

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



www.OceanaGrill.com

Lunch & Dinner Buffet Packages

Oceana is ready to assist you with all your banquet & 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. Breakfast, Bar & Sit Down 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.



Vieux Carre Buffet Package

Choice of Salad:

Caesar or Greek

Choice of Two Entrées:

Blackened Chicken Alfredo

Blackened chicken breast strips simmered with our homemade Alfredo sauce served over pasta.

Jambalaya

Chicken and alligator sausage with onions, bell peppers in a Creole sauce, all simmered with Cajun rice.

Catfish Oceana

Pan fried catfish topped with crawfish mushroom cream sauce.

Red Beans and Rice

A true New Orleans tradition served with Cajun sausage.

Choice of Two Sides:

**Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
Amaretto Style Green Beans, or Roasted New Potatoes**

Choice of One Dessert:

Bread Pudding

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

Chef's Assortment of Pastries



Includes Beverage (Soda, Coffee or Tea)

tax and gratuity not included



Oceana Buffet Package

Choice of Salad:

Caesar or Greek

Choice of Two Entrées:

Crawfish Etouffee and Rice

Southern Cajun crawfish stew with steamed rice.

Blackened Chicken Alfredo

Blackened chicken breast strips simmered with our homemade Alfredo sauce served over pasta.

Catfish Oceana

Pan fried catfish topped with crawfish mushroom cream sauce.

Sliced Pork Tenderloin with Burgundy Meniere

Choice of Two Sides:

**Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
Amaretto Style Green Beans, or Roasted New Potatoes**

Choice of One Dessert:

Bread Pudding

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

Chef's Assortment of Pastries



Includes Beverage (Soda, Coffee or Tea)

tax and gratuity not included



Bourbon Street Buffet Package

Choice of Salad:

Caesar or Greek

Choice of Two Entrées:

Crawfish Pasta

Louisiana crawfish tails tossed in our homemade sauce with freshly diced green bell peppers, red onions, and New Orleans seasonings and served over pasta.

Shrimp Creole

A dish of Louisiana French and Spanish heritage, served with white rice.

Chicken or Catfish Oceana

Sautéed chicken or catfish topped with crawfish mushroom cream sauce.

Rib Roast Au Jus

Choice of Two Sides:

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
Amaretto Style Green Beans, or Roasted New Potatoes

Choice of One Dessert:

Bread Pudding

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

Chef's Assortment of Pastries



Includes Beverage (Soda, Coffee or Tea)

tax and gratuity not included



Faubourg Marigny Buffet Package

Choice of One Appetizer:

Mini Cakes Oceana, Crawfish Florentine Dip,
or Fried Eggplant with Remoulade Sauce

Choice of Soup or Salad:

Caesar or Greek Salad OR Gumbo

Choice of Two Entrées:

BBQ Shrimp

Gulf Shrimp sautéed in New Orleans style lemon butter and pepper BBQ sauce.

Mardi Gras Pasta

Louisiana crawfish tails and gulf shrimp tossed in our homemade sauce with freshly diced green bell peppers, red onions, and New Orleans seasonings and served over pasta. This is truly a festive dish!

Chicken or Redfish Oceana

Pan fried chicken or redfish topped with crawfish mushroom cream sauce.

Rib Roast Au Jus

Choice of Two Sides:

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
Amaretto Style Green Beans, or Roasted New Potatoes

Choice of One Dessert:

Bread Pudding

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

Chef's Assortment of Pastries



Includes Beverage (Soda, Coffee or Tea)

tax and gratuity not included

Customized menus available.



Mardi Gras Buffet Package

Choice of One Appetizer:

Blackened Gator Bites with Remoulade Sauce,
Crab Balls or Spinach Dip

Choice of Soup or Salad:

Caesar or Greek Salad OR Gumbo or Turtle Soup

Choice of Two Entrées:

Mardi Gras Pasta

Louisiana seafood tossed in our special sauce over pasta.

Shrimp and Grits

Pan Sautéed jumbo shrimp tossed smoked bacon, white wine served with aged cheddar cheese grits.

Spinach Ravioli

Topped with choice of Alfredo, Marinara or Oceana cream sauce.

Creole Pork Tenderloin

Creole stuffed pork tenderloin topped with a creolaise sauce.

Rib Roast Au Jus

Choice of Two Sides:

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,
Amaretto Style Green Beans, or Roasted New Potatoes

Choice of One Dessert:

Bread Pudding

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

Chef's Assortment of Pastries OR Chef's Assortment of Pies



Includes Beverage (Soda, Coffee or Tea)

tax and gratuity not included

Customized menus available.