

# Options to Personalize Your Affair

*(\$50.00 attendant fee per station)*

## ***Sauté Stations***

Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto  
Asian Stir Fry with Chicken, Shrimp and Lo Mein  
Spicy Crab and Cod Cakes with Avocado Corn Salsa  
Orecchiette Pasta with Broccoli Rabe, Tomatoes and Peppers with Garlic and Extra Virgin Olive Oil  
Farfalle with Morels, Asparagus and Truffle Butter

## ***Carving Stations***

Honey Mustard and Brown Sugar Glazed Ham  
Roast Tenderloin of Beef with Roasted Shallot Sauce  
Breast of Turkey, Gravy and Cranberry Orange Relish  
Marinated Flank Steak with Merlot Demi and Horseradish Cream  
Grilled Berkshire Pork Loin with Port Wine Cherry Sauce  
Prime Rib with Red Wine Sauce and Horseradish Cream  
Rosemary and Garlic Roasted Rack of Lamb with Port Wine Sauces  
Sesame Seared Sushi Grade Tuna with Wasabi, Soy Sauce and Pickled Ginger  
Herb Roasted Chicken Breast with Marsala Wine Sauce

## ***Peking Duck Station***

With Rice Flour Pancakes, Hoison Sauce, Cucumbers and Scallions

## ***Shrimp Bowl (150 Pieces)***

### ***Raw Bar***

Chilled Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell  
with Cocktail Sauce and Lemon

### ***Sushi Station***

*An elaborate display of sushi served with pickled ginger, wasabi and soy sauce  
Priced Accordingly*

### ***Sushi Platter (200 Pieces)***

### ***Tuscan Display (Minimum 50 people)***

### ***Fruit and Cheese Display***

#### ***Vegetable Crudite***

#### ***Antipasto Mirror***

### ***Additions to Your Reception***

Viennese Table  
International Coffee Station  
Platters of Assorted Pastries  
Chocolate Covered Strawberry Tuxedos  
Custom Carved Ice Sculpture *priced accordingly*

THE  
OYSTER POINT  
HOTEL

*Prices are per person plus 7% NJ State sales tax & 19% service charge*