Mother's Day 2018 Buffet Dinner at Sea Oaks

Elaborate Bread Display

Fresh Baked Artisan Bread Selection with Semolina Italian, Pumpernickel French, Marble Rye Flatbreads & Assorted Dinner Rolls Accompanied with Herbed Oils & Churned Sweet Butter

Salads

Spring Greens Salad Mixed Lettuce Greens with Tomato, Cucumber & Carrots, Housemade Dressings
Classic Caesar Romaine Hearts Tossed in Our Creamy Caesar Dressing with Garlic Croutons
Sea Oaks Salad Mixed Greens, Sun Dried Cranberries. Candied Walnuts, Goat Cheese, Raspberry Balsamic Vinaigrette

Appetizers

Fruit Salad Honeydew Melon, Watermelon, Cantaloupe, Grapes, Pineapple, Mint Yogurt Sauce
Garden Bruschetta Platter Garlic-Herb Baked Toast Points with Chopped Tomato, Basil & Red Onions
Smoked Salmon Red Onions, Capers, Chopped Egg Whites & Yolks, Parsley
Asiago Balsamic Focaccia House Baked Focaccia with Herbs, Parmesan and Balsamic

Tuscan Antipasto Platter

Assortment of Imported & Domestic Meats & Cheeses, Including Salami,
Provolone, Fresh Mozzarella, Pepperoni Slices and More

Grilled Vegetables & Hummus

Featuring of Grilled Squash, Zucchini, Eggplant & Red Onion Slices, Roasted Pepper Hummus

Mozzarella & Heirloom Tomato Salad

Fresh House made Mozzarella, Heirloom Tomato, Red Onion, Basil, Balsamic Reduction

Shrimp Cocktail

U-Peel Shrimp Iced & Accented with Our Special Cocktail Sauce, Grated Fresh Horseradish & Lemon

Main Course Extravaganza

Spring Vegetables with Garlic Butter

Penne Aioli, Sausage, Spinach, Garlic, Broccoli Rabe, Chopped Tomatoes and Parmesan Cheese Vegetable Parmesan Risotto

Eggplant Rollantini with Ricotta Cheese & Provolone
Chicken Marsala with Wild Mushroom Sauce and Roasted Potatoes
Rosemary And Garlic Roast Pork Loin with Butternut Sausage Stuffing
Seared Atlantic Salmon with Kale Pesto and Wild Rice
Seafood Newberg with Rice Pilaf

Broiled Cod Scampi with Lemon Garlic Butter Sauce, Greeen Beans Almondine

Chef Attended Carving Station with Roast Steamship of Beef

Desserts

Magnificent Display of Assorted Desserts, Cakes & Baked Goodies!

Chocolate Mousse, Jell-O, Cheesecake, Pecan Pie, Apple Pie, Cannoli, Chocolate Cake, Brownies, Cookies, Rice Pudding & Much More

Also Includes Our Famous Chocolate Fountain!
With Pretzel Sticks, Marshmallows, Oreo's, Rice Crispy Treats, Fruit & More!!

* Coffee/Hot Tea Included *
(Soft Drinks, Juices, & Alcohol Not Included)

Now Accepting Reservations for 3pm - 6pm

Adults: \$ 32.95 Children Age 6 to 12: \$ 14.95 Age 3 to 5: \$ 8.95 Under 3: "Free"

Our Mother's Day Menu is Being Served In an Elaborate Buffet Setting

Make Your Reservations Early for Preferred Seating Times (609) 296 - 2656 x2510

Payment is due in full at the time of making the reservation, which will include the addition of an NJ sales tax and 20% gratuity. This payment is non-refundable.