

“The Oasis Package”

The Oasis Package offers both buffet and plated dinner options and includes a complimentary Hors D’oeuvre reception for your guests.

Oasis Hors D’oeuvre Selection

Elegantly displayed fresh Vegetable Crudit  with our Buttermilk Ranch Dip
Mediterranean Antipasto Platter of Grilled Vegetables, Green & Black Olives,
Provolone & Mozzarella Cheeses
Hummus & Babaganoush with Pita Bread Points

The Oasis Stylish Buffet Celebration

Your Buffet selections will include your choice of Salads, served with fresh House Baked Dinner Rolls and Butter Rosettes, two Main Dish Entrees (additional Entrees \$3.00) as well as a Pasta Side Dish Selection and two choices of accompaniments

Oasis Salad Selections

Your choice of one, available for Buffet Presentation or Plated

The Red Letter Salad: A lettuce blend of fresh baby greens, iceberg, and romaine lettuce garnished with English cucumbers and grape tomatoes with your choice of two dressings

Edward’s Caesar Salad: Hearts of Romaine tossed in our Balsamic Caesar Dressing with Garlic toasted Croutons and Parmesan Cheese

Oasis Buffet Entr  Selections

Chicken Marsala: boneless breast, pan seared in olive oil, in a delicate sauce of hand sliced moonlight mushrooms reduced with garlic, white wine, chicken stock and finished with sweet Marsala wine

Chicken Piccata: pan seared boneless breast of chicken simmered with capers, parsley, White wine and lemon juice then finished with whole butter, a timeless classic dish

Chicken Ambassador: boneless breast chicken filled with hearty wild rice, walnut and Granny Smith apple stuffing then oven baked, and sliced, and topped with a Bourbon chicken velout 

Roasted Prime Rib: U.S.D.A. choice aged prime rib, dusted with select seasonings then slow oven roasted, sliced and finished with a pepper au jus, served with creamy Horseradish sauce on the side.

This selection is available Chef attended hand sliced for your buffet at a nominal additional charge.

Beef Stroganoff: U.S.D.A. prime sirloin tips seared in olive oil then braised in a sauce of mushrooms, red onions and a fresh chive and sour cream flavored roasted beef stock, served with herb buttered noodles.

Oven Roasted Pork Loin: grain fed, seasoned with fresh herbs, slow roasted and thinly sliced. Finished with a whole grain mustard and caramelized onion gravy.

Oasis Buffet Entr  Selections continued

English Style Orange Roughy: New Zealand cold water catch, topped with a sherry bread crumb mixture, oven baked in white wine, lemon juice and fresh drawn butter then finished with a rich Mornay sauce

Baked Boston “Day Boat” Cod: oven roasted at high heat to sear in a marinade of champagne, lemon and lime zest with fresh cilantro. Finished with a roasted garlic butter and fresh parsley.

Salmon N’orlean’s: farm raised, our salmon is baked in a wine and drawn butter sauce then dusted with New Orleans style Cajun seafood seasoning and finished with spice herb butter.

Oasis Buffet, Pasta Side Dish Selections

Penne Marinara: a semolina enriched penne noodle tossed with our homemade California tomato marinara and topped with grated Italian cheeses and freshly chopped parsley.

Farfalle Alfredo: Bow-ties! Tossed in a house-made Alfredo sauce of roasted garlic, freshly ground black pepper and heavy cream with grated, aged Romano cheese.

Ziti Puttanesca: a spicy variety of flavors with roasted garlic, banana peppers, black olives, fresh basil, shredded carrots and diced tomatoes tossed with al dente cooked Ziti in your choice of olive oil or homemade marinara sauce

Carbonara: tender peas and julienne smoked ham tossed with a light cream sauce.

Tomato & Basil Pesto: diced ripe Tomato tossed with linguine pasta and our own Basil Pesto sauce.

Oasis Buffet, Accompaniment Selections

Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Mediterranean Rice Pilaf

Whole Green Beans, Almandine

California Fresh Vegetable Medley

Sugar-Glazed Carrots

The Oasis Elegant Plated Dinner

Your selection will include your choice of Salads, served with fresh House Baked Rolls and Butter Rosettes. Main Dish Entrée beautifully garnished, as well as two choices of accompaniments. Should you choose to offer two entrée selections from this section there will be an additional \$3.00 per guest. You may offer your guests one Vegetarian Entrée option, all guests selecting the Vegetarian option will receive the same dinner with the Chef’s Choice of appropriate accompaniments.

Oasis Plated Dinner Entrée Selections

Oak Barrel Marinated Filet of Sirloin: U.S.D.A. private reserve aged sirloin, will surprise all your guests with its rich flavor and tender texture. Char-grilled medium and finished with our smoked herb demi-glace.

Beef Short Ribs “Osso Bucco” Style: Burgundy wine and herb marinated, crosscut short ribs seared in olive oil and braised with mirepoix vegetables of roasted celery, carrots and onions finished with a rich demi-glace.

Smoked Stuffed Pork Loin: slow roasted, wrapped in cured, smoked apple wood bacon filled with country style Current and Sage Stuffing then served thick sliced and finished with stewed tomato sauce.

Chicken Provençal: boneless, skinless chicken breast seared in olive oil to assure tenderness then oven baked crumbled Feta cheese and flat leaf Italian parsley.

Chicken Florentine: a mixture of fresh baby spinach, roasted pine nuts, shallot and shitake mushroom stuffing fill this boneless, skinless chicken breast. It is oven baked, sliced and plated on a pool of rich creamy spinach and Swiss cheese sauce.

Chicken Tangier: boneless, skinless chicken breast sautéed with Apples, Hazelnuts and Shiitake Mushrooms finished with a Calvados Brandy Cream Sauce.

Oven Roasted Caribbean Salmon: fresh salmon fillet dusted with Caribbean jerk seasoning baked in cane sugars and citrus served with a spicy tomato-mango salsa.

Grilled Blue Marlin: Long line caught, this game fish comes from the island waters, hand trimmed marinated steaks are char-grilled and served with a roasted corn, black bean and cilantro salsa.

Scrod Casino: New England baby Cod fillet topped with baby Shrimp in a classic Casino Butter of roasted red and green peppers, shallots, garlic and smoked bacon.

Choose your accompaniments from the Oasis Buffet, Accompaniment Selections