

OYSTER POINT HOTEL



\$69.00 PER PERSON (Minimum of 50 Adults)

SALADS

(Choice of Three)

Baby Greens with Roasted Beets, Walnuts, Gorgonzola

and Sherry Shallot Vinaigrette

Boston Bibb with Goat Cheese, Cherries, Pecans and Raspberry Vinaigrette

Cream of Porcini Mushroom with Truffle Cream

Israeli Couscous with Citrus Marinated Poached Shrimp and Calamari

Harvest Salad with Red Delicious Apples, Beets, Sunflower Seeds, Blue Cheese

and Cranberry Vinaigrette

ENTREES

(Choice of Three)

Mezza Rigatoni Scampi with Shrimp, Bay Scallops and Clams
Hoisin and Honey Roasted Salmon with Spicy Bok Choy
Citrus Crusted Grouper with Champagne Beurre Blanc and Julienne Vegetables
Roast New York Strip, Whipped Potatoes and Cabernet Demi-Glace
Chicken Medallions Sauté with Artichoke Hearts, Roasted Peppers and Cremini Mushrooms
Maple Roasted Chicken with Apple Wood Smoked Bacon and Sage
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