# Ocean View Resort 

## CateringMenus



## B R E AK FAST

## 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 

## 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 B UFFETS <br> 30-person minimum <br> 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 Select Two: 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) Choice Of: 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

## C USTOM B UFFET

## 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) | Traditional Potato Salad (GF) |
| :---: | :---: |
| Quinoa Salad (V, GF) | Baked Mixed Beans (V, GF) |
| Rice Pilaf (V, GF) | Classic Pasta Salad |
| Roasted Potatoes (V, GF) | Garlic Herb Butter Pasta |

## Select Two Entrée from Below:

Charged the higher of the two selections.

## Vegetarian Lasagna | 36 <br> Meat Loaf or Vegan Loaf | 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

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


## 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 baguettes, and mustard sauce.

Large 280 | Small 140

## H O R S D' O E U V R E S

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
Croissants
Assorted Cookies
Chocolate Brownies
Lemon Bars
Bagels and Cream Cheese

## AND MORE

Organic Whole Fruit
Yogurt Cups
Assorted Juice
Canned Soft Drinks or Water
Large Urn
Coffee, Decaf, or Tea
Small Air Pot
Coffee, Decaf, or Tea
Brewed Ice Tea
28 | per gallon

## BARSELECTION

## 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<br>Beverages consumed charged to Group's Master Account. 19\% service charge will be added to the drink total.<br>No Host/Cash Bar<br>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

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

## Limited Bar

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.

