

Buffet Lunch Menu

Appetizers

(Your Choice of Three)

The Oyster Point Market Salad with House Vinaigrette

Tricolor Salad with Marinated Grape Tomatoes, Grilled Zucchini, Fresh Mozzarella and Focaccia Croutons.

Vegetable Crudite with Pesto-Bleu Cheese Dip

Rock Shrimp Chowder with Yukon Gold Potato, Chargrilled Corn and Andouille Sausage

Tuscan Vegetable and Gemelli Salad with Pecorino Romano and Fig Balsamic

Classic Caesar Salad

Baby Greens Tossed with Poached Pears, Bleu Cheese, Cucumber, Toasted Almonds,
Currants and white Balsamic Vinaigrette

Entrées

(Your Choice of Three)

Lemon Chicken sautéed with Capers, Tomatoes, Fresh Chive and Chardonnay Sauce

Peppercorn Roasted Boneless Pork Loin served with Smoked Cheddar Cavatappi

Grilled Fillet of Salmon with Garlic Roasted Grape Tomatoes and Baby Spinach

Roast New York Strip, Whipped Potatoes, Cabernet Demi-Glace

Baked Eggplant Rollatini with Baby Spinach and Asiago Cheese

Grilled Chicken Breast, Broccoli Florette, Sun Dried Tomato, Basil Pesto, Mezza Rigatoni

Fresh Herb and Panko Crusted Fillet of Mahi-Mahi with Green Onion,
Sweet Peppadews and Lemon Buerre Blanc

Desserts

(Your Choice of Two)

Seasonal Fresh Fruit Platter

House Baked Cookies and Brownies

Nutella Cheesecake

Tiramisu

Coffee, Tea and Decaffeinated Coffee

prices are per person

(Minimum of 50 Adults)

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