OYSTER POINT HOTEL



\$47.00 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 and Butter

DESSERTS

Holiday Cakes and Tortes Assorted Holiday Pastries and Cookies

Coffee, Tea and Decaffeinated Coffee