



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 Three Options for Table-side)

Chicken Francaise with Fresh Mozzarella, Prosciutto and Sun-Dried Tomato Basil Sauce

Citrus Crusted Grouper with Blood Orange Beurre Blanc

Grilled Filet Mignon Forestiere

Porcini Dusted Salmon with Whole Grain Mustard and Tarragon Sauce

Veal Paillard with Tomato, Spinach and Aged Provolone

Roast New York Strip with Whipped Potatoes and Cabernet Demi-Glace

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

\$65.00 per person

All prices are subject to NJ sales tax and 21% service charge

2022