Banquet Dinner Menu

Appetizers

(Choice of one)

Veal Ravioli with Asparagus Tips and Morel Cream Sauce

Shellfish Bisque with Lobster, Shrimp, Crab, and Tarragon Crème Fraiche

Crispy Strudel of Chicken and Spinach with a Boursin Velouté

Prosciutto d' Parma with Goat Cheese Croustades, Strawberries, Black Mission Figs, and Port Wine Syrup

Rock Shrimp and Saffron Risotto with Medallions of Lobster

Coriander Seared Diver Scallop with Purple Sticky Rice and Cardamom Scented Carrot Nagé

Napoleon of Buffalo Mozzarella, Grilled Asparagus, and Vine Ripe Tomatoes
drizzled with Extra Virgin Olive Oil

Salads

(Choice of one)

Hearts of Romaine with Sourdough Croutons, Pecorino Romano,
and Creamy Lemon and Anchovy Dressing

Baby Greens with Goat Cheese, Dried Cherries, Walnuts and a Raspberry Vinaigrette

Entrées

Roasted Loin of Veal with Cremini Mushrooms and Syrah Simmered Onions

Hazelnut Romesco Roasted Grouper with Yellow Tomato Coulis and Balsamic Syrup

Roasted French Breast of Chicken with Carmelized Shallots, Morels and Foie Gras Maderia Glace

Grilled Filet Mignon with Carmelized Cippolini Onions, Shiitake Mushrooms and Tarragon Demi

Pink Peppercorn Seared Halibut with Preserved Citrus Relish and Green Herb Fumé

Roasted Rack of Lamb with Lemon Pignoli Crust and Port Wine Sauce

Maryland Crab and Rock Shrimp Cakes with Ancho Chili Remoulade

All Entrees are served with Chef's Selection of Seasonal Accompaniments

Dessert

(Choice of one)

Cheesecake with Strawberry Sauce

Classic Crème Brûlée

Chocolate Molten Cake with Raspberry Gelato

Baked Apple Crisp topped with Vanilla Ice Cream

Coffee, Tea and Decaffeinated Coffee

prices are per person
plus 7% sales tax & 19% gratuity

THE OYSTER POINT HOTEL