Ocean View Resort

Catering Menus







BREAKFAST

BREAKFAST BUFFETS

30-person minimum
Breakfast Buffets Includes Coffee, Teas, & Assorted Fruit Juices

Healthy Start

Sliced Fruit, Yogurt (GF), Granola (GF), Oatmeal (V, GF), Raisins, Dried Cranberries, Brown Sugar, Milk, and Assorted Mini Pastries 18 | per person

The Traditional

Scrambled Eggs (GF), Shredded Cheese, Bacon or Sausage (GF), Breakfast Potatoes (GF), Sliced Fruit, and Assorted Mini Pastries

19 | per person

Breakfast Burrito Buffet

Sliced Fruit, Scrambled Eggs with Peppers and Onions (GF),
Bacon or Sausage (GF), Breakfast Potatoes (GF), Flour Tortilla, Pinto Beans (V),
Shredded Cheese, Salsa Roja (V, GF), and Sour Cream
20 | per person

Country Breakfast

Scrambles Eggs (GF), Shredded Cheese, Breakfast Potatoes (GF), Biscuits, Gravy, Bacon or Sausage (GF), Sliced Fruit, and Assorted Mini Pastries

23 | per person

Add Pancakes and Syrup for an additional 2 | per person

MEALS ON THE GO

BREAKFAST ON THE GO

Bagels by the Beach

Includes Whole Fruit, Yogurt Cup, and Bottle Water,
Bagel with Cream Cheese
17 | per person

Breakfast Sandwich

Includes Whole Fruit, Yogurt Cup, and Bottle Water, Bacon, Egg, and Cheddar Cheese on a Croissant

18 | per person

BROWN BAG LUNCHES

Salad by the Shore

Include Whole Fruit, Cookie, and Bottled Water, Mixed Greens, Shredded Cheese, Dice Tomatoes, Red Onions, Cucumber, and Ranch Dressings 18 | per person

The Traveling Sandwich

Include Whole Fruit, Cookie, and Bottled Water, Assorted Ham and Turkey Deli Sandwich, and Potato Chips 19 | per person

THEMED BUFFETS

30-person minimum
Themed Buffets Include Brewed Iced Tea & Water

Soup-Salad-Sandwich Buffet

Mixed Greens, Cucumbers, Diced Tomatoes, Red Onions, Shredded Cheese, Ranch Dressing, Vinaigrette, Assorted Breads, Sliced Turkey, Sliced Ham, Sliced Tomatoes, Sliced Cheeses, Lettuce, Onions, Pickles, Mayo, Mustard, Assorted Small Bag of Chips, Choice of Soup 29 | per person

Taco Bar

Mixed Greens, Corn Shells (GF), Ground Beef (GF),
Portobello Mushrooms & Bell Peppers (V, GF), Corn & Black Bean Salad (V, GF), Spanish
Rice, Shredded Cheese, Shredded Lettuce, Black Olives, Green Onions, Sour Cream,
Guacamole (V, GF), Salsa Roja (V, GF), SW Ranch Dressing
31 | per person

Greek Buffet

Mixed Greens, Cucumbers, Diced Tomatoes, Red Onions, Feta, Shredded Carrots, Greek Dressing, Pita Bread, Quinoa Salad (V, GF), Red Pepper Hummus (V, GF), Cucumber Yogurt Dressing (GF), Falafels (V, GF), Grilled Zucchini (V, GF), Lemon Chicken (GF)

31 | per person

Italian Pasta Buffet

Field Green Salad, Parmesan Cheese, Croutons, Caesar Dressing, Rolls and Butter, Slow Roasted Chicken, Roasted Vegetables, Assorted Pasta Selections

<u>Select Two:</u> Creamy Pesto, Marinara, Meat Sauce, OR Alfredo Sauce,

32 | per person

BBQ Buffet

Mixed Greens, Diced Tomatoes, Green Onions, Shredded Cheese, Ranch & Balsamic, Regular Buns, Corn Tortillas (GF), Pulled Pork (GF), Mixed Baked Beans (V, GF), Coleslaw, BBQ Sauce (GF) <u>Choice Of:</u> Traditional Potato Salad, or Creamy Vegan Potato Salad (V, GF, DF)

35 | per person

Coastal Casual Buffet

Field Greens, Cucumber, Tomato, Red Onions, Assorted Dressing, Breadsticks, Herb Roasted Chicken, Hand Dipped Cod with Tartar Sauce **Select Two:** Fettuccini with Alfredo, Seasoned Fries, Roasted Potato Wedges, Roasted Seasonal Vegetables, Traditional Coleslaw

38 | per person

CUSTOM BUFFET

CUSTOM BUFFET OPTION

30-person minimum
Includes Brewed Iced Tea & Water,
Field Greens with Cucumber, Tomato, Red Onions, and Carrots,
Assorted Dressings, Rolls, and Butter
Choice of One Dessert

Select Two Side Dishes:

Roasted Vegetables (V, GF)
Quinoa Salad (V, GF)
Rice Pilaf (V, GF)
Roasted Potatoes (V, GF)

Traditional Potato Salad (GF)
Baked Mixed Beans (V, GF)
Classic Pasta Salad
Garlic Herb Butter Pasta

Select Two Entrée from Below:

Charged the higher of the two selections.

