

OYSTER POINT HOTEL

Holiday Brunch Buffet

(Minimum of 50 Adults)

Platter of Seasonal Fruit

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

Potatoes O'Brien

Smoked Bacon & Breakfast Sausage

Omelette Station

SALADS

(Choice of Three)

Roasted Beets, Walnuts and Asparagus Salad with Gorgonzola

Oyster Point Hotel Market Salad with House Vinaigrette

Grilled Shrimp Caesar with Ciabatta Bruschetta

Chilled Vegetable Ravioli Salad with Eggplant, Red Peppers & tossed with a Feta Herb Vinaigrette

Poached Pear and Goat Cheese with Baby Greens, Pomegranate Seeds and Sherry Vinaigrette

CARVING STATION

(Choice of One)

Roasted Turkey Breast with Cranberry Orange Sauce and Turkey Gravy

Garlic and Rosemary Roasted Leg of Lamb with Port Sauce

Honey Glazed Ham with Rum Raisin Sauce

ENTREES

(Choice of Three)

Cinnamon French Toast with Mixed Berries & Whipped Cream

Balsamic and Honey Roasted Salmon with Black Pepper

Sautéed Shrimp, Scallops & Cockle Clams Orecchiette Pasta with Oven Roasted Tomatoes,

Virgin Olive Oil and Basil

Chicken Scaloppine with Madeira Mushroom Sauce

Roasted Pork Loin with Prosciutto and Figs

Asiago and Broccoli Rabe Stuffed Founder with Lemon

Veal Scaloppine with Sautéed Spinach, Tomato and Aged Provolone Cheese

Seasonal Vegetable & Potato Selection

Fresh Rolls & Butter

DESSERTS

Holiday Cakes & Tortes

Assorted Holiday Pastries & Cookies

Coffee, Tea & Decaffeinated Coffee

OYSTER POINT HOTEL

Holiday Dinner Buffet

(Minimum of 50 Adults)

SALADS

(Choice of Three)

Roasted Beets, Walnuts and Asparagus Salad with Gorgonzola Vinaigrette
Shredded Duck and Figs with Arugula, Feta, Roasted Chick Peas
and Pomegranate Balsamic Vinaigrette
Cream of Porcini Mushroom with Truffle Cream
Israeli Couscous with Citrus Marinated Poached Shrimp & Calamari
Poached Pear and Goat Cheese with Baby Greens, Pomegranate Seeds and Sherry Vinaigrette

ENTREES

(Choice of Three)

Pan Roasted Shellfish Pasta with Shrimp, Clams and Scallops in a Lobster Scampi
Balsamic and Honey Roasted Salmon with Black Pepper and Ginger
Prosciutto and Sage Roasted Chicken with Fontina Mac n Cheese
Citrus Crusted Grouper with Champagne Beurre Blanc & Julienne Vegetables
Roasted Sirloin of Beef with Winter Vegetables and Red Wine Sauce
Veal Scaloppine with Sautéed Spinach, Tomatoes and Aged Provolone Cheese

Seasonal Vegetable & Potato Selection
Fresh Rolls & Butter

DESSERTS

Holiday Cakes & Tortes
Assorted Holiday Pastries & Cookies

Coffee, Tea & Decaffeinated Coffee

OYSTER POINT HOTEL

Holiday Dinner Menu

APPETIZERS

(Choice of One)

Butternut Squash and Roasted Garlic Gnocchi with Autumn Vegetables

Bacon Wrapped Shrimp with Acorn Squash and Cranberry Risotto

Lobster Bisque with Brandy and Tarragon Cream

Vol-au-vent of Shrimp & Crab with Spinach & Porcini Sauce

Crab & Dill Risotto with Lobster Medallions & Charred Tomato

SALAD

Mixed Greens with Pecans, Blue Cheese & Champagne Cranberry Vinaigrette

ENTREES

(Choice of Three)

Roasted Veal Loin with a Portobello Mushroom Sauce

Chicken Francaise with Fresh Mozzarella, Prosciutto & Sundried Tomato Basil Sauce

