE STATION** \$19.95

Roasted Whole Filet Mignon, Creamed Spinach, Caramelized Onions,  
Sautéed Wild Mushrooms, Sauce Bordelaise and Horseradish Cream

### **A TASTE OF ITALY RISOTTO STATION** \$7.50

Creamy Risotto with Basil Pesto, Roasted Bell Peppers and Parmesan

### **CHICKEN AND WAFFLES** \$10.95

Fried Chicken, Waffles, Coleslaw, Fried Pickles, Baked Beans,  
Maple Syrup, Collard Greens with Smoked Bacon



# Dinner Enhancements

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*To Enhance Your Dinner Experience, the Following Options Have Been Designed by our Executive Chef and may be added at an Additional Charge.*

## **PREMIUM APPETIZERS**

**SEAFOOD VOL-AU-VENT** Market Price  
Lobster, Scallop, Shrimp, Lobster Sherry Cream, Peas, Corn Chervil

**TRUFFLED PARMESAN RISOTTO** \$7.95  
Braised Short Rib, Cabernet-Mushroom Demi-glace

**FRESH BURRATA** \$4.95  
Marinated Heirloom Tomatoes, Pickled Red Onion, Balsamic, Micro Basil

**ALMOND CRUSTED GOAT CHEESE CROQUETTE** \$4.95  
Chabis Poached Pear, Port Reduction

## **PREMIUM ENTREES**

**PAN SEARED VEAL PORTERHOUSE** Market Price  
Wild Mushroom Dijon-Demi-Cream

**TWIN BROILED LOBSTER TAILS** Market Price  
Lemon Chive Beurre Blanc

**PAN ROASTED CHILEAN SEA BASS** Market Price  
Roasted Shallot Tomato Cream

**ROASTED MAHI-MAHI** Market Price  
Pickled Mango, Coconut Ginger Gastrique

**CRISPY FRENCH BREAST OF CHICKEN** \$10.95  
Stuffed with a Garlic-Herb Butter

**PETIT FILET & LOBSTER** Market Price  
Petit Filet Mignon with Truffle Demi-Glace and Broiled  
Lobster Tail with Lemon Chive Beurre Blanc

## **DESSERTS**

**VIENNESE** \$13.50  
The Viennese Display offers You and Your Guest a Sweet ending to Your Fairytale Evening: Slice Fresh Fruit and Seasonal Berries, House Baked Cookies, Presentation of Cakes and Tarts, Miniature Pastries Chocolate Covered Strawberries, Cannoli's, Chocolate Truffles, Petits Fours

**BANANAS FOSTER STATION** \$7.50  
Sautéed Bananas in a mixture of Rum, Brown Sugar and Banana Liqueur  
Served over Vanilla Bean Ice Cream

**INTERNATIONAL COFFEE AND CORDIAL STATION** \$12.95  
Freshly Brewed Regular and Decaffeinated Coffee with Complete Cordial Service  
Cordials Including, Amaretto, Anisette, Baileys, B&B, Drambuie, Frangelico  
Grand Marnier, Kahlua and Sambuca Roman with Whipped Cream  
Chocolate Shavings, Cinnamon Sticks and Marshmallows\*

**DONUT DISPLAY** \$6.50  
Variety of Donuts Artfully Presented with Coffee  
(Optional to Add Cold Brew Coffee \$2.00)  
Platters of Assorted Pastries Serves 10 Guests \$45.00 (per platter)  
Platters of Chocolate Covered Strawberries \$45.00 (per platter)

*Prices are per Guest and Subject to 21% Service Charge and NJ Sales Tax.*





# Wedding Day Ready Fare

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## **EARLY MORNING \$15.00**

### **BREAKFAST PASTRY DISPLAY**

Bagels (mini), Assorted Mini Muffins, Croissants, Assorted Danish  
Cream Chesse, Jams, Jellies

## **YOGURT PARFAIT BAR \$14.00**

Individual Greek Yogurt Cups, Granola, Assorted Seasonal Berries  
Brown Sugar, Dried Cranberries, Toasted Almonds, Honey

## **MID-MORNING / AFTERNOON \$14.00**

### **ASSORTED PERSONAL QUICHE**

Tomato, Mozzarella, Basil Quiche ~ Bacon, Onion Swiss Quiche  
Wild Mushroom Quiche ~ Jersey Pork Roll Quiche ~ Crab Asparagus Quiche

## **CRUDITE AND HUMMUS \$12.00**

Assorted Seasonal Vegetables ~ Grilled Flat Bread ~ Assorted Crackers  
Roasted Garlic Hummus

## **SMOKED SALMON PLATTER \$16.95**

Sliced Nova Scotia Smoked Salmon served on Mini Bagels with or without Cream cheese  
Diced Egg, Diced Red Onion, Capers

## **SPECIALTY CHEESE AND FRUIT BOARD \$17.95**

Boucheron ~ Drunken Goat ~ Mt. Tam ~ Humboldt ~ Fog ~ Manchego  
Honeycomb ~ Quiche Paste ~ Fig Jam ~ Cornichons ~ Crostinis  
Smoked Almonds ~ Seasonal Berries

*All Prices are Subject to 21% Service Charge and NJ Sales Tax.  
Specialty Stations are Priced Per Guest for One Hour of Service*



# After Hours Options

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(Each Chafer Serves Approximately 30-40 Guests)

## **FRENCH FRIES**

\$75 Per Chafing Dish

## **CHICKEN FINGERS**

\$165 Per Chafing Dish

## **GRILLED CHEESE**

\$150 Per Chafing Dish

## **MOZZARELLA STICKS**

\$200 Per Chafing Dish

## **MINI PIZZA BAGELS**

\$200 Per Chafing Dish

## **CONEY ISLAND FRANKS**

\$200 Per Chafing Dish

## **BREAKFAST SANDWICHES**

Egg and Cheese and/or Pork Roll, Egg and Cheese

\$6.50 Per Sandwich

*Minimum Service Charge of \$100 Applies  
All Prices are Subject to 21% Service Charge and NJ Sales Tax.*



# *Breakfast Buffet*

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BASKETS OF ASSORTED BAKERIES INCLUDING BAGELS,  
MUFFINS AND CROISSANTS

ASSORTED JUICES

SLICED FRESH SEASONAL FRUIT

ASSORTED CEREALS WITH MILK

OMELETTE STATION WITH APPROPRIATE ACCOMPANIMENTS

WAFFLE STATION WITH FRESH BERRIES AND WHIPPED CREAM

BREAKFAST POTATOES

SAUSAGE

BACON

COFFEE, TEA AND DECAFFEINATED COFFEE

\$28.00 Per Guest  
(Minimum 20 Guests)

*All Prices are Subject to 21% Service Charge and NJ Sales Tax.*

