

# Oceana

## Reception

Parmesan Gougeres (Savory Cream Puff – no filling though)	2.00
Twice Baked Fingerling Potatoes with Cheddar, Sour Cream & Chives	2.25
Grilled Pesto Prawns	3.50
Grilled Vegetable Tartlets with Goat Cheese & Balsamic Vinegar	3.00
Roasted Mushroom Tartlets with Blue Cheese & Balsamic Vinegar	3.00
Grilled Romesco Prawns	3.50
Mini Shrimp Quiche with Cheddar Crust	3.25
Prosciutto Parmesan Puff Pastry “Pin Wheels”	3.25
Smoked Salmon on Cucumber Disc with Chive Cream	3.75
Beef Satay with Chimichurri Dipping Sauce	3.75
Chicken Satay with Curry Peanut Dipping Sauce	3.50
Mini Crab Cakes with Roasted Red Pepper Aioli	4.25
Hummus and Salami Flatbread with Parmesan	3.50
Duck Rillettes on Walnut Cracker with Berry Compote	4.00
Tomato & Goat Cheese Bruschetta on Crostini	3.00
Roasted Eggplant & Sun Dried Tomato Caponata on Flatbread	3.00
Shrimp Salad on Puff Pastry	3.50

Priced per piece, minimum 18 pieces per item

### Platter Choices

Vegetable Crudite	6.50
Olive Tapenade and Goat Cheese on Crostini	3.25
Roasted Eggplant & Sun Dried Tomato Caponata with Grilled Flatbread	7.00
Hummus and Mixed Olives with Grilled Flatbread	8.00
Charcuterie (Cured Meats) Platter	12.00
Cheese Platter with Crostini & Fruit	12.00
Prawns on Ice with Traditional Cocktail Sauce	30.00*
Smoked Trout Salad Endive Spears	4.00
Arugula Pesto and Tomato Flatbread with Goat Cheese	3.50

Priced per person, minimum of 8 people required

\*Priced per pound

Pricing is subject to 8.75% Sales Tax and 20% Service Charge

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## Dinners

### Starters 15

**Cream of Roasted Parsnip Soup**

Crispy Pancetta Chip

**Bistro Greens**

Assorted Local Greens, Fresh Seasonal Vegetables,  
Toasted Sunflower Seeds & Sherry Vinaigrette

**Iceberg Wedge**

Bacon Lardons, Grape Tomatoes & Blue Cheese Dressing

**Whole Leaf Caesar**

Focaccia Croutons, Shaved Parmesan -Add Grilled Chicken 5

**Caramelized Onion & Goat Cheese Tart**

Arugula & Sherry Vinaigrette

**Hummus with Grilled Garlic Flatbread**

**Pickled Carrot Salad**

**Roasted Mushroom & Prosciutto Turnover**

**Spinach & Balsamic Blue Cheese Dressing**

### Entrées 34

**Roasted Half Organic Chicken**

Crispy Fingerlings, Bacon Lardons, Shaved Red Onions and Frisée  
with Whole Grain Mustard Vinaigrette

**Grilled Pork Chop**

Creamed Corn and Wilted Chard with Sherry Jus

**Stave Roasted Salmon**

Lentil Ragout, Golden Baby Carrots with Lafond Beurre Rouge

**Seared Halibut**

Garbanzo, Piquillo Pepper and Arugula Salad with Mixed Olive Tapenade

**Roasted Delicata Squash**

Caramelized Cauliflower Puree, Mushrooms, Butternut, Spinach & Orzo

**Vegetable Barley Risotto**

Roasted Mixed Winter Vegetables & Asparagus with Butternut Puree

**Stuffed Napa Cabbage Roll**

Wild Rice Pilaf, Cauliflower & Mushrooms with Carrot Broth

### Desserts 12

Wine Cake with Crème Anglaise

Farm Cake

Molten Lava Cake

Chocolate Glazed Banana Cake

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## Lunch

### **Box Lunch 24**

Sandwich – Santa Rosa, Turkey Club, Tri Tip, Avocado  
Lobster Salad Sandwich add 2.00 each  
Salad – Bistro Greens, Caesar, Pasta, Potato Salad  
Whole Fruit  
Cookie

### **Sandwich Platter 24**

Assorted Sandwiches  
Bistro Greens or Caesar Salad

### **Salad Trio 26**

Chopped Cobb, Greek Shrimp, Chicken Spinach (includes baguette and butter)

### **Hot Lunch 34**

#### **Roasted Half Organic Chicken**

Crispy Fingerlings, Bacon Lardons, Shaved Red Onions and Frisée  
with Whole Grain Mustard Vinaigrette

#### **Grilled Pork Chop**

Creamed Corn and Wilted Chard with Sherry Jus

#### **Stave Roasted Salmon**

Lentil Ragout, Golden Baby Carrots with Lafond Beurre Rouge

#### **Seared Halibut**

Garbanzo, Piquillo Pepper and Arugula Salad with Mixed Olive Tapenade

#### **Roasted Delicata Squash**

Caramelized Cauliflower Puree, Mushrooms, Butternut, Spinach & Orzo

#### **Vegetable Barley Risotto**

Roasted Mixed Winter Vegetables & Asparagus with Butternut Puree

#### **Stuffed Napa Cabbage Roll**

Wild Rice Pilaf, Cauliflower & Mushrooms with Carrot Broth

### **Additional Items**

Whole Fruit 3.00  
Cookies 3.50  
Brownies 4.25

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## Breakfast

### **Continental**

Assorted Pastries, Croissants, Muffins and Scones  
Fresh Fruit Display  
Fresh Squeezed Orange Juice  
Coffee  
20.00

### **Hot Breakfasts**

(Continental Plus)  
Scrambled Eggs  
Bistro Strata  
French Toast  
Bistro Quiche

includes Bacon and Potatoes  
28.00

### **Additional Items**

Oatmeal 6.00  
Yogurt and Granola 6.00  
Chicken Apple Sausage 4.25  
Assorted Bagels and Cream Cheese 4.00

### **Beverages**

Soft Drink -3.50 each, based on consumption  
Bottled Water - 3.50 each, based on consumption  
Bottled Juices - 3.00 each based on consumption  
Pitcher of Orange Juice -15.00 per pitcher  
Mona Vie energy Drink - 5.00 each

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