Options to Personalize Your Affair

Sauté Stations

Penne with Wild Mushrooms, Spinach and Sundried Tomato Pesto
Asian Stir Fry with Chicken, Shrimp and Lo Mein
Spicy Crab and Cod Cakes with Avacado Corn Salsa
Orecchiette with Sweet and Hot Sausage, Peas and Garlic Oil
Farfalle with Morels, Asparagus and Truffle Butter

Carving Stations

Baked Fleur De Lis Ham with Honey Mustard and Brown Sugar Glaze
Roast Tenderloin of Beef with Roasted Shallot Sauce
Breast of Turkey with a Fresh Cranberry and Fruit Compote
Mustard and Herb Crusted Rack of Baby Lamb
Roast Sirloin of Beef with Merlot Sauce
Marinated Flank Steak

Peking Duck Station

with Rice Flour Pancakes, Hoisin Sauce, Cucumbers and Scallions

Shrimp Bowl

Raw Bar

Cocktail Shrimp, Little Neck Clams and Oysters with Classical Garnish

Sushi Station

Priced Accordingly

Antipasto Display

Caviar Station

Petrosian Caviar Imported from Russia
Beluga 250 gr. - market price
Osetra 250 gr. - market price
Sevruga 250 gr. - market price
Caviar Service includes Traditional Condiments and Toast Points

Additions to Your Reception

Viennese Table
International Coffee Station
Platters of Assorted Pastries
Chocolate Covered Strawberry Tuxedos
Custom Carved Ice Sculpture priced accordingly

THE OYSTER POINT HOTEL

Priced Per Person plus NJ State Sales Tax and 19% Service Charge