

Buffet Dinner Menu

Appetizers

Your Choice of Three

Dilled Shrimp, Crab and Avocado Salad with Grilled Asparagus and Citrus Vinaigrette

Eggplant Ravioli with Sweet Peppers, Oregano and Sundried Tomatoes

Lobster and Portobello Chowder with Grilled Corn and Crispy Pancetta

Prosciutto d'Parma with Arugula and Melon Parisienne

Figs, Goat Cheese and Herb Salad with Spicy Pecans and Port Wine Vinaigrette

Tuscan Grilled Vegetables and Mozzarella Platter with Red Romaine, Opal Basil and Ciabatta Bruschetta

Toasted Almond and Maple Glazed Baked Brie with Black Currants and Raisin Nut Wafers

Entrées

Your Choice of Three

Roast Loin of Veal with a Fricassee of Wild Mushrooms, Leeks and Maderia

Rock Shrimp and Crab Lasagna with Spinach and Shiitake

Coriander Dusted Tuna with Wasabi Ginger Vinaigrette and Stir Fried Vegetables

Herb Roasted Sirloin of Beef with Pancetta, Pearl Onions and Wilted Spinach

Sautéed Chicken Saltimbocca with Prosciutto, Fontina Cheese and Sage

Herb d'Provence Crusted Salmon with a Blood Orange Sauce

Hazelnut Romesco Roasted Grouper with Yellow Tomato Coulis and Balsamic Syrup

Sautéed Breast of Chicken with Cremini Mushrooms and Marsala Reduction

Shrimp and Chicken Paella with Clams, Mussels and Chorizo Sausage

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

Dessert

Seasonal Fresh Fruits and Berries

Chef's Selection of Desserts

Coffee Service

Minimum of 50 Adults

plus 7% sales tax & 19% gratuity

THE OYSTER POINT

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