



OYSTER POINT HOTEL

Holiday Lunch Buffet

PRICES ARE 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 & Butter*

CARVING STATION

(Choice of One)

*Herb Roasted Chicken
Smoked Lundy Ham
Roasted Turkey Breast
Marinated Flank Steak*

DESSERTS

*Holiday Cakes and Tortes
Assorted Holiday Pastries and Cookies*

Coffee, Tea and Decaffeinated Coffee

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



OYSTER POINT HOTEL

Holiday Dinner Buffet

PRICES ARE 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 & Calamari
Harvest Salad with Red Delicious Apples, Beets, Sunflower Seeds, Blue Cheese
and Cranberry Vinaigrette*

ENTREES

(Choice of Three)

*Shrimp and Bay Scallop Scampi over Pasta with Tomatoes, Basil and Olive Oil
Hoisin and Honey Roasted Salmon with Spicy Bok Choy*

*Citrus Crusted Grouper with Champagne Beurre Blanc & Julienne Vegetables
Roasted Sirloin of Beef with Winter Vegetables and Red Wine Sauce*

*Chicken Scallopini with Sautéed Spinach, Tomatoes and Aged Provolone Cheese
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 & Butter*

CARVING STATION

(Choice of One)

Herb Roasted Chicken

Smoked Lundy Ham

Roasted Turkey Breast

Marinated Flank Steak

DESSERTS

Holiday Cakes & Tortes

Assorted Holiday Pastries & Cookies

Coffee, Tea & Decaffeinated Coffee

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

OYSTER POINT HOTEL

Holiday Brunch Buffet

PRICES ARE PER PERSON

(Minimum of 50 Adults)

Platter of Seasonal Fruit

Assorted Mini Bagels, Muffins, Danish & Croissants

Potatoes O'Brien

Smoked Bacon & 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 & 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 & Butter

DESSERTS

Holiday Cakes & Tortes

Assorted Holiday Pastries & Cookies

Coffee, Tea & Decaffeinated Coffee

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



OYSTER POINT HOTEL

Holiday Lunch Menu

PRICES ARE 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
Radicchio, Arugula & Endive with Fresh Mozzarella & 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)

Sautéed Chicken Scallopini with Portobellos, Artichoke Hearts & Peppers
Flounder and Crab Oreganata, Lemon, White Wine Sauce,
Garnished with Peppers and Herbs

Roasted Sirloin with Cremini Mushroom Red Wine Sauce

Four Cheese Eggplant Rollatini with Fresh Tomato and Basil Sauce

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

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



OYSTER POINT HOTEL

Holiday Dinner Menu

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
Vol-au-Vent of Shrimp & Crab with Spinach & Porcini Sauce
Dill Risotto with Lobster Medallions & Charred Tomato
Crab Cake with Roasted Beets, Apples and Mustard Vinaigrette

SALADS

(Choice of One)

Mixed Greens with Pecans, Blue Cheese & 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 & Sun-Dried Tomato Basil Sauce
Citrus Crusted Grouper with Blood Orange & Beurre Blanc
Grilled Filet Mignon Forestiere
Porcini Dusted Salmon with Whole Grain Mustard & Tarragon Sauce
Veal Scallopini with Tomato, Spinach and Aged Provolone
Grilled Sirloin and Crab Cake with Red Wine Demi
and Whole Grain Mustard Sauce

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 & Caramel Drizzle
Mississippi Mud Pie with Dulce de Leche Gelato

Coffee, Tea and Decaffeinated Coffee

Minimum of 20 Adults

Prices are Per Person

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

OYSTER POINT HOTEL

Holiday Cocktail Reception

Butlered Hors d'Oeuvres

Your 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

Prices are per person per hour (In conjunction with banquet lunch or banquet dinner menus)

Additional Enhancements

Artichoke and Spinach Boule
Antipasto Mirror (up to 75 people)
(up to 150 people)
Fruit and Cheese Display (up to 75 people)
(up to 150 people)
Vegetable Crudité (up to 75 people)
(up to 150 people)
Shrimp Bowl (150 pieces)

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OYSTER POINT HOTEL

Holiday Cocktail Reception

Butlered Hors d'Oeuvres

Your 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

Choice of:

Vegetable Crudite Basket

or

Fruit and Cheese Display

Prices are per person per hour

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OYSTER POINT HOTEL

Bar Pricing

FULL OPEN BAR

Prices are per person - 1st hour

Prices are per person - 2nd hour

Prices are per person - each additional hour

LIMITED OPEN BAR

Limited to Beer, Wine & Soda

Prices are per person - 1st hour

Prices are per person - 2nd hour

Prices are 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

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