

OYSTER POINT HOTEL
Holiday Lunch Buffet

PRICE PER PERSON \$39.00
(Minimum of 50 Adults)

SALADS

(Choice of Three)

*Baby Greens with Crumbled Feta, Olives, Artichokes,
Roasted Peppers and White Balsamic Dressing
Chilled Calamari, Shrimp and Mussels Marinated with Extra Virgin Olive Oil and
Lemon on a Bed of Endive, Radicchio and Arugula
Rigatoni Pasta with Mozzarella Cheese, Portobello Mushrooms,
Peppers, Zucchini, Olives and Sundried Tomato Pesto
Baby Greens with Figs, Strawberries, Pine Nuts, Prosciutto di Parma
and Focaccia Croutons*

ENTREES

(Choice of Three)

*Roasted Tilapia with Tomato Fondue and Leek Buerre Blanc
Roasted Pork Loin with Apple Calvados Sauce and Herb Spaetzle
Sautéed Shrimp, Scallops and Orecchiette Pasta tossed with
Autumn Vegetables and a light White Wine Garlic Sauce
Asian Spiced Salmon with an Almond and Cranberry Cous-Cous
Steak Tips with Cremini Mushrooms, Burgundy Wine Sauce and Pappardelle Pasta
Chicken Milanese with Melted Fresh Mozzarella, Oven Roasted Grape Tomatoes and Basil
Pepper Crusted Sirloin of Beef with Roasted Winter Vegetables and Merlot Demi
Seasonal Vegetable Medley and Herb Roasted Red Potatoes
Fresh Rolls and Butter*

DESSERTS

*Holiday Cakes and Tortes
Assorted Holiday Pastries and Cookies
Coffee, Tea and Decaffeinated Coffee*

Prices are subject to 7% New Jersey Sales Tax and 19% Service Charge

OYSTER POINT HOTEL

Holiday Dinner Buffet

PRICE PER PERSON \$52.00
(Minimum of 50 Adults)

SALADS

(Choice of Three)

Chilled Calamari, Shrimp and Mussels Marinated with Extra Virgin Olive Oil and Lemon on a Bed of Endive, Radicchio and Arugula
Rigatoni Pasta with Mozzarella Cheese, Portobello Mushrooms, Peppers, Zucchini, Olives and Sundried Tomato Pesto
Baby Greens with Figs, Strawberries, Pine Nuts, Prosciutto di Parma and Focaccia Croutons
Grilled Shrimp Caesar Salad with Ciabatta Bruschetta

ENTREES

(Choice of Three)

Citrus Crusted Grouper with Champagne Buerre Blanc and Julienne Vegetables
Pepper Crusted Sirloin of Beef with Roasted Winter Vegetables and Merlot Demi
Crab and Cod Cakes with Vegetable Corn Relish and Chipotle Pepper Tartar Sauce
Breast of Chicken with Madeira Mushroom Sauce and Whipped Potatoes
Roasted Pork Loin with Apple Calvados Sauce and Herb Spaetzle
Pomegranate Glazed Salmon with Seasonal Vegetable Cous Cous
Roasted Loin of Veal with Wilted Spinach and Grape Tomatoes

Seasonal Vegetable Medley and Potato
Fresh Rolls and Butter

DESSERTS

Holiday Cakes and Tortes
Assorted Holiday Pastries and Cookies

Coffee, Tea and Decaffeinated Coffee

Prices are subject to 7% New Jersey Sales Tax and 19% Service Charge

OYSTER POINT HOTEL

Holiday Brunch Buffet

PRICE PER PERSON \$50.00

(Minimum of 50 Adults)

Platter of Seasonal Fruit

Breakfast Bread Basket with Assorted Mini Bagels, Muffins, Danish and Croissants

Potatoes O'Brien

Apple Smoked Bacon and Sage Sausage Links

Omelette Station

SALADS

(Choice of Three)

Baby Greens with Pomegranate Port Vinaigrette, Blue Cheese and Candied Pecans

Chilled Shrimp, Calamari and Hearts of Palm Salad

with Citrus and Israeli Cous-Cous

Radicchio, Arugula and Endive with Mozzarella and Grape Tomatoes

Baby Greens with Crumbled Feta, Olives, Artichokes, Roasted Peppers and

White Balsamic Dressing

CARVING STATION

(Choice of One)

Honey Roasted Turkey Breast with Cranberry Orange Chutney

Roasted Leg of Lamb with Mint Pesto and Port Demi

Slow Roasted Ham with Rum Raisin Sauce

ENTREES

(Choice of Three)

Cinnamon French Toast with Seasonal Berries and Whipped Cream

Crab and Cod Cakes with Vegetable Corn Relish and Chipotle Pepper Tartar Sauce

Sautéed Shrimp, Scallops and Orecchiette Pasta tossed with

Autumn Vegetables and a light White Wine Garlic Sauce

Sirloin of Beef with Roasted Winter Vegetables and Merlot Demi

Roasted Pork Loin with Apple Calvados Sauce and Herb Spaetzle

Porcini Dusted Salmon with Mustard Tarragon Sauce

Parmesan Crusted Tilapia with Herb Remoulade and Saffron Rice

Sautéed Breast of Chicken with Madeira Mushroom Sauce

All entrées garnished with appropriate seasonal accompaniments

DESSERTS

Holiday Cakes and Tortes

Coffee, Tea and Decaffeinated Coffee

Prices are subject to 7% New Jersey Sales Tax and 19% Service Charge

OYSTER POINT HOTEL

Holiday Lunch Menu

APPETIZERS

(Choice of One)

