



OYSTER POINT HOTEL

Holiday Lunch Menu

\$38.00 PER PERSON
(Minimum of 20 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
Radichio, Arugula and Endive with Fresh Mozzarella and 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)

Chicken Medallions Sauté with Artichoke Hearts, Roasted Peppers, and Cremini Mushrooms
Flounder and Crab Oregonata, Lemon, White Wine Sauce, Garnished with Peppers and Herbs
Roast New York Strip, Whipped Potatoes and Cabernet Demi-Glace
Baked Eggplant Rollatine with Baby Spinach and Asiago Cheese
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