



Available	Monday–Saturday
Contact	Nick Curran
Telephone	608 285 2582
Delivery	\$50, drop-off and set-up fee
Gratuity	18%, staffed events
Menu	Buffet Style, Individual Selections and Desserts

Ocean Grill Hors d’oeuvres Catering Menu

OCEAN GRILL HORS D’EOUVRES

priced per piece

Shrimp Cocktail	2.50
Chilled gulf shrimp served with fresh lemon and a pineapple horseradish sauce.	
Salmon Pinwheels	1.25
Chilled salmon, cucumber and a dill-chive cream cheese rolled up in flour tortillas and sliced into medallions.	
Blackened Chicken Pinwheels	1.25
Cajun spiced chicken rolled in flour tortillas with fresh corn, black beans, tomato, cilantro, sweet onion and jack cheese, sliced into medallions.	
Spicy Vegetable Nori Rolls	1.25
An assortment of fresh vegetables rolled with tempura crisps, cilantro-soy mustard and rice seasoned with wasabi, pickled ginger and soy.	
Spicy Tuna Rolls	1.75
Fresh Ahi tuna rolled with a spicy mayonnaise and rice seasoned with wasabi, pickled ginger and soy.	
Asparagus Bundles	1.75
Chilled, marinated asparagus spears wrapped with shaved prosciutto, roasted red pepper and seasoned bleu cheese spread.	
Tomato-basil Bruschetta	1.25
Fire-grilled French bread topped with a traditional tomato, basil and balsamic vinegar relish.	
Salmon Satays	2.00
Roasted Atlantic salmon, skewered and finished with a miso vinaigrette.	
Crab and Brie Stuffed Mushrooms	1.75
Blue crab folded with a Brie spiked stuffing baked in jumbo crimini mushroom caps.	
Coconut Shrimp	2.50
Gulf shrimp rolled in coconut, fried golden and served with sweet and sour dipping sauce.	
Thai Peanut Chicken Satay	1.50
Skewered and grilled chicken bathed in a spicy Thai peanut sauce.	
Tequila-Glazed Scallops	1.75
Jumbo sea scallops, pan seared with a golden tequila and lime glaze.	

OCEAN GRILL HORS D’EOUVRES

Centerpiece Arrangements
priced per person

10 person minimum

Crudités	2.00
Raw seasonal vegetables arranged around a classic buttermilk ranch dressing and honey-mustard dipping sauce.	
Marinated Roasted Vegetable Tray	2.00
Vegetables marinated in a soy-balsamic sauce then roasted.	
Antipasti	3.50
Sliced tomato, fresh mozzarella and basil layered around sliced Capicola and Sopressata with pepperoncini, giardiniera and fresh rustic bread.	
Deviled Crab Cake Dip	2.25
Blue crab folded with roasted red peppers, fresh scallions and a spicy Dijonaise. Served with toasted French bread crostini.	
Fresh Fruit and Cheese Assortment	6.00
An arrangement of five handcrafted cheeses garnished with fresh seasonal fruits and crisp crostini.	
Flash-fried Calamari	2.00
Crispy breaded calamari served with fresh lemon and a marinara dipping sauce or fresh lime and a spicy Thai peanut sauce.	
Whole Smoked Salmon	3.00
Smoked Atlantic salmon displayed with a dill-chive cream cheese, red onion, capers, fresh lemon and crisp crostini.	
Plantain Chips with Black Bean Dip	2.00
Crispy fried plantains and red tortilla chips presented with a Cuban black bean and queso dip and roasted corn salsa.	

Prices and menu items are subject to change. We quote firm prices no more than 30 days in advance. All menu substitutions may be subject to a price change. Prices do not include 5.5% state sales tax or the 18% gratuity service charge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. NOTE: MENU PRICES SUBJECT TO CHANGE.



Ocean Grill Individual Selections for Sit-Down Dinners

OCEAN GRILL SOUPS AND SALADS

New England Style Seafood Chowder	<i>c</i> 4.00	<i>b</i> 6.00
Daily Soup Made fresh today.	<i>c</i> 4.00	<i>b</i> 6.00
House Salad Mixed greens topped with chèvre, brazil nuts, Vidalia onions and blueberry vinaigrette.		5.00
Caesar Salad* Romaine lettuce with house-made croutons and shaved Parmesan.	<i>sm</i> 5.00	<i>lg</i> 8.00

OCEAN GRILL ENTRÉES

Horseradish Crusted Grouper Pan-fried red grouper served with wasabi whipped potatoes and sesame stir fried vegetables.		23.00
Seafood Enchiladas Rock shrimp, blue crab and cream cheese grilled in tortillas served with salsa verde and black bean corn salsa.		15.00
Potato Crusted Seabass Chilean seabass served with asparagus and béarnaise sauce.		25.00
Ginger-Scallion Crusted Salmon Served with wasabi whipped potatoes and candied green beans.		21.00
Seafood Jambalaya Black tiger shrimp, jumbo scallops, andouille sausage and Spanish creole rice.		18.00
Seafood Pasta Fresh linguini with roasted tomatoes, seasonal greens and garlic butter.		21.00
Pan Roasted Breast of Chicken Topped with chèvre and served with toasted almond couscous and butternut squash purée, topped with a vanilla-balsamic reduction.		19.00
Tuna Niçoise Plate* Rare ahi tuna served with grilled baby red potatoes, kalamata olives, smoked bacon, bleu cheese, green beans and a soft poached egg, topped with a lemon-champagne vinaigrette.		18.00
Wasabi Day Boat Scallops Topped with a tomato-avocado relish, ginger reduction and served with a micro green salad.		23.00
10 oz Top Sirlion* Served with chef's fresh vegetable and peppercorn wild mushroom demi-glaze.		25.00
6 oz Filet* Served with chef's fresh vegetable and peppercorn wild mushroom demi-glaze.		30.00
King Crab Legs Served with lemon, drawn butter and chef's fresh vegetable.	<i>1 leg</i> 40.00	<i>2 legs</i> 55.00
½ Lb Maine Lobster Tail Served with lemon, drawn butter and chef's fresh vegetable.		40.00



OCEAN GRILL SIMPLY GRILLED OR SAUTÉED

19.00

Select your favorite fresh fish and we'll grill or sauté it with your choice of sauce or seasoning and chef's fresh vegetable. All fresh seafood subject to availability.

FRESH FISH

- Atlantic Salmon
- Walleye
- Marlin
- Tilapia
- Swordfish
- Trout
- Jumbo Shrimp

SAUCES & SEASONINGS

- Champagne Buerre Blanc
- Blackening Seasoning
- Pineapple-mango Salsa
- Chipotle Plum
- Pineapple-chile
- Red Pepper Hollandaise
- Citrus Ginger

OCEAN GRILL SIDES

All sides portioned for sharing

5.00

Candied Green Beans

Butternut Squash Purée

Wasabi Whipped Potatoes

OCEAN GRILL DESSERTS

Ambrosius Chocolates

A sampling of hand made chocolates from legendary chocolatier, Gail Ambrosius.

9.00

Crème Brûlée

Topped with caramelized sugar and served with fresh fruit.

7.00

Molten Chocolate Cake

Individual chocolate cake with a warm chocolate center, served with fresh whipped cream and chocolate ganache.

7.00

Gâteau Au Vin Blanc

A light and sweet French white wine cake served with a mixed berry compote and our fresh whipped cream.

7.00

Old-Fashioned Peach Cobbler

A warm delicious peach cobbler with a streusel topping and vanilla ice cream.

7.00

Fresh Sorbet

Changes daily.

5.00