



Catering Menu

Caesar Salad (Tray for 10 People) - \$99

Crispy romaine, fresh parmesan & house-made croutons.

Roasted Beet Goat Cheese Salad (Tray for 10 People) - \$160

Wild arugula, sliced almonds, sliced apples, pomegranate vinaigrette, topped with balsamic glaze.

Pasta (Tray for 10 People) - \$300

Cajun pasta, chef's spicy linguine, alfredo. Option of chicken or shrimp.

Oceans Mixed Seafood (Tray for 10 People) - \$249

Prawns, crab, clams, octopus, mussels & fish sauteed in your choice of guajillo or Diabla sauce.

Louisiana Platter (Tray for 7-8 People) - \$255

Crab legs, prawns & octopus tossed in southern spices, garlic & butter.

Atlantic Salmon (Tray for 14-16 People) - \$260

Grilled and served with mixed steamed, vegetables & rice pilaf.

Mary's Airline Chicken (10 - People) - \$190

Oven roasted, marinated In rosemary & garlic. served with mixed steamed vegetables & roasted or mashed potatoes.

Cioppino (10 - Order) - \$395

Crab, shrimp, clams, mussels, fish & calamari in a tomato garlic broth.

Fried Calamari (10 - Order) - \$170

Sprinkled with garlic & cheese; served with cocktail & sriracha aioli sauce.

Prime Rib Eye (10 - Order) - \$300

Served with a vegetable medley & roasted or mashed potatoes.

Garden Salad (8 - Order) - \$170

Iceberg, romaine and spring mix with tomatoes, cucumbers, onions, avocado & hard-boiled eggs tossed in your choice of dressing (ranch or blue cheese).

Crab Sandwich bites (10 - Order) - \$220

Fresh crab, arugula, tomato, avocado, swiss cheese & a house-made sriracha aioli on a brioche bun.

Clams or Mussel (10 - Order) - \$190

Oven roasted, marinated In rosemary & garlic.

Louisiana Prawns (10 - Order) - \$199

Served head and shells on, tossed in southern spices, garlic & butter.

Crunchy Jalapeño Prawns (10 - People) - \$210

Lightly floured, served head and shells on, sautéed with jalapeño slices.

Cheesy Garlic Bread (6 - Order) - \$70

Cheese blend melted on sourdough bread.