*Pumpkin and Mascarpone Ravioli tossed in a
Ginger Cream Sauce and Sweet Potato Crisps
Hearts of Romaine with Kalamata Olives, Focaccia Croutons,
Creamy Garlic and Sundried Tomato Dressing
Gingered Butternut Squash Bisque with Zucchini Bread Croutons and
Pumpkin Seed Oil
Bacon Wrapped Shrimp with Acorn Squash Risotto and Brandied Cranberries
Radicchio, Arugula and Endive with Mozzarella and Grape Tomatoes*

ENTREES

(Choice of Three)

*Sautéed Chicken Scalloppine with Cremini Mushrooms, Artichoke Hearts and Madeira Sauce \$26
Grilled Sirloin with Merlot Demi and Frizzled Red Onions \$31
Porcini and Pepper Seared Salmon with Leek Sauce \$28
Herb Crusted Tilapia with Tarragon Beurre Blanc \$26
Roasted Berkshire Pork Loin with Red Onion Confit and Port Sauce \$25
Seared Medallions of Beef Tenderloin with Béarnaise \$31*

All entrées garnished with appropriate seasonal accompaniments

DESSERTS

(Choice of One)

*Spiced Almond Pear Cake with Tahitian Vanilla Bean Ice Cream
Apple and Blueberry Crumble and White Chocolate Gelato
Godiva White Chocolate Mousse in Dark Chocolate Cups with Raspberry Coulis*

Coffee, Tea and Decaffeinated Coffee

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OYSTER POINT HOTEL

Holiday Dinner Menu

APPETIZERS

(Choice of One)

Lobster Bisque with Cognac and Tarragon Crème Fraîche
Prosciutto di Parma with Strawberries, Figs and Goat Cheese Croustades
Gnocchi tossed with Butternut Squash Cream Sauce and Autumn Vegetables
Vol-au-vent of Shrimp and Crab with Wilted Spinach and Porcini Cream Sauce
Lobster Medallions and Charred Tomato with Crab and Dill Risotto

SALAD

Radicchio, Arugula and Endive with Mozzarella and Grape Tomatoes

ENTREES

(Choice of Three)

*Stuffed Chicken Francaise with Fresh Mozzarella and Prosciutto with
a Sundried Tomato Basil Sauce \$36*
Roast Loin of Veal with a Calvados Apple and Fig Compote \$36
Citrus Crusted Grouper with Champagne Beurre Blanc and Blood Orange Syrup \$44
Sesame Seared Tuna with Pickled Ginger, Wasabi and Lemongrass Beurre Blanc \$45
*Roast Long Island Duckling with a Blackberry Bordelaise
and Orange Segments \$43*
Porcini Dusted Salmon with Mustard Tarragon Sauce \$39
Grilled Filet Mignon Forestiere \$49

All entrées garnished with appropriate seasonal accompaniments

DESSERTS

(Choice of One)

Spiced Almond Pear Cake with Tahitian Vanilla Bean Ice Cream
Apple and Blueberry Crumble and White Chocolate Gelato
Godiva Chocolate Mousse in Dark Chocolate Cups with Raspberry Coulis
Coffee, Tea and Decaffeinated Coffee

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OYSTER POINT HOTEL

BUTLER PASSED

Hors d'Oeuvres

Price Per Person per hour: \$10.95

(Choice of Six:)

Smoked Salmon Tortilla with Sundried Tomato and Herb Cheese
Coney Island Franks with Dijon Mustard
Lobster and Crab Vol-au-vent with Brandy Cream Sauce
Crispy Coconut Shrimp with Coconut Rum Lemongrass Sauce
Greek Pizza with Feta, Olives and Sundried Tomatoes
Teriyaki Salmon Skewer with Orange Horseradish Sauce
Parmesan Crusted Chicken with Alfredo and Honey Mustard
Broccoli Rabe and Sausage Stuffed Mushrooms with Asiago Cheese
Tuna Tempura with Soy Orange and Honey Cumin Dipping Sauces
Mini Crab Cakes and Roasted Pequillo Pepper Rémoulade
Bacon Wrapped Scallops with Hoisin BBQ
Wasabi Tuna Crisps with Chuka Rice
Port Glazed Duck with Dried Fruit Chutney
Spinach and Mushroom Pies
Spicy Lobster and Jicama Rolls
Beef and Scallion a la Plancha
Lamb Loin with Olive and Pepper Compote
Chilled Tuna and Mango Spring Rolls with Wasabi Soy Sauce
Poached Shrimp with an Avocado Papaya Salsa
Mini Duck Prosciutto and Brie Monte Cristos with Lingonberries
Chicken and Cheddar Quesadillas with Guacamole and Salsa
Shrimp Tempura with Sweet Chili Sauce

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

Raw Bar \$12.00

Tuscan Display \$7.00

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

OYSTER POINT HOTEL

Bar Posts

FULL OPEN BAR

\$12.00 per person - 1st hour

\$8.00 per person - 2nd hour

\$6.00 per person - each additional hour

LIMITED OPEN BAR

Limited to Beer, Wine & Soda

\$10.00 per person - 1st hour

\$6.00 per person - 2nd hour

\$5.00 per person - each additional hour

Minimum of 2 hours Open Bar required.

Parties only requesting 1 hour of Open Bar will be charged a \$100.00 set-up fee.

Wine Service is available upon request.

Please ask to see our extensive Wine List.

Prices are subject to 7% New Jersey Sales Tax and 19% Service Charge