



OYSTER POINT HOTEL

Holiday Brunch Buffet

\$51.00 PER PERSON
(Minimum of 50 Adults)

*Platter of Seasonal Fruit
Assorted Mini Bagels, Muffins, Danish and Croissants
Potatoes O'Brien
Smoked Bacon and Breakfast Sausage
Omelette Station
Waffle Station*

SALADS

(Choice of Three)

*Harvest Salad with Red Delicious Apples, Beets, Sunflower Seeds,
Blue Cheese and Cranberry Vinaigrette
Baby Greens with Roasted Beets, Walnuts and Gorgonzola with Sherry Shallot Vinaigrette
Classic Caesar with Tomato Bruschetta
Grilled Vegetable Platter with Sun-Dried Tomato Hummus and Pita Chips
Chef's Seasonal Soup*

CARVING STATION

(Choice of One)

*Roasted Turkey Breast with Cranberry Orange Sauce and Turkey Gravy
Honey Glazed Ham with Rum Raisin Sauce
Marinated Flank Steak*

ENTREES

(Choice of Three)

*Cinnamon French Toast with Mixed Berries and Whipped Cream
Hoisin and Honey Roasted Salmon with Julienne Vegetables
Roasted Pork Loin with Braised Cabbage and Port Cherry Demi
Lemon Chicken with Artichokes, Peppers and Olives
Baked Gemelli with Chicken Prosciutto and Asparagus in
Garlic Cream with Panko Parmesan Crust
Roasted Black Angus Sirloin with Merlot Demi Glaze and Wilted Spinach
Shrimp and Bay Scallop Scampi over Pasta with Tomatoes, Basil and Olive Oil*

*All Entrées Served with Seasonal Vegetable Selections
Fresh Rolls and Butter*

DESSERTS

*Holiday Cakes and Tortes
Assorted Holiday Pastries and Cookies
Coffee, Tea and Decaffeinated Coffee*



OYSTER POINT HOTEL

Holiday Lunch Menu

\$35.00 PER PERSON
(Minimum of 50 Adults)

APPETIZERS

(Choice of One)

Butternut Squash Bisque with Diced Apples and Bacon Bits
Wild Mushroom and Spinach Risotto with Roasted Tomatoes and Grilled Asparagus
Baby Greens with Pecans, Blue Cheese, Grapes and White Balsamic Dressing
Spinach and Pear Salad with Grilled Red Onions and Peppers with Riesling Vinaigrette
Radichio, Arugula and Endive with Fresh Mozzarella and Grape Tomatoes
Pesto and Cheese Ravioli with Fresh Tomatoes, Basil and Pecorino-Romano Cheese

ENTREES

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

Chicken Medallions Sauté with Artichoke Hearts, Roasted Peppers, and Cremini Mushrooms
Flounder and Crab Oregonata, Lemon, White Wine Sauce, Garnished with Peppers and Herbs
Roast New York Strip, Whipped Potatoes and Cabernet Demi-Glace
Baked Eggplant Rollatine with Baby Spinach and Asiago Cheese
Hoisin Honey Glazed Salmon with Lemon Grass and Ginger Sauce
Port and Fig Glazed Pork Loin with Prosciutto and Sage

All entrées garnished with appropriate seasonal accompaniments

DESSERTS

(Choice of One)

Pumpkin Cheese Cake with Cinnamon Cream and Berries
Spiced Almond Pear Cake with Tahitian Vanilla Bean Ice Cream
Apple-Blueberry Crumble with White Chocolate Gelato
Chocolate Molten Cake with Raspberry Gelato

Coffee, Tea and Decaffeinated Coffee



OYSTER POINT HOTEL

Holiday Lunch Buffet

\$40.00 PER PERSON
(Minimum of 50 Adults)

SALADS

(Choice of Three)

*Baked Artichoke and Spinach Dip with Vegetable Crudité and Pita Chips
Harvest Salad with Red Delicious Apples, Beets, Sunflower Seeds, Blue Cheese
and Cranberry Vinaigrette*

*Baby Greens with Pecans, Blue Cheese, Grapes and White Balsamic Dressing
Autumn Couscous Salad with Golden Beets, Roasted Vegetables, Cranberries and Apricots
Butternut Squash Bisque with Cherries, Green Apples and Pumpernickel Croutons
Classic Caesar with Tomato Bruschetta*

ENTREES

(Choice of Three)

*Pan Seared Mahi Mahi with White Wine Shrimp Sauce
Herb Roasted Salmon with Sautéed Spinach and Lemon Buerre Blanc
Roasted Pork Loin with Braised Red Cabbage and Port Wine Cherry Sauce
Shrimp and Bay Scallop Scampi over Pasta with Tomatoes, Basil and Olive Oil
Lemon Chicken with Artichokes, Peppers and Olives
Sautéed Beef Tips and Cremini Mushrooms with Cognac Sauce
Crab Mac and Cheese
Mezza Rigatoni with Sun-Dried Tomato Pesto and Portobello Mushrooms*

