

OCEANA *events*





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)

\$15.95 per person
(tax and gratuity not included)



The Riverwalk

BREAKFAST BUFFET PACKAGE



Scrambled Eggs

Hash Browns

Country Grits

Fruit Medley

Buttermilk Pancakes
or Pain Perdue

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

Maw-Maw's Cajun Breakfast
*Bits of bacon, ham
and shrimp scrambled with eggs.*

Sausage Patties
or Hickory Smoked Bacon

Includes Beverage
(Soda, Coffee or Tea)

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





OCEANA
events

Memorable. Delectable. Unique.

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 and mushroom cream sauce.

Buttermilk Pancakes or Pain Perdue
*New Orleans version of
French toast using French bread.*

Scrambled Omelet (Choose one:)

- Vegetarian Omelet
*Tomatoes, onions, mushrooms, green peppers,
cheddar cheese, topped with hollandaise sauce.*
- Western Omelet
*Ham, onions, green peppers,
tomatoes and cheddar cheese.*

Includes Beverage
(Soda, Coffee or Tea)

\$25.95 per person
(tax and gratuity not included)



St. James Crepe
(Available upon request)



Vieux Carre

BUFFET PACKAGE

Salad:

Caesar or Greek

Choice of Two Entrees:

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

Jambalaya
Chicken and alligator sausage with onions & bell peppers. All simmered with Creole sauce and Cajun rice.

Catfish Oceana
Pan fried catfish served 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 or Amaretto Style Green Beans

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 Cake Squares

Includes Beverage (Soda, Coffee or Tea)

\$29.95 per person
(tax and gratuity not included)

Oceana

BUFFET PACKAGE

Salad:

Caesar or Greek

Choice of Two Entrees:

Crawfish Etouffee and Rice
Southern Cajun crawfish stew. Served with steamed rice.

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

Catfish Oceana
Pan fried catfish served with crawfish mushroom cream sauce.

Sliced Pork Tenderloin with Burgundy Meniere

Choice of Two Sides:

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

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 Cake Squares

Includes Beverage (Soda, Coffee or Tea)

\$33.95 per person
(tax and gratuity not included)



Bourbon Street

BUFFET PACKAGE

Salad:

Caesar or Greek

Choice of Two Entrees:

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 and Spanish heritage. Served with white rice.

Chicken or Catfish Oceana

Sauteed 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 Amaretto Style Green Beans

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 Cake Squares

Includes Beverage (Soda, Coffee or Tea)

\$37.95 per person
(tax and gratuity not included)

Faubourg Marigny

BUFFET PACKAGE

Choice of One Appetizer:

Crab Balls, Crawfish Florentine Dip, or Fried Eggplant with Remoulade Sauce

Choice of Soup or Salad:

Caesar Salad, Greek Salad or Seafood Gumbo

Choice of Two Entrees:

BBQ Shrimp

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

Mardi Gras Pasta

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

Chicken or Catfish Oceana

Sauteed 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 Amaretto Style Green Beans

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 Cake Squares

Includes Beverage (Soda, Coffee or Tea)

\$42.95 per person
(tax and 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 Corn & Crab Bisque

Choice of Two Entrees:

Mardi Gras Pasta

*This is truly a festive dish! Louisiana crawfish tails and 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 and 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 Amaretto Style Green Beans

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 Cake Squares

Includes Beverage
(Soda, Coffee or Tea)

\$45.95 per person
(tax and gratuity not included)

