

# Breakfast

- CLASSIC PANCAKES** \$8.95  
Served with your choice of bacon or sausage patty.
- CAJUN SAUSAGE BREAKFAST** \$10.95  
Grilled Andouille and Alligator sausage, two eggs, grits, hash browns and a biscuit.
- PAIN PERDU "LOST BREAD"** \$9.95  
New Orleans version of French toast using French bread, served with sausage patty.
- COUNTRY BREAKFAST** \$9.95  
Scrambled eggs, hash brown, biscuit, grits and your choice of bacon or sausage.
- WESTERN OMELET** \$11.95  
Ham, onion, green peppers, tomatoes and cheddar cheese. Served with hash browns and a biscuit.
- SEAFOOD OMELET** \$11.95  
Crawfish, shrimp, mushrooms, green onions, bell peppers and cheddar cheese. Served with hash browns and a biscuit.
- VEGETARIAN OMELET** \$11.95  
Tomatoes, onions, mushrooms, green peppers, cheddar cheese, topped with hollandaise sauce. Served with hash browns and a biscuit.
- ST. JAMES CREPE** \$12.95  
Shrimp, Louisiana crabmeat, onions and bell peppers with Cheddar cheese.

# Soups and Salads

- SEAFOOD GUMBO** 1/2 GAL \$20.00 1 GAL \$30.00
- SALAD & SEAFOOD GUMBO** \$10.00/per person
- CAESAR OR GREEK SALAD** topped with choice of of **grilled chicken** or **shrimp** \$11.00/per person



GREEK SALAD



SEAFOOD GUMBO

PRICED PER PERSON

# Lunch/Dinner

## MEAL PACKAGES PRICED PER PERSON

Choice of **ENTRÉE** served with **SALAD** and **VEGGIES**  
(Add Roasted New Potatoes to any meal pkg for \$1.00 per person)

- JAMBALAYA** \$10.95
- CAJUN VEGETARIAN STEW** \$10.95  
Cooked in red gravy and served with steamed rice.
- CRAWFISH PASTA** \$12.95  
Louisiana crawfish tails tossed in our homemade penne Alfredo with freshly diced green bell peppers, red onions, & New Orleans seasonings.
- SHRIMP CREOLE** \$11.95  
A dish of Louisiana French and Spanish Heritage, served with Gulf shrimp and white rice.
- CHICKEN PASTA ALFREDO** \$11.95  
Lightly breaded and sautéed chicken breast strips simmered with our homemade Alfredo sauce with penne pasta.
- RED BEANS AND RICE** \$9.95  
Served with cajun sausage.
- BLACKENED CHICKEN** \$9.95  
blackened chicken breast with our special seasonings.
- "KNIFE AND FORK" B.B.Q RIBS** \$15.95  
Slow cooked, fall-off-the-bone pork ribs.
- CATFISH OCEANA** \$11.95  
Sautéed catfish topped with our own crawfish mushroom cream sauce.
- MAHI MAHI CREOLE** \$12.95  
Grilled Mahi Mahi topped with Oceana cajun cream sauce.
- JAMBALAYA ROULADE** \$15.95  
Chicken Breast stuffed with our Jambalaya and topped with creole tomato sauce.
- MINI PO-BOYS** \$8.95  
Blackened shrimp or chicken topped with coleslaw and remoulade sauce.



MARDI GRAS PASTA



BARBECUED SHRIMP

## BY THE PAN

Half Pan feeds 15-20 people  
Whole Pan feeds 25-30 people

|   | HALF PAN | WHOLE PAN |
|---|----------|-----------|
| <b>CRAWFISH ETTOUFEE</b><br>Southern cajun stew with steamed rice.  | \$50     | \$90      |
| <b>RED BEANS AND RICE</b>   | \$35     | \$65      |
| <b>SHRIMP CREOLE</b><br>A dish of Louisiana French and Spanish Heritage, served with Gulf shrimp and white rice.  | \$50     | \$90      |
| <b>LOUISIANA CRABMEAT CAKES</b><br>Served with crawfish and mushroom cream sauce.   | \$135    | \$235     |
| <b>BARBECUED SHRIMP</b><br>Peel and eat tail on Gulf shrimp sautéed in New Orleans style lemon butter and pepper BBQ sauce.   | \$40     | \$80      |
| <b>MARDI GRAS PASTA</b><br>Sautéed shrimp and crawfish tails with bell pepper and onions all simmered in a rich creamy penne Alfredo.                               | \$50     | \$90      |
| <b>CRAWFISH PASTA</b><br>Louisiana crawfish tails tossed in our homemade penne Alfredo with freshly diced green bell peppers, red onions, & New Orleans seasonings. | \$45     | \$80      |
| <b>JAMBALAYA PASTA</b><br>Our traditional Deep South recipe! Shrimp and alligator sausage with onions, bell peppers in a Creole sauce, tossed with penne pasta.     | \$50     | \$90      |

We'll bring the food, you bring your appetite!

# Desserts

Delicious dessert selections to compliment your meal.

- BREAD PUDDING** (Serves 12) \$36.00  
*Served with our famous praline and rum sauce.*
- KENTUCKY BOURBON PECAN PIE** (Serves 14) \$42.00  
*Large buttery pecans, layered on a rich, smooth filling with a hint of Kentucky Bourbon, on a pastry crust.*
- CHOCOLATE KAHLUA MOUSSE** (Serves 10) \$50.00  
*Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.*
- STRAWBERRY CHEESECAKE** (Serves 12) \$60.00  
*Made daily by our pastry chef, our New York Style cheesecake rests on a walnut graham cracker crust, covered with strawberries.*

# Beverages

- 2 LITER DRINKS** \$2.50/each  
*Coke, Sprite, Diet Coke*
- ICED TEA** \$5.00/gallon  
*Includes sweeteners and lemons.*
- ORANGE JUICE** \$6.00/gallon
- BOTTLED WATER** \$1.50 each
- BAG OF ICE** \$2.50 each

# Misc

- DISPOSABLE CHAFING DISH** (includes 2 sternos) \$14.00
- EXTRA STERNO** \$2.00
- SERVING STAFF** \$25.00/hour  
(offsite) per server



*Receptions,  
Parties, Showers,  
Luncheons,  
Corporate Functions,  
Any Special Event.*

*Oceana is ready to assist you with all your banquet and catering needs. Whether it is a small casual gathering or a large formal event, we are ready to make your event a delicious success story.*

*With a variety of unique New Orleans style private dining rooms to choose from we are able to accommodate parties of any size up to 300 guests. Menus are varied and flexible. From our basic menu buffet to a formal sit down, we'll bring the food, you bring your appetite! Buffet style or sit-down packages available for breakfast, lunch or dinner. We also offer party trays of our delicious food to go for your off-site catering needs.*



**OCEANA** *events* for more information call **504.525.3661**

# OCEANA *events*

*Memorable. Delectable. Unique.*

# CATERING TAKE OUT



**LET US DO ALL THE WORK FOR YOUR NEXT EVENT!  
WE'LL DO THE COOKING,  
YOU JUST SUPPLY THE HUNGRY GUESTS!**

*Memorable. Delectable. Unique.*

739 CONTI (Corner of Bourbon) 504.525.3661  
**WWW.OCEANAGRILL.COM**