*All Entrées Served with Seasonal Vegetable Selections
Fresh Rolls and Butter*

DESSERTS

*Holiday Cakes and Tortes
Assorted Holiday Pastries and Cookies*

Coffee, Tea and Decaffeinated Coffee

OYSTER POINT HOTEL

Holiday Cocktail Reception

Butlered Hors d'Oeuvres

(Choice of Six)

Mini Black Angus Cheeseburgers with Shredded Lettuce and Special Sauce

Parmesan Truffle Fries with Tarragon Mayo and House Ketchup

Grilled Mini Turkey and Rye Rubens with Chipotle Pepper Remoulade

Coney Island Franks with Spicy Brown Mustard and Ketchup

Grilled Flat Bread Pepperoni Pizza (Vegetarian upon request)

Bacon Wrapped Scallops with Hoisin BBQ

Pepper Seared Tuna Spoons with Soy Marin Sauce and Wasabi

Chicken Quesadillas with Pico de Gallo

Spicy Shrimp and Avocado Inside Out Roll with Wasabi Soy Sauce

Duck Prosciutto and Cantaloupe with Balsamic Syrup

BBQ Pork Sliders on Potato Buns with Cheddar Cheese

New England Lobster Roll

Ancho Chile Spiced Crab Cakes with Cilantro Cream

Mediterranean Vegetable Tortilla with Hummus and Feta

Shrimp and Crab Salad with Mango and Jicama on a Cucumber Crisp

Blackened Tuna Kabob with Horseradish Cream

Seafood Ceviche Spoon with Cilantro and Lime

Parmesan Crusted Chicken with Alfredo and Honey Mustard

Broccoli Rabe and Sausage Stuffed Mushrooms with Asiago Cheese

Shrimp Tempura with Sweet Chili Sauce

Shrimp Cocktail Shots with Wasabi Guacamole and Cocktail Sauce

Bloody Mary Oyster Shooters with Pickled Jalapeño

Grilled Baby Lamb Chop with Mint Red Wine Sauce (\$2.95 Additional Per Person)

Choice of:

Vegetable Crudite Basket

or

Fruit and Cheese Display

\$19.95 per person per hour

OYSTER POINT HOTEL

Holiday Cocktail Reception

\$43.00 PER PERSON

Butlered Hors d'Oeuvres

(Choice of Six)

Mini Black Angus Cheeseburgers with Shredded Lettuce and Special Sauce
Parmesan Truffle Fries with Tarragon Mayo and House Ketchup
Grilled Mini Turkey and Rye Rubens with Chipotle Pepper Remoulade
Coney Island Franks with Spicy Brown Mustard and Ketchup
Grilled Flat Bread Pepperoni Pizza (Vegetarian upon request)
Bacon Wrapped Scallops with Hoisin BBQ
Pepper Seared Tuna Spoons with Soy Marin Sauce and Wasabi
Chicken Quesadillas with Pico de Gallo
Spicy Shrimp and Avocado Inside Out Roll with Wasabi Soy Sauce
Duck Prosciutto and Cantaloupe with Balsamic Syrup
BBQ Pork Sliders on Potato Buns with Cheddar Cheese
New England Lobster Roll
Ancho Chile Spiced Crab Cakes with Cilantro Cream
Mediterranean Vegetable Tortilla with Hummus and Feta
Shrimp and Crab Salad with Mango and Jicama on a Cucumber Crisp
Blackened Tuna Kabob with Horseradish Cream
Seafood Ceviche Spoon with Cilantro and Lime
Parmesan Crusted Chicken with Alfredo and Honey Mustard
Broccoli Rabe and Sausage Stuffed Mushrooms with Asiago Cheese
Shrimp Tempura with Sweet Chili Sauce
Shrimp Cocktail Shots with Wasabi Guacamole and Cocktail Sauce
Bloody Mary Oyster Shooters with Pickled Jalapeño
Grilled Baby Lamb Chop with Mint Red Wine Sauce (\$2.95 Additional Per Person)

Fruit and Cheese Display

Stations

(Choice of One)

Mashed Potato and Mac and Cheese Bar*

Choice of Two: Roasted Garlic, Yukon Gold, Peruvian Blue, Pesto Mashed, Sweet Potato
Choice of One: Cavatappi or Gemelli Pasta (White Cheddar or Yellow Cheddar)
Choice of Five Toppings: Bacon, Cheddar, Pico De Gallo, Chives, Buffalo Chicken,
Broccoli Florets, Roasted Red Peppers, Seared Jalapeños, Toasted Parmesan Bread Crumbs,
Red Eye Gravy, Pesto Blue Cheese, Sriracha Ranch, Sautéed Mushrooms

Carving Station*

(Choice of Two)

Honey Mustard and Brown Sugar Glazed Ham, Breast of Turkey, Gravy and
Cranberry Orange Relish, Marinated Flank Steak with Merlot Demi and Horseradish Cream,
Herb Roasted Chicken Breast with Marsala Wine Sauce

Choice of One:

Sauté Station*

(Choice of One)

Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto or Orecchiette Pasta
with Broccoli Rabe, Tomatoes and Peppers with Garlic and Extra Virgin Olive Oil