Citrus Crusted Grouper with Blood Orange Syrup & Sauce Beurre Blanc

Grilled Filet Mignon Forestiere

Porcini Dusted Salmon with Whole Grain Mustard & Tarragon Sauce

Pan Seared Snapper with a Maple Lemon Glaze

All entrées garnished with appropriate seasonal accompaniments

DESSERTS

(Choice of One)

Eggnog Crème Brûlée

Spiced Almond Pear Cake with Tahitian Vanilla Bean Ice Cream

Apple-Blueberry Crumble with White Chocolate Gelato & Caramel

Godiva White Chocolate Mousse with Berries in a Dark Chocolate Cup

Coffee, Tea and Decaffeinated Coffee

OYSTER POINT HOTEL

BUTLER PASSED

Hors d'Oeuvres

(Choice of Six:)

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

Choice of

*Crudite Basket
Antipasto Mirror
Fruit & Cheese Display*

Raw Bar

Tuscan Display

OYSTER POINT HOTEL

Holiday Lunch Buffet

(Minimum of 50 Adults)

SALADS

(Choice of Three)

Oyster Point Hotel Market Salad with House Vinaigrette

Baby Greens with Pecan, Blue Cheese, Grapes and White Balsamic Dressing

Autumn Couscous Salads with Golden Beets, Roasted Vegetables, Cranberries and Apricots

Butternut Squash and Apple Bisque with Cherries, Green Apples, Pumppernickel Croutons

Baked Goat Cheese with Roasted Fennel, Artichokes and Olives served with Fruit and Crisps

Chicken Caesar Salad with Fresh Mozzarella, Grape Tomatoes, Focaccia Croutons

ENTREES

(Choice of Three)

Pan Seared Tilapia with White Wine Lemon Sauce garnished with Tomato and Basil

Sautéed Shrimp & Cockle Clam Orecchiette Pasta with Oven Roasted Tomatoes,

Virgin Olive Oil and Basil

Asian Spiced Salmon with Pomegranate Beurre Blanc

Steak Tips with Cremini Mushrooms, Burgundy Wine Sauce & Egg Noodles

Pork Medallions with Sauce Charcuterie

Chicken Francaise with Artichokes, Peppers & Oregano

Chef's Seasonal Vegetable & Potato Selection

Fresh Rolls & Butter

DESSERTS

Holiday Cakes and Tortes

Assorted Holiday Pastries & Cookies

Coffee, Tea & Decaffeinated Coffee

OYSTER POINT HOTEL

Holiday Lunch Menu

APPETIZERS

(Choice of One)

Four Onion Soup with Gruyère Cheese Croustades
Sweet Potato Rosti with Duck Confit and Ruby Red Beets
Baby Greens with Pecans, Blue Cheese, Grapes and White Balsamic Dressing
Wild Mushroom and Ricotta Ravioli with Prosciutto and Spaghetti Squash
Radicchio, Arugula & Endive with Fresh Mozzarella & Grape Tomatoes

ENTREES

(Choice of Three)

Sautéed Chicken Scallopine with Portobellos, Artichoke Hearts & Peppers
Porcini & Pepper Seared Salmon with Leek Sauce
Herb Crusted Tilapia with Tarragon Beurre Blanc
Roasted Pork Loin with Red Onion Confit & Port Sauce
Roasted Sirloin with Béarnaise and Merlot Sauces
Broccoli Rabe Stuffed Winter Flounder with Lemon and Saffron Rice
All entrées garnished with appropriate seasonal accompaniments

DESSERTS

(Choice of One)

Pumpkin Cheesse Cake Cinnamon Cream and Berries
Spiced Almond Pear Cake with Tahitian Vanilla Bean Ice Cream
Apple-Blueberry Crumble with White Chocolate Gelato & Caramel
White Chocolate Mousse Pyramid with Dark Chocolate Ganache and Raspberry Coulis

Coffee, Tea and Decaffeinated Coffee