

“The Romance Package”

The Romance Package offers both Buffet and Plated Dinner options and includes a complimentary Hors D’oeuvre reception for your guests.

Romance Hors D’oeuvre Selection

Seasonal fresh Fruits & Berries with our Honey Yogurt Dip
Elegantly displayed fresh Vegetable Crudit  with our Buttermilk Ranch Dip
Mediterranean Antipasto Platter of Grilled Vegetables, Green & Black Olives,
Provolone & Mozzarella Cheeses, Salami, Cappelletti & Pepperoni with Focaccia &
Italian Bread
Hummus & Babaganoush with Pita Bread Points

Romance Package Stylish Buffet Celebration

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

Romance Salad Selections

Select a Salad from the Oasis Selections or a

California Field Greens Salad: Field Greens, Arugula and baby Spinach topped with Cinnamon roasted walnuts and served with a Raspberry Vinaigrette

Romance Buffet Entr e Selections

Chicken Scarpalla: red onion, bacon and mushrooms saut ed in red wine and whole butter served atop pan seared boneless, skinless breast of chicken

Chicken Cordon Bleu: chicken breast stuffed with gruyere, sliced smoked ham and a cream cheese and Dijon mustard blend. This timeless dish is then oven roasted, sliced and served napped with a fresh herb chicken velout .

Chicken California: herb marinated breast grilled and topped with Avocado, Chunky Salsa, BBQ Sauce and melted Monterey Jack Cheese.

Roast Strip Loin: aged U.S.D.A. choice beef strip loin trimmed and jaccarded to ensure tenderness, seasoned with fresh herbs and roasted garlic then slow roasted to medium and thinly sliced. Presented with a caramelized onion and horseradish demi-glace.

Tenderloin Filet Tips: tender, trimmed filet mignon tips seared in olive oil along with button mushrooms and pearl onions in our red wine demi-glace. Choose a seasoning of New Orleans Cajun or a fresh herb lemon pepper to spice up your selection. Presented with your choice of Mediterranean Pilaf or Herb butter noodles.

Asiago Pork Loin: grain fed, butcher carved and stuffed with roasted peppers, baby spinach and Asiago cheese stuffing, sliced and sauced with sun dried tomato and portabella mushroom demi-glace.

Romance Package Stylish Buffet Celebration

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

Romance Buffet Entr e Selections continued

Lemon Sole Roulades: delicate white fish filled with a homemade stuffing of Maryland blue crab and baked in white wine, lemon juice and fresh drawn butter garnished with Hungarian paprika & parsley.

Lemon-Pepper Citrus Roughy: New Zealand cold water Roughy topped with our lemon pepper seasoning then fresh chive BBQ sauce served over caramelized onions.

Romance Buffet, Pasta Side Dish Selections

Choose a Pasta Side Dish from the Oasis Buffet, Pasta Side Dish Selections or

Penna Vera Alfredo: a seasonal blend of fresh vegetables tossed with your choice of penne, Farfalle noodles and our house-made Alfredo

Portabella Marinara: thin sliced jumbo Portabella mushrooms simmered in our homemade marinara tossed with fresh penne pasta and topped with a fresh grated Asiago cheese.

Romance Buffet, Accompaniment Selections

- Roasted Red Skin Potatoes
- Garlic Mashed Potatoes
- Mediterranean Rice Pilaf
- Twice Baked Bacon & Cheddar Potatoes
- Parsley Buttered, Steamed Red Skin Potatoes
- Whole Green Beans, Almandine
- California Fresh Vegetable Medley
- Sugar-glazed Carrots
- Sugar Snap Peas with Mushrooms
- Green Beans with Roasted Red Peppers

The Romance Package Elegant Plated Dinner

Your selection will include your choice of Salads, served with fresh House Baked Dinner Rolls and Butter Rosettes. One Main Dish Entrée beautifully garnished, or Two Entrees served together as a duo plate selection as well as two choices of accompaniments. Should you choose to offer two entrée selections from this section there will be an additional charge of \$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.

Romance Dinner Entrée Selections

Roasted New York Strip Steak: U.S.D.A. private reserve New York style roast thin sliced then served with a Red Current Demi-glace.

Prime Rib: U.S.D.A. private reserve dusted with roasted garlic, cracked black pepper and kosher salt then slow oven roasted served with a pepper au jus.

Roasted Pork Tenderloin Medallions: choice pork sesame-soy marinated Tenderloin dusted with select seasonings grilled, sliced and finished with an artichoke and roasted red pepper demi-glace.

Chicken Tiffany: boneless, skinless chicken is filled with Broccoli, Cheddar cheese and Long Grain and Wild Rice, served with a light Chicken and Herb Velouté sauce.

Chicken Cashew: boneless chicken cutlets lightly dusted with freshly ground cashews and Panko bread crumbs, pan fried and finished with an Apricot Sesame glaze, toasted cashew pieces and parsley

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

Florida Grouper: oven baked in white wine, lemon juice and drawn butter then plated with a fresh jalapeno and pineapple salsa.

Potato Crusted Cod: fresh Cod fillet coated with shredded potato and pan-fried, topped with a spicy chipotle pepper cream sauce.

Oriental Mahi-Mahi: the game fish is cold water farmed, marinated and char-grilled then served with a ginger plum sauce over peanut sesame soba noodles

- Please Select Accompaniments from the Romance Buffet, Accompaniment Selections

Oasis, Romance & Renowned Tangier Package Vegetarian Selections

The Casbah Baked Eggplant: lightly breaded Eggplant cutlets pan seared in olive oil and topped with our fresh marinara, Provencal vegetables and fresh Mozzarella cheese oven baked to perfection.

Stuffed Peppers: grilled vegetables and Mediterranean rice pilaf blended to fill twin green peppers, slow roasted in tomato sauce.

Grilled Vegetable Lasagna: with rich ricotta and Mozzarella cheeses and a slow roasted tomato sauce