

# 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*



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

## *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 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*