

# Options to Personalize Your Affair

(\$100.00 Attendant Fee Per Station\*)

## Sauté Stations\*

Penne with Wild Mushrooms, Spinach and Sun Dried Tomato Pesto  
Asian Stir Fry with Chicken, Shrimp and Lo Mein  
Spicy Crab and Cod Cakes with Avocado Corn Salsa  
Orecchiette Pasta with Broccoli Rabe, Tomatoes and Peppers with Garlic and Extra Virgin Olive Oil  
Casarecca Pasta tossed in Spicy Vodka sauce with Prosciutto, Red Pearl Onions and Calabrian Chili

## Carving Stations\*

Honey Mustard and Brown Sugar Glazed Ham  
Roast Joint of Beef with Roasted Shallot Sauce  
Breast of Turkey, Gravy and Cranberry Orange Relish  
Marinated Flank Steak with Merlot Demi and Horseradish Cream  
Grilled Berkshire Pork Loin with Port Wine Cherry Sauce  
Prime Rib with Red Wine Sauce and Horseradish Cream  
Rosemary and Garlic Roasted Rack of Lamb with Port Wine Sauce  
Whole Side of Atlantic Salmon with Lemon Zest, Butter and White Wine  
Herb Roasted Chicken Breast with Marsala Wine Sauce

## Peking Duck Station\*

With Rice Flour Pancakes, Hoison Sauce, Cucumbers and Scallions

## Raw Bar

Chilled Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell  
with Cocktail Sauce and Lemon

## Shrimp Bowl (150 Pieces)

## Sushi Platter (200 Pieces)

## Tuscan Display

(Minimum 50 People)

## Fruit and Cheese Display

(up to 75 people) (up to 150 people)

## Vegetable Crudité

(up to 75 people) (up to 150 people)

## Antipasto Mirror

(up to 75 people) (up to 150 people)

## Additions to Your Reception

Viennese Table  
International Coffee Station  
Platters of Assorted Pastries Serves 10 Guests per platter  
Chocolate Covered Strawberry per platter  
Custom Carved Ice Sculpture Priced Accordingly

All Prices are Subject to NJ Sales Tax and 21% Service Charge

THE  
OYSTER POINT

H O T E L