

# Banquet Lunch Menu

(Your Choice of One)

Ricotta and Pesto Ravioli, Toasted Pine Nuts, Tomatoes and Basil  
Hearts of Romaine, Croutons, Creamy Lemon and Parmesan Dressing

Grilled Portobello with Sun Dried Tomato and Asiago Risotto

Tomato and Mozzarella Tower with Roasted Peppers, Arugula and Balsamic Syrup

Asparagus Velouté with Roasted Cauliflower and Toasted Almonds

The Oyster Point's Market Salad with Seasonal Vegetables and House Vinaigrette

(Choice of Two Options for Tableside Ordering or Three Options with Pre-Counts)

Grilled Berkshire Pork Loin with Whole Grain Mustard Brandy Sauce and Red Onion Confit

Pan Seared Tilapia with a Lemon Basil Shrimp Sauce

Grilled Hanger Steak with Dijon Green Peppercorn Sauce

Flounder and Spinach Pinwheel with Tarragon Sauce

Pomegranate Glazed Salmon with Lemon Grass Buerre Blanc

Lemon Chicken with Artichokes, Capers and Oregano

Turkey Scallopini with Pepper and Portobello Marsala Sauce

Balsamic Grilled Chicken Breast with Champagne Grapes and Riesling Wine Sauce

(Your Choice of One)

Chocolate Molten Cake with Raspberry Gelato

Tahitian Vanilla Bean Crème Brulée with Strawberries

Citrus Tart with Honey Mascarpone and Blackberry Sauce

White Chocolate Cheesecake with Chocolate Dipped Strawberries

## Coffee, Tea and Decaffeinated Coffee

Minimum of 20 Adults

prices are per person

All prices are subject to 7% sales tax and 19% service charge