

OYSTER POINT HOTEL  
BUTLER PASSED

*Flors d'Oeuvres*

*Price Per Person per hour: 10.95  
(Choice of Six:)*

*Steak House Sirloin and Frites*  
*Sushi Tuna Tartar with Watermelon Radish Relish and Wasabi Roe*  
*Wild Mushroom Spanakopita*  
*Shrimp Tempura with Sweet Chili Sauce*  
*BBQ Pulled Pork with Cilantro Corn Puffs*  
*Smoked Salmon and Asparagus Mini Quiche*  
*Black Trumpet Dusted Lamb Chops with Mint Demi*  
*Poached Pear and Walnut Pillows with Brie Fondue*  
*Mini Portobello, Mozzarella, and Roasted Pepper Pizza*  
*Fallen Crab Souffles with Roasted Corn and Andouille Sausage*  
*Tamarind Lacquered Sea Scallops and Papaya Salsa*  
*Jerk Chicken, Jicama and Mango Spring Rolls*  
*Duck and Fig Rillette with Beet Greens and Balsamic Syrup*  
*Vol-au-vent of Lobster and Crab Bouillabaisse*  
*Shrimp Margarita with Roasted Pablano Pineapple Chutney*  
*Honey and Sherry Roasted Lamb Loin with an Olive Pepper Compote*  
*Lemon Lobster Salad with Roasted Artichoke Hearts*  
*Coney Island Franks and Dijon Mustard*  
*Saffron Risotto Telephono with Ossu-Bucco Ragù*  
*Grilled Chicken Quesadilla with Pepper Jack Cheese and Salsa Cruda*  
*Shrimp and Shiitake Rolls with Ponzu*  
*Crab Purse with Ancho-Chili Rémoulade*

<i>Crudite Basket</i>	<i>\$125.00 (up to 75 people)</i>
	<i>\$175.00 (up to 150 people)</i>
<i>Antipasto Mirror</i>	<i>\$250.00 (up to 40 people)</i>
	<i>\$300.00 (up to 75 people)</i>
<i>Fruit and Cheese Display</i>	<i>\$150.00 (up to 75 people)</i>
	<i>\$250.00 (up to 150 people)</i>

*Prices are subject to 7% New Jersey Sales Tax and 19% Service Charge  
This menu is available with Banquet Lunch or Banquet Dinner Menus only*