



Special Event Information & Menus

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11/08



A SPECIAL PLACE FOR A SPECIAL EVENT!

Thank you for considering Ocean Ave. Seafood as the place to hold your Special Event. Our entire staff is ready to assist you in creating a festive and memorable occasion for you and your guests. Ocean Ave. Seafood, overlooking the Pacific Ocean in Santa Monica, has featured the freshest and most extensive selection of seafood on the Westside for 20 years. Our elegant, yet casual atmