

# 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 Adults)

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