



ocean house

Your Wedding Day

The Ocean...

Distinctive...

Sophisticated...

Stylish...

Extraordinary...

Unforgettable...

Your Venue...

The Ocean House

Thank you for considering the Ocean House.

It would be our pleasure to give you the personalized attention
your occasion is so deserving of.

To assist you in planning your menu, we have enclosed our selections.

Package One—Plated Dinner

choose three passed hors d'oeuvres

Seafood

- Indonesian Lump Crab Cakes with roasted garlic aioli
- Lump Crab Fritters with pepperoncini aioli
- Crab Cakes with cajun remoulade
- Lump Crab and Mascarpone Rangoons with Chinese hot mustard
- Lemongrass Crab Cocktail with lump crab, cilantro, mint and lime
- Crab or Shrimp Mango Summer Rolls with sweet chile sauce
- Sugar Cane Shrimp with lemongrass, jalapenos and cilantro
- Steamed Shrimp Dumplings with passion fruit mustard
- Steamed Shrimp with asparagus, cashews, truffle vinaigrette
- Local Scallops with chimichurri sauce, petite greens
- Assorted Cerviche "Spoons"
- Salmon Cakes with lemon chile remoulade
- Smoked Organic Salmon Tea Sandwiches with dill cream cheese and cucumber
- Smoked Salmon with buttermilk biscuits and dill crème fraiche
- Chilled Salmon with coconut basil green curry sauce
- Tuna Tartare with Hawaiian ginger vinaigrette on crispy wontons
- Tuna Tartare with black rice, scallions, spicy soy caramel
- Cinnamon Coriander seared Blue Fin Tuna on a cucumber with sesame brittle
- Nori Stacks with sake cured salmon and caviar
- Sake Oyster Shooters with shisho and lime
- Cornmeal Crusted Oysters with a petite tomato lime salsa
- Local Oysters with lemon mignonette, chives and osetra caviar
- "Fish and Chips" potato crusted codfish with a preserved lemon aioli
- Beer Battered Fish with a miso dipping sauce
- Lobster Mac & Cheese Bites with truffle oil
- Lobster Corn Dogs with mustard crème fraiche
- Crispy Local Clam Strips with cilantro jalapeno sauce, pickled peppers

Package One—Plated Dinner

Meat

Peking Duck Tacos

Mandarin Duck Pancake with hoisin sauce and scallions

House Cured Duck Prosciutto with water cracker, olive oil and parmesan reggiano

Grilled Beef or Chicken Satay with peanut dipping sauce

Smoked Chicken Pancakes with kim chi sauce

General Tso's Chicken Lollipops with sesame, air dried chiles

Miso Chicken Salad with cilantro and garlic on lavash crisps

Mu Shu Chicken Sliders with hoisin bbq sauce and pickled slaw

Thai Chicken Sliders with hot & sour cucumber slaw and sweet chile aioli

Baby New Zealand Lamb Chops with a tamarind glaze

Petite Ginger Lamb Chops with shiso garlic yogurt

Crispy Lamb Spring Rolls with tzatziki dipping sauce

Chinese Pine Nut Coated Lamb Chops with a green goddess dressing

Lamb Lollipops with cilantro hoisin garlic glaze

Pulled Pork with avocado, refried beans, corn tortilla

Pork and Shrimp Spring Rolls with citrus ponzu dipping sauce

BBQ Pork Bao Buns with pulled pork, hoisin sauce and pickled cucumbers

Asian BBQ Pork Ribs

Curried Beef Rice Ball

Traditional Beef Tataki with scallions and sweet soy

Tomato Braised Short Rib Meatballs with creamy polenta

Thai Beef Salad with green papaya, peanuts, nuac cham vinaigrette

Classic Beef Sliders with aged cheddar, onions and truffle ketchup

Beef Lettuce Rolls with mint, peanuts and spicy soy

Foie Gras Brulee with brioche and plum wine-pomegranate syrup

Fois Gras Pate with truffle mushroom salad, toasted house-made brioche

Prosciutto and Fig Flatbread with cracked pepper and Great Hills blue cheese

Potato Chourizo Croquettes with oven dried tomato jam

Package One—Plated Dinner

Vegetarian

Vegetable Spring Rolls with citrus ponzu dipping sauce
Asian BBQ Tofu Skewers
Wonton Chips with miso hummus
Spinach and Smoked Gouda Arancini
Black Olive and Goat Cheese Crostini
Fresh Mozzarella, Tomato, Basil and Sundried Tomato Stacks
Roasted Beets with burrata cheese, pistachio oil
Grilled Corn on the Cob with citrus butter, togarashi spice
Vegetable Frittata with white bean puree and Greek olives
Fried Olives with lemon aioli
Quinoa Veg Cakes with cilantro sauce
Double Stuffed Fingerling Potatoes
Crispy Artichokes with lemon aioli
Goat Cheese Stuffed Green Tomatoes with pistachio mint relish

Extras

Lobster

choice of two for \$15.00 per person

Mini Lobster Club with brioche, truffle mayo and guanciale
Tempura Lobster Roll Traditional Lobster Roll
Tempura Lobster Claws with miso dipping sauce
Vietnamese Lobster Summer Roll
Spring Lobster Taco

Sushi

choice of three rolls for \$10.00 per person

Spicy Tuna
Yellowtail & Scallion
Smoked Salmon & Cream Cheese
Crab & Avocado
Avocado
Portabella, Cucumber & Pickled Daikon

Assorted Sashimi Platters

\$15.00 per person

Tuna, Salmon, Fluke, Spanish Mackerel, Scallop

Raw Bar

market priced

Shrimp, Littlenecks, Oysters

Package One—Plated Dinner

Stationary Displays

choose two of the following:

- Italian Meats and Marinated Olives
- Fresh Buffalo Mozzarella & Vine Ripe Tomatoes
with balsamic and extra virgin olive oil
- Grilled and Roasted Vegetables
with hummus and pita

Starters

choose one appetizer or one salad:

- Crab Cake
- Smoked Salmon
potato pancake and lemon foam
- Sautéed Baby Rock Shrimp
broccoli pancake and warm garlic & herb sauce
- Warm Pepper Crusted Duck Breast
tempura brie, organic micro greens and sun dried cherry vinaigrette
- Seared Yellow Fin Tuna Sashimi
pickled cucumbers, diakon radish and mustard soy sauce
- Black Angus Beef Carpaccio
parmesan tuile, crispy capers, celery root and preserved lemon
- Peanut Crusted Shrimp
papaya mint salad and sweet & sour sauce
- Asian Vegetable Spring Rolls
crisp cucumber salad, citrus ponzu sauce and hot Chinese mustard
- Baby Spinach Salad
- Romaine Salad
- Summer Chopped Vegetable Salad
- Mixed Green Salad
portabella mushrooms, tempura goat cheese and balsamic
- Chop Chop Chicken Salad
napa cabbage, wontons and miso vinaigrette
- Asian Pear Mache Salad
blue cheese and shallot soy vinaigrette

Package One—Plated Dinner

Entrees

choose one of the following

Wok Roasted Brazilian Lobster Tails

snow peas, bok choy and lemongrass black bean sauce

Grilled Pineland Farms Sirloin

tempura shrimp or half of 1 1/4 lb lobster, asparagus, crushed fingerling potatoes
and cabernet black garlic reduction

Grilled 16oz. Porterhouse Steak

summer bean and tomato salad, aged blue cheese and chimichurí sauce

Herbed & Roasted New York Strip Loin and Half of 1 1/4 lb Lobster

garlic thyme purple Peruvian potatoes and string beans

Grilled Lemon Thyme Chicken Breast

whipped potatoes and baby bok choy

Miso Roasted Japanese Black Codfish

truffle celery root puree and citrus ajus

Pan Roasted Atlantic Salmon or Artic Char

spring pea & pancetta risotto and lemon butter

Lump Crab Stuffed Grey Sole

wilted spinach, jasmine rice and lobster sauce

Prosciutto Wrapped Monkfish Fillet

jasmine rice and seafood red curry sauce

Dessert

Ocean House Confection Table

Package Two—Station Dinner

for tented events only

choose our:

New England Clambake

chowder, cole slaw, steamers and mussels,
lobster, steak, ribs, chicken, corn on the cob, watermelon

or choose two of the following stations:

Asian Stir-Fry

bean sprouts, baby corn, bok choy, straw mushrooms and tofu
with your choice of two of the following:

shrimp, lobster, beef or chicken

served with steamed jasmine rice and rice noodles

Pasta Display

penne regate or cheese ravioli

with traditional marinara, garlic herb alfredo and pesto sauces,
grilled herb marinated chicken, sweet roasted peppers, asparagus, pine nuts, mushrooms,
grated parmesan

Carving Station

choose one of the following:

Garlic herb roasted Australian Leg of Lamb

Slow roasted Black Angus Prime Rib or Sirloin

Spinach & Feta stuffed Berkshire Pork Loin

Butter basted Organic Breast of Turkey

Roasted & stuffed Leg of Veal with prosciutto, spinach and pecorino

Fish Station

herb crusted & roasted with garlic, white wine and olive oil

choose one of the following:

Salmon Swordfish Codfish

Monkfish Halibut

carving and fish stations served with seasonal vegetables

and your choice of :

mashed, roasted, or scalloped potatoes,

saffron rice pilaf or steamed white rice

Package Two—Station Dinner

for tented events only

Stationary Displays

choose two of the following:

Italian Meats and Marinated Olives

Fresh Buffalo Mozzarella & Vine Ripe Tomatoes
with balsamic and extra virgin olive oil

Grilled and Roasted Vegetables
with hummus and pita

Cold Sesame Soba Noodles

Caesar Salad

Mixed Green Salad

Vegetable Pasta Salad

Dessert

Ocean House Confection Table

Package Three—Tasting Party

Stationary Displays

Raw Bar with Shrimp, Littlenecks, Oysters
Italian Meats & Cheeses and Marinated Olives
Grilled and Roasted Vegetables with hummus and pita

Passed Selections

Seafood

choose five

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Meat

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Dessert

Ocean House Confection Table

Complete Bar Package

Premium Brands

\$16.00 per person for 1st hour

\$12.00 per person for 2nd hour

\$8.00 per person for each additional hour

House Brands

\$14.00 per person for 1st hour

\$10.00 per person for 2nd hour

\$8.00 per person for each additional hour

Beer & Wine

\$14.00 per person for 1st hour

\$9.00 per person for 2nd hour

\$7.00 per person for each additional hour

Hosted Bar

charged on consumption

House Brands...\$7

Call Brands...\$8

Premium Brands...\$9

Martinis...\$8-\$12

Upper Tier Wine...\$11-\$16

House Wine...\$7

Imported Beer...\$5

Domestic Beer...\$4

Soft Drinks...\$2.75

subject to 20% gratuity and 7% sales tax



ocean house

130 person minimum

Packages are priced at \$225.00 per person
and are subject to a 20% service charge & 7% sales tax.

site fee:

\$3,000.00 — 3/15–5/14, 10/15–12/30

\$5,000.00 — 5/15–6/30, 9/8–10/14

\$10,000.00 — 7/1–9/7

Adjacent to The Ocean House is the Three Seasons Resort.
There are sixty-five rooms which may be blocked for your out of town guests.

Please feel free to contact me with any questions.

Thank you,

Janet Hart-Barbato