

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 12

Sweet Corn Bisque

Roasted Piquillo Pepper Puree, Cilantro Oil

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

Entrees 30

Roasted Half Organic Chicken

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

Grilled Pork Tenderloin

Creamy Polenta and Spicy Ratatouille

Grilled Duck Breast

Apricot, Onion Cous Cous with Green Beans and Rosemary Jus

Grilled Lamb Kabob

Saffron Rice, Watercress and Pomegranate Gastrique

Seared Salmon

Quinoa & Cucumber Salad, Watercress and Tangerine Gastrique

Seared Halibut

Garbanzo, Piquillo Pepper and Arugula Salad with Mixed Olive Tapenade

Ratatouille Stuffed Artichoke

Parmesan Gratiné

Summer Vegetable Barley Risotto

Fava Beans, Corn, Peppers and Summer Squash with Tomato Coulis

Smoked White Bean Stuffed Pepper

Mixed Olives, Toasted Pine Nuts with Arugula and Reduced Balsamic

Desserts 10

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 20

Assorted Sandwiches
Bistro Greens or Caesar Salad

Salad Trio 22

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

Hot Lunch 29

Roasted Half Organic Chicken

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

Grilled Pork Tenderloin

Creamy Polenta and Spicy Ratatouille

Grilled Duck Breast

Apricot, Onion Cous Cous with Green Beans and Rosemary Jus

Grilled Lamb Kabob

Saffron Rice, Watercress and Pomegranate Gastrique

Seared Salmon

Quinoa & Cucumber Salad, Watercress and Tangerine Gastrique

Seared Halibut

Garbanzo, Piquillo Pepper and Arugula Salad with Mixed Olive Tapenade

Ratatouille Stuffed Artichoke

Parmesan Gratiné

Summer Vegetable Barley Risotto

Fava Beans, Corn, Peppers and Summer Squash with Tomato Coulis

Smoked White Bean Stuffed Pepper

Mixed Olives, Toasted Pine Nuts with Arugula and Reduced Balsamic

Additional Items

Whole Fruit 2.50

Cookies 3.00

Brownies 3.50

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Breakfast

Continental

Assorted Pastries, Croissants, Muffins and Scones
Fresh Fruit Display
Fresh Squeezed Orange Juice
Coffee
17.00

Hot Breakfasts

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

includes Bacon and Potatoes
24.00

Additional Items

Oatmeal 5.00
Yogurt and Granola 5.00
Chicken Apple Sausage 3.50
Assorted Bagels and Cream Cheese 3.00

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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