

OCEANA *events*



Breakfast





The Riverwalk

BREAKFAST BUFFET PACKAGE



Scrambled Eggs

Hash Browns

Country Grits

Buttermilk Pancakes
or Pain Perdue

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

Maw-Maw's Cajun Breakfast

Bits of bacon, ham, & shrimp scrambled with eggs.

Sausage Patties
or Hickory Smoked Bacon

Included Beverage

(Soda, Coffee, or Tea)

\$30.00 per person
(tax and gratuity not included)



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 & mushroom cream sauce.

Buttermilk Pancakes
or Pain Perdue

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

Scrambled Omelette (Choose one)

- Vegetarian Omlette
*Tomatoes, onions, mushrooms, green peppers, cheddar
cheese, topped with hollandaise sauce.*
- Western Omelette
*Ham, onions, green peppers, tomatoes,
& cheddar cheese.*

\$35.00 per person
(tax and gratuity not included)

Includes Beverage
(Soda, Coffee, or Tea)



St. James Crepe
Available upon request.

Bourbon Street

BUFFET PACKAGE

Salad

Caesar Salad

Choice of Two Entrées

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 & Spanish heritage. Served with white rice.

Chicken or Catfish Oceana

Sautéed 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 Mustard Greens.

Choice of One Dessert

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chef's Assortment of Cake Squares

Includes Beverage
(Soda, Coffee, or Tea)

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



Faubourg Marigny

BUFFET PACKAGE

Choice of One Appetizer

Crab Balls, Spinach Dip, or Fried Eggplant with Remoulade Sauce.

Choice of Soup or Salad

Caesar Salad or Seafood Gumbo

Choice of Two Entrées

BBQ Shrimp

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

Mardi Gras Pasta

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

Chicken or Catfish Oceana

Sautéed 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 Mustard Greens

Choice of One Dessert

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chef's Assortment of Cake Squares

Includes Beverage
(Soda, Coffee, or Tea)

\$42.95 per person
(tax & 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, House Salad, Seafood Gumbo, or
Chicken & Sausage Gumbo

Choice of Two Entrées

Mardi Gras Pasta

This is truly a festive dish! Louisiana crawfish tails & 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 & 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 Mustard Greens

Choice of One Dessert

Bread Pudding

A sweet & delightful New Orleans treat! Served with our famous praline & rum sauce.

Chef's Assortment of Cake Squares

Includes Beverage
(Soda, Coffee, or Tea)

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