Vegetarian Lasagna | 36

Pasta Primavera | 36

Served in Butter Cream Sauce

Roasted Breast of Turkey | 40 Served with Cranberry Relish

Cider Braised Pork | 40
With Carolina Mustard Sauce

Prime Rib of Beef | 45
With Au Jus and Creamy Horseradish

Meat Loaf or Vegan Loaf | 36

Lemon Chicken | 36 Served with Lemon Herb Sauce

Honey Glazed Ham | 40

Alaskan Halibut | 45 Served with Citrus Burre Blanc

Filet of Salmon | 45 Served with Creamy Dill Garlic Sauce

ADD-ON SOUP

SOUPS PER PERSON

There is a 30-person minimum per soup.

Tomato Basil Soup Clam Chowder Vegetable Medley Four-Bean Chili 4 | per person

DISPLAY PLATTERS

Large serves approximately 50 guests | Small serves approximately 25 guests

Farm Fresh Vegetable Display

Assorted seasonal fresh vegetables and ranch.

Large 160 | Small 80

Pita & Hummus Display

Served with a red pepper hummus.

Large 160 | Small 80

Fiesta Tray

Salsa roja, bean dip, and guacamole served with tri-colored tortilla chips.

Large 180 | Small 90

Spinach & Artichoke Tray

Spinach and artichoke dip served with crostini.

Large 180 | Small 90

Sliced Seasonal Fruit

Assorted seasonal fresh fruit.

Large 200 | Small 100

Cheese Board

Assorted domestic cheeses and crackers.

Large 280 | Small 140

Antipasto Platter

Salami, prosciutto, pepperoni, green olives, black olives, provolone, mozzarella, sliced baquettes, and mustard sauce.

Large 280 | Small 140

HORS D'OEUVRES

Includes 25 servings per order.

CHILLED SELECTIONS

Caprese Skewers

Fresh mozzarella, grape tomato, and basil with balsamic glaze. **60 | per order**

Deviled Eggs

Traditional filling topped with a sprinkle of paprika and a black olive. **60 | per order**

Hummus Stuffed Mini Peppers

Raw peppers stuffed with hummus and topped with crumbled feta.

65 | per order

Jumbo Shrimp

Served with cilantro lime cocktail sauce and lemons.

75 | per order

HOT SELECTIONS

Gourmet Meatballs

Meatballs tossed in a sweet BBQ sauce. **59 | per order**

Coconut Shrimp

Served with a chili-mango dipping sauce. **75 | per order**

Stuffed Mushrooms

Stuffed with Italian seasoned sausage filling. **75 | per order**

Bacon Wrapped Scallops

Wrapped in peppered bacon.

93 | per order

Crab Cakes

Served with a creamy dill garlic sauce. **96 | per order**

DESSERTS & MORE

DESSERTS PER PERSON

There is a 30 person minimum per dessert.

Chocolate Torte (GF)
Cheesecake with Berry Sauce
Apple or Berry Crisp
Chocolate Mousse
4 | per person

TREATS BY THE DOZEN

Assorted Scones	33 per dozen
Assorted Muffins	28 per dozen
Croissants	34 per dozen
Assorted Cookies	22 per dozen
Chocolate Brownies	25 per dozen
Lemon Bars	28 per dozen
Bagels and Cream Cheese	39 per dozen

AND MORE

AND WORE	
Organic Whole Fruit	2 each
Yogurt Cups	3 each
Assorted Juice	25 per carafe
Canned Soft Drinks or Water	2 per
Large Urn	50 per
Coffee, Decaf, or Tea	
Small Air Pot	30 per
Coffee, Decaf, or Tea	

28 | per gallon

Brewed Ice Tea

BAR SELECTION

BAR SELECTION

No outside beer or liquor allowed

Minimum Beverage requirement of 250 purchased for each bar.

If the minimum is not met the Group's Master Account will be charged the difference plus 19% service charge

1. How will the charges be handled?

Hosted Bar

Beverages consumed charged to Group's Master Account. 19% service charge will be added to the drink total

No Host/Cash Bar

Individuals pay for beverages consumed.

Ticket/Cash Bar

Beverages consumed by ticket charged to Group's Master Account. 19% service charge will be added to the drink total. Individuals pay for non-ticket beverages consumed.

2. What type of bar do you want?

Full Bar

Limited Bar

Beer, Wine, Liquor, Soda, Water, and Juices

Beer, Wine, Soda, Water, and Juices

INCLUDED IN FULL BAR

Prices subject to current price listing

House Brands Cocktails – 7 House Assortment of Beers - 6 House Wine – 7 Soda / Water - 2

Beer*

Domestic Beer American Lager Pale Ale or Wheat Beer Stout or Porter Oregon Brewery/Keg

Wine*

House Chardonnay House Pinot Gris House Cabernet Sauvignon House Pinot Noir

Liquor*

House Vodka
House Gin
House Rum
House Tequila
House Scotch
House Whiskey

*Subject to change based on supplier.

Specialty Orders

Wines, Sparkling Wines, and Call Brand Liquor can be purchase by the bottle Each bottle will be opened and served by a designated banquet team member. Any unconsumed specialty orders will be sealed and given to the group leader at the conclusion of the event.