Pierogi and Kielbasa Station*

Pierogi, Kielbasa, Sauerkraut, and Potato Pancakes Served with Sour Cream, Applesauce and
Deli Mustard Slider Griddle Mini Black Angus Burgers, Turkey Burgers, Waffle Fries, Ketchup and Pickles

Slider Griddle*

Mini Black Angus Burgers, Turkey Burgers, Waffle Fries, Ketchup and Pickles

Holiday Cookies and Brownies

Coffee, Tea and Decaffeinated Coffee

**\$75 Attendant Fee*

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

2019



OYSTER POINT HOTEL

Holiday Dinner Buffet

\$56.00 PER PERSON
(Minimum of 50 Adults)

SALADS

(Choice of Three)

*Baby Greens with Roasted Beets, Walnuts, Gorgonzola
and Sherry Shallot Vinaigrette*

*Boston Bibb with Goat Cheese, Cherries, Pecans and Raspberry Vinaigrette
Cream of Porcini Mushroom with Truffle Cream*

*Israeli Couscous with Citrus Marinated Poached Shrimp and Calamari
Harvest Salad with Red Delicious Apples, Beets, Sunflower Seeds, Blue Cheese
and Cranberry Vinaigrette*

ENTREES

(Choice of Three)

*Mezza Rigatoni Scampi with Shrimp, Bay Scallops and Clams
Hoisin and Honey Roasted Salmon with Spicy Bok Choy*

*Citrus Crusted Grouper with Champagne Beurre Blanc and Julienne Vegetables
Roast New York Strip, Whipped Potatoes and Cabernet Demi-Glace*

Chicken Medallions Sauté with Artichoke Hearts, Roasted Peppers and Cremini Mushrooms

Maple Roasted Chicken with Apple Wood Smoked Bacon and Sage

Mezza Rigatoni with Sun-Dried Tomato Pesto and Portobello Mushrooms

*All Entrées Served with Seasonal Vegetable Selections
Fresh Rolls and Butter*

DESSERTS

Holiday Cakes and Tortes

Assorted Holiday Pastries and Cookies

Coffee, Tea and Decaffeinated Coffee



OYSTER POINT HOTEL

Holiday Dinner Menu

PRICES ARE PER PERSON
(Minimum of 20 Adults)

APPETIZERS

(Choice of One)

Sweet Potato Gnocchi and Roasted Garlic Sauce with Autumn Vegetables
Bacon Wrapped Shrimp with Butternut Squash and Cranberry Couscous
Lobster Bisque with Brandy and Tarragon Cream
Dill Risotto with Lobster Medallions and Charred Tomato
Crab Cake with Roasted Beets, Apples and Mustard Vinaigrette

SALADS

(Choice of One)

Mixed Greens with Pecans, Blue Cheese and Champagne Cranberry Vinaigrette
Hearts of Romaine, Croutons, Creamy Lemon and Parmesan Dressing

ENTREES

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

Chicken Francaise with Fresh Mozzarella, Prosciutto and Sun-Dried Tomato Basil Sauce \$42
Citrus Crusted Grouper with Blood Orange Beurre Blanc \$48
Grilled Filet Mignon Forestiere \$53
Porcini Dusted Salmon with Whole Grain Mustard and Tarragon Sauce \$44
Veal Paillard with Tomato, Spinach and Aged Provolone \$45
Roast New York Strip with Whipped Potatoes and Cabernet Demi-Glace \$49

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 and Caramel Drizzle
Mississippi Mud Pie with Dulce de Leche Gelato

Coffee, Tea and Decaffeinated Coffee



OYSTER POINT HOTEL

Holiday Punch Bowls

HOLIDAY PUNCH BOWLS

(2 Gallons Serving Approximately 35-40 Glasses Each)

WINTER SPICED SANGRIA

Red Wine, Black Cherry Soda, Pomegranate Juice, Brandy and Triple Sec

Garnishes with: Sliced Apples, Pears, Oranges and Cinnamon Sticks

\$210 per bowl

SPARKLING CINNAMON PUNCH

Vodka, Champagne, Cinnamon and Lemon Juice

Garnishes with: Sliced Apples and Cinnamon Sticks

\$195 per bowl

GINGERY POMEGRANATE PUNCH

Pomegranate Juice, Vodka, Ginger Beer, Pomegranate Liqueur,

Apple Juice and Fresh Lime Juice

Garnished with: Thinly Sliced Limes and Cinnamon Sticks

\$195 per bowl

OYSTER POINT HOTEL

Bar Pricing

FULL OPEN BAR

\$12.00 per person - 1st hour

\$8.00 per person - 2nd hour

\$6.00 per person - each additional hour

LIMITED OPEN BAR

Limited to Beer, Wine and Soda

\$10.00 per person - 1st hour

\$6.00 per person - 2nd hour

\$5.00 per person - each additional hour

Minimum of 2 Hours Open Bar Required on Friday and Saturday Evenings

Wine Service is available upon request

Please ask to see our extensive Wine List