



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 \$45
Citrus Crusted Grouper with Blood Orange Beurre Blanc \$48
Grilled Filet Mignon Forestiere \$55
Porcini Dusted Salmon with Whole Grain Mustard and Tarragon Sauce \$46
Veal Paillard with Tomato, Spinach and Aged Provolone \$50
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