

739 Conti St., New Orleans
(504) 525-3661



www.OceanaGrill.com

3 & 4 Course Sit-Down Dining Packages

Our sit-down dining packages allow for a unique dining experience for each of your guests which is sure to make your event a delicious success story.

Oceana is ready to assist you with all your banquet & catering needs. 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. Breakfast, buffet style and bar packages also available. We can tailor any menu to work within your budget. Contact us for a personal tour of Oceana so you can see for yourself what makes us unique and perfect for your special event.

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

OCEANA
events

Memorable. Delectable. Unique.



Conti Street Dinner

3 COURSE SIT-DOWN DINNER

Includes Salad and Guests Choice of Entree and Dessert.
Beverage Included (Soda, Coffee or Tea)



Salad:

Caesar Salad

Entrées:

Taste of New Orleans

Creole jambalaya, crawfish etouffée, red beans and rice with smoked sausage.

Shrimp Platter

Fried shrimp served with french fries and coleslaw.

Redfish Etouffee

Fresh Gulf redfish blackened then topped with crawfish etouffée.

Blackened Chicken Pasta

Blackened chicken served over pasta tossed with Alfredo sauce.

Dessert:

Bread Pudding

A sweet and delightful New Orleans treat served with our famous praline and rum sauce.

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

CALL US TO DISCUSS YOUR EVENT AND FOR PRICING



New Orleans Dinner

3 COURSE SIT-DOWN DINNER

Includes Guests Choice of Soup or Salad, Entree and Dessert.
Beverage Included (Soda, Coffee or Tea)



Soup or Salad:

Seafood Gumbo or Caesar Salad

Entrées:

Crawfish Fettuccine

Louisiana crawfish tails tossed in our homemade fettuccini alfredo with freshly diced green bell peppers, red onions, & New Orleans seasonings.

Bayou Duck

Smoked til it's tender then blackened and topped with crawfish cream sauce.

Redfish Oceana

Our signature dish, sautéed redfish topped with crawfish cream sauce. Served with potatoes and vegetables.

Crabcake Platter

Topped with fresh crawfish cream sauce! Served with potatoes and vegetables.

Dessert:

Bread Pudding

A sweet and delightful New Orleans treat served with our famous praline and rum sauce.

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

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Customized menus available. Also available for lunch.



Fleur de Lis Dinner

4 COURSE SIT-DOWN DINNER

Includes Appetizer and Guests Choice of Soup or Salad, Entree and Dessert.
Beverage Included (Soda, Coffee or Tea)



Soup:

Seafood Gumbo or Turtle Soup

Salad:

Caesar Salad

Entrées:

Beef Medallions topped with a Burgundy Demi-Glace

Served with potatoes and vegetables.

Redfish Etouffee

Fresh Gulf redfish blackened then topped with crawfish etouffée.

Barbecued Shrimp

Peel and eat tail on gulf shrimp sauteed in New Orleans style lemon butter and pepper BBQ sauce.

Jambalaya Pasta

Shrimp and alligator sausage with onions, bell peppers in a Creole sauce, tossed with penne pasta.

Dessert:

Bread Pudding

A sweet and delightful New Orleans treat served with our famous praline and rum sauce.

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

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Crescent City Dinner

4 COURSE SIT-DOWN DINNER

Includes Appetizer and Guests Choice of Soup or Salad, Entree and Dessert.
Beverage Included (Soda, Coffee or Tea)



Appetizer:

A sample of Oceana's signature appetizer's selected by our Chef.

Soup or Salad:

Seafood Gumbo or Caesar Salad

Entrées:

10 oz. Ribeye
Served medium.

Half Shrimp Half Catfish Platter

Fried shrimp and catfish served with french fries and coleslaw.

Redfish Oceana

*Our signature dish, sautéed redfish topped with crawfish cream sauce.
Served with potatoes and vegetables.*

Crawfish Pasta

*Louisiana crawfish tails tossed in our homemade Fettuccini Alfredo
with freshly diced green bell peppers, red onions, and New Orleans seasonings.*

Dessert:

Bread Pudding

A sweet and delightful New Orleans treat served with our famous praline and rum sauce.

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

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The Big Easy Dinner

4 COURSE SIT-DOWN DINNER

Includes Appetizer and Guests Choice of Soup or Salad, Entree and Dessert.
Beverage Included (Soda, Coffee or Tea)



Appetizer:

A sample of Oceana's signature appetizer's selected by our Chef.

Soup or Salad:

Seafood Gumbo or Caesar Salad

Entrées:

Chef's "Surf and Turf"

10 oz. ribeye grilled to perfection accompanied by three grilled gulf shrimp tossed in our signature seasonings.

Bayou Duck

Smoked til it's tender then blackened and topped with crawfish cream sauce.

Mardi Gras Pasta

A festive medley of Shrimp and Crawfish tossed in our homemade Fettucini Alfredo with freshly diced green peppers, red onions and New Orleans Seasonings.

Redfish Oceana with Gulf Shrimp

Redfish sautéed with crawfish cream sauce and three grilled gulf shrimp tossed in our signature seasonings.

Dessert:

Kentucky Bourbon Pecan Pie

Large buttery pecans, layered on a rich, smooth filling with a hint of Kentucky Bourbon, on a pastry crust.

Chocolate Kahlua Mousse

Golden toffee crunches float among clouds of creamy, rich Kahlua chocolate mousse.

Strawberry Cheesecake

Our New York Style cheesecake rests on a walnut graham cracker crust, covered with strawberries.

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