

Banquet Lunch Menu

Appetizers

(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

Entrées

(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
Grilled Hanger Steak with Dijon Green Peppercorn Sauce
Flounder and Spinach Pinwheel with Tarragon Sauce
Pomegranate Glazed Salmon with Lemon Grass Beurre Blanc
Lemon Chicken with Artichokes, Capers and Oregano
Fresh Herb and Panko Crusted Mahi Mahi with Green Onions,
Sweet Peppadews and Lemon Beurre Blanc
Balsamic Grilled Chicken Breast with Champagne Grapes and Riesling Wine Sauce

Desserts

(Your Choice of One)

Chocolate Molten Cake with Raspberry Gelato
Tahitian Vanilla Bean Crème Brûlée with Strawberries
Citrus Tart with Honey Mascarpone and Blackberry Sauce
White Chocolate Cheesecake with Chocolate Dipped Strawberries

Coffee, Tea and Decaffeinated Coffee

prices are per person
(Minimum of 20 Guests)

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