



OYSTER POINT HOTEL

*Holiday Lunch Menu*

\$43.00 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*