

# Buffet Lunch Menu

## Appetizers

(Your Choice of Three)

Baby Greens with Poached Pears, Blue Cheese, Toasted Almonds, Currants  
and White Balsamic Vinaigrette

The Oyster Point's Market Salad with House Vinaigrette

Tricolor Salad with Marinated Grape Tomatoes, Grilled Peppers and Mozzarella

Vegetable Crudit  with Roasted Garlic and Herb Vegetable Dip

Shrimp and Crab Chowder with Corn, Chorizo and Yukon Gold Potatoes

Tuscan Vegetable Pasta Salad with Lemon and Parmesan Cheese

Classic Caesar Salad

## Entr es

(Your Choice of Three)

Lemon Chicken with Capers, Tomatoes and White Wine Basil Sauce

Grilled Berkshire Pork Loin with Rosemary and Lemon Roasted Potatoes

Tarragon and Lime Steamed Salmon with Roasted Tomatoes and Spinach

Roasted Sirloin with Garlic Whipped Potatoes and Red Wine Sauce

Pan Seared Tilapia with Lemon Basil and Shrimp Sauce

Turkey Scallopini with Roasted Peppers and Portobello Marsala Sauce

Eggplant Rollatini with Broccoli Rabe and Asiago Cheese

Beef Tenderloin Tips with Bow Tie Pasta, Spinach and Burgundy Mushroom Sauce

Penne Pasta with Chicken, Broccoli and Sun Dried Tomatoes in a Garlic Basil Sauce

## Desserts

(Your Choice of Two)

Seasonal Fresh Fruit and Berries

House Baked Cookies and Brownies

Assorted Mini Cupcakes

## Coffee, Tea and Decaffeinated Coffee

Minimum of 50 Adults

per person

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