

# OCEANA *events*



Breakfast





## *The Hangover*

### BREAKFAST BUFFET PACKAGE



Scrambled Eggs

Hash Browns

Country Grits

Buttermilk Pancakes

Fruit Medley

Hot Biscuits & Jelly

Sausage Patties  
or Hickory Smoked Bacon

Includes Beverage  
(Soda, Coffee, or Tea)



**\$18.95** per person  
(tax and gratuity not included)





# The Riverwalk

## BREAKFAST BUFFET PACKAGE



Scrambled Eggs

Hash Browns

Country Grits

Buttermilk Pancakes  
or Pain Perdue

*New Orleans' version of French  
toast using French bread.*

Maw-Maw's Cajun Breakfast

*Bits of bacon, ham, & shrimp scrambled with eggs.*

Sausage Patties  
or Hickory Smoked Bacon

Included Beverage

*(Soda, Coffee, or Tea)*

**\$21.00** per person

*(tax and gratuity not included)*



## The Oceana

### BREAKFAST BUFFET PACKAGE



Hash Browns

Shrimp & Grits

Sausage Patties  
or Hickory Smoked Bacon

Fruit Medley

Hot Biscuits & Gravy

Oceana's Famous Mini Crab Balls  
*Served with crawfish & mushroom cream sauce.*

Buttermilk Pancakes  
or Pain Perdue

*New Orleans' version of French  
toast using French bread.*

### Scrambled Omelette (Choose one)

- Vegetarian Omlette  
*Tomatoes, onions, mushrooms, green peppers, cheddar  
cheese, topped with hollandaise sauce.*
- Western Omelette  
*Ham, onions, green peppers, tomatoes,  
& cheddar cheese.*



**\$27.95** per person  
*(tax and gratuity not included)*

Includes Beverage  
*(Soda, Coffee, or Tea)*



St. James Crepe  
Available upon request.

# Bourbon Street

## BUFFET PACKAGE

### Salad

Caesar Salad

### Choice of Two Entrées

Crawfish Pasta

*Louisiana crawfish tails tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings. Served over pasta.*

Shrimp Creole

*A dish of Louisiana French & Spanish heritage. Served with white rice.*

Chicken or Catfish Oceana

*Sautéed chicken or pan-fried catfish served with crawfish mushroom cream sauce.*

Rib Roast Au Jus

### Choice of Two Sides

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,  
or Mustard Greens.

### Choice of One Dessert

Bread Pudding

*A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.*

Chef's Assortment of Cake Squares

Includes Beverage  
(Soda, Coffee, or Tea)

**\$37.95** per person  
(tax & gratuity not included)



# Faubourg Marigny

## BUFFET PACKAGE

### Choice of One Appetizer

Crab Balls, Spinach Dip, or Fried Eggplant with Remoulade Sauce.

### Choice of Soup or Salad

Caesar Salad or Seafood Gumbo

### Choice of Two Entrées

BBQ Shrimp

*Gulf Shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.*

Mardi Gras Pasta

*This is truly a festive dish! Louisiana crawfish tails & gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings! Served over pasta.*

Chicken or Catfish Oceana

*Sautéed chicken or pan-fried catfish served with crawfish mushroom cream sauce.*

Rib Roast Au Jus

### Choice of Two Sides

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice, or Mustard Greens

### Choice of One Dessert

Bread Pudding

*A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.*

Chef's Assortment of Cake Squares

Includes Beverage  
(Soda, Coffee, or Tea)

**\$42.95** per person  
(tax & gratuity not included)

## 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 Salad, Greek Salad, Seafood Gumbo, or  
Chicken & Sausage Gumbo

#### **Choice of Two Entrées**

Mardi Gras Pasta

*This is truly a festive dish! Louisiana crawfish tails & gulf shrimp tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings! Served over pasta.*

Shrimp and Grits

*Pan-sautéed jumbo shrimp tossed with smoked bacon & white wine. Served with aged cheddar cheese grits.*

Spinach Ravioli

*Topped with choice of Alfredo or Marinara.*

Rib Roast Au Jus

#### **Choice of Two Sides**

Garlic Mashed Potatoes, Steamed Vegetables, Dirty Rice,  
or Mustard Greens

#### **Choice of One Dessert**

Bread Pudding

*A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.*

Chef's Assortment of Cake Squares

Includes Beverage  
(Soda, Coffee, or Tea)

**\$45.95** per person  
(tax & gratuity not included)



## Fleur De Lis

### 4-COURSE SIT DOWN DINNER

*Includes Soup, Salad, Entrée, & Dessert.*

#### **Soup**

Seafood Gumbo

#### **Salad**

Caesar Salad

#### **Entrées**

**Blackened Bayou Duck**

*Smoked til it's tender! Then blackened & topped with crawfish mushroom cream sauce. Served with vegetables & jambalaya.*

**BBQ Shrimp**

*Gulf Shrimp sautéed in New Orleans-style lemon butter & pepper BBQ sauce.*

**Blackened Redfish Oceana**

*Fresh Gulf redfish blackened then topped with crawfish cream sauce. Served with vegetables & jambalaya.*

**Jambalaya Pasta**

*Shrimp & alligator sausage with onions & bell peppers. All tossed in a Creole sauce & served over pasta.*

#### **Dessert**

**Bread Pudding**

*A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.*

**Chocolate Kahlua Mousse**

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

**Includes Beverage**  
(Soda, Coffee, or Tea)

**\$35.95** per person  
(tax & gratuity not included)



# Crescent City

## 4-COURSE SIT DOWN DINNER

*Includes Appetizer, Guests' Choice of Soup or Salad, Entrée, & Dessert*

### **Appetizer**

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

### **Soup or Salad**

*Seafood Gumbo or Caesar Salad*

### **Entrées**

#### **10 oz Blackened Ribeye**

*Cooked medium & served with vegetables & jambalaya.*

#### **Half-Shrimp, Half-Catfish Platter**

*Fried shrimp & catfish served with french fries, coleslaw, jalapeño hushpuppies, cocktail & tartar sauce.*

#### **Redfish Oceana**

*Our signature dish! Sautéed redfish topped with crawfish mushroom cream sauce. Served with potatoes & vegetables.*

#### **Crawfish Pasta**

*Louisiana crawfish tails tossed in our homemade Alfredo with freshly diced green bell peppers, onions, & New Orleans seasonings. Served over pasta.*

### **Dessert**

#### **Bread Pudding**

*A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.*

#### **Chocolate Kahlua Mousse**

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

**Includes Beverage**  
*(Soda, Coffee, or Tea)*

**\$39.95** per person  
*(tax & gratuity not included)*

## The Big Easy

### 4-COURSE SIT DOWN DINNER

Includes Appetizer, Guests' Choice of Soup or Salad, Entrée, & Dessert.

#### **Appetizer**

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

#### **Soup or Salad**

Seafood Gumbo or Caesar Salad

#### **Entrées**

##### **Chef's "Surf and Turf"**

10 oz ribeye cooked medium & blackened to perfection & accompanied by three grilled gulf shrimp, all tossed in our signature seasonings. Served with vegetables & jambalaya

##### **Blackened Bayou Duck**

Smoked til it's tender! Then blackened & topped with crawfish mushroom cream sauce.  
Served with vegetables & jambalaya.

##### **Mardi Gras Pasta**

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

##### **Redfish Oceana**

Our signature dish! Sautéed redfish topped with crawfish mushroom cream sauce.  
Served with potatoes & vegetables.

#### **Dessert**

##### **Kentucky Bourbon Pecan Pie**

##### **Strawberry Cheesecake**

Our New York-style cheesecake covered with strawberries & rested on a walnut graham cracker crust.

##### **Chocolate Kahlua Mousse**

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

Includes Beverage  
(Soda, Coffee, or Tea)

**\$48.95** per person  
(tax & gratuity not included)



# Reception SELECTIONS

**Build your very own customized menu,  
or add any of these items to one of our packages!**



*Full Service Catering • Drop-Off & Set-Up • Catering  
On-Site Parties of 10-300 • Off-Site Parties of 10-15,000*

# *Passed Hors D'oeuvres*

## **Cold Hor D'oeuvres**

- Shrimp Remoulade on a Crostini – \$4.00 per person
- Herb Roasted Chicken Caesar Pinwheels – \$4.00 per person
- Miniature Muffuletta – \$4.00 per person

## **Hot Hor D'oeuvres**

- Crab Balls (3 per serving) – \$4.00 per person
- Alligator Jalapeño Kickers – \$5.25 per person
- Duck Quesadillas – \$4.00 per person
- Vegetable Spring Rolls – \$4.00 per person

## **Desserts**

- New Orleans-style Bread Pudding – \$3.50 per person
- Assorted Cake Squares – \$5.00 per person  
(Doberge, Carrot, Red Velvet, German Chocolate)



## *Specialty Displays*

Miniature Muffuletta – \$4.00 per person

Fruit & Cheese Display – \$4.00 per person

Crawfish Flourentine Dip – \$4.00 per person

Spinach Dip – \$3.00 per person

Seafood Imperial Dip – \$4.00 per person

Mustard Greens – \$3.25 per person

## *Seafood Displays*

Chilled, Peeled Shrimp (3 pieces) – \$12.00 per person

*Served with lemon wedges, cocktail sauce, & remoulade.*

Shucked Oysters – \$9.00 per person

*Served with lemon wedges, cocktail sauce, & saltines.*

Chilled Seafood Bar – \$20.00 per person

Three Shrimp, Eight Marinated Crab Fingers, Two Oysters

*Served with lemon wedges, cocktail sauce, & saltines.*

## *Soups and Salads*

- Seafood Gumbo – \$5.00 per person
  - Corn & Crab Bisque – \$6.00 per person
  - Caesar Salad – \$4.00 per person
  - Greek Salad – \$6.00 per person
  - Coleslaw – \$3.00 per person
- Prices do not include tax & gratuity*

## *Side Items*

- Steamed Vegetables – \$3.50 per person
  - Mustard Greens – \$3.75 per person
  - Garlic Mashed Potatoes – \$3.00 per person
  - Dirty Rice – \$4.50 per person
- Prices do not include tax & gratuity.*





## *Buffet Items*

BBQ Shrimp Pasta – \$6.00 per person

Blackened Chicken Pasta – \$5.00 per person

Mardi Gras Pasta – \$6.00 per person

Crawfish Étouffée – \$4.50 per person

Red Beans and Rice – \$4.50 per person

Creole Jambalaya – \$4.00 per person

BBQ Shrimp & Grits – \$6.00 per person

Spinach Ravioli tossed in Marinara or Alfredo Sauce – \$5.25 per person

Vegetarian French Quarter Stir Fry – \$5.00 per person

Vegetarian Pasta – \$5.25 per person

BBQ Shrimp – \$7.00 per person

Redfish Oceana – \$12.00 per person

Fried Catfish – \$9.00 per person

Sliced Pork Tenderloin – \$7.00 per person

Catfish/Chicken Oceana – \$6.50 per person

# OCEANA *events*

MEMORABLE. DELECTABLE. UNIQUE.





# Private Party Bar Menu Packages

Bar Menu packages available  
for add-on to any of our private party packages.

## – OPEN BAR PRICING –

### WELL BRANDS

\$24 per person

VODKA  
RUM  
GIN  
TEQUILA  
TRIPLE SEC  
WHISKEY  
SCOTCH  
MILLER LITE  
BUD LIGHT  
BUDWEISER

### CALL BRANDS

\$29 per person

THREE OLIVES  
DON Q  
MCQUEEN  
JOSE CUERVO  
TRADICIONAL  
COINTREAU  
JACK DANIELS  
DEWARS  
MILLER LITE  
BUD LIGHT  
ABITA AMBER  
HEINEKEN

### PREMIUM BRANDS

\$36 per person

GREY GOOSE  
CAPTAIN MORGAN  
TANQUERAY  
1800 SILVER  
GRAND MARNIER  
CROWN ROYAL  
MILLER LITE  
BUD LIGHT  
ABITA AMBER  
HEINEKEN  
CORONA

BEER & WINE PACKAGE – \$17 PER PERSON

BLOODY MARY/MIMOSA PACKAGE – \$15 PER PERSON

\$150.00 bar set up fee · Price includes 2 hours of service.

All packages include sodas & a variety of mixers.

\*\*If the party extends past 2 hours the per person price will be pro-rated to accommodate.  
(1/2 hour increments).



# *Additional Services*

- DJ/Band Services
- Linen & Table Rental
- AV Equipment Rental
- Full Restaurant Buyout Option
- Decorations & Floral Arrangements
- Limo Services
- Off-Site Catering & Staffing
- Private Beverage Service
- Photographers/Videographers
- Special Cake Orders
- Ice Sculptures

*\*For all private events, the remaining balance will be due the day before the event, by 4 PM.*

*\*\*If the event is on a weekend (Saturday - Sunday), payment will be due by Friday at 4 PM.*



## *Tchoupitoulas*

### **Capacity:**

363 sqft

### **Event Style:**

Seated – 30

Reception – 35

Theatre – 35

### **Amenities:**

- High Definition Televisions
- Close Proximity to Restrooms
- Available combination room with La Fourche (doubling space)



## *La Fourche*



### **Capacity:**

396 sqft

### **Event Style:**

Seated – 30

Reception – 35

Theatre – 35

### **Amenities:**

- Balcony Access
  - Overlooking Courtyard
- Available combination room with Tchoupitoulas (doubling space)
- Close proximity to restrooms
- High definition Televisions

## La Boheme



### Capacity:

608 sqft

### Event Style:

Seated – 50

Reception – 55

Theatre – 55

### Amenities:

- High Definition Televisions
- Colorful Decor
- Street View of Conti & Bourbon
- Wide-Open Space

2nd Floor

## Courtyard

### Capacity:

825 sqft

### Event Style:

Seated – 60

Reception – 65

### Amenities:

- Outdoor Space
- Close Proximity to Restrooms
- Mist Fans (upon request)





# Royal

## Capacity:

690 sqft

## Event Style:

Seated – 60

Reception – 80

Theatre – 77

## Amenities:

- Private Bar
- Bourbon Street Balcony Access
- Private Audio System
- Private Bathrooms
- High Definition Televisions



Royal & Mardi Gras Rooms are located at our 205 Bourbon Street location.

# Mardi Gras

## Capacity:

690 sqft

## Event Style:

Seated – 60

Reception – 80

Theatre – 70

## Amenities:

- Private Bar
- Bourbon Street Balcony Access
- Private Audio System
- Private Bathrooms
- High Definition Televisions



MEMORABLE. DELECTABLE. UNIQUE.

## Presidential

### Capacity:

1550 sqft

### Event Style:

Seated – 90

Reception – 120

### Amenities:

- Balcony View Overlooking Courtyard
- Private Restroom
- Private Bar
- Semi-Private Staircase
- View of Conti Street
- High Definition Televisions







*Located in the Heart of the French Quarter,  
on the corner of Bourbon & Conti!*

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**739 CONTI STREET · NEW ORLEANS**  
**WWW.OCEANAGRILL.COM**

– For more information, call 504.525.3661  
or email [events@oceanagrill.com](mailto:events@oceanagrill.com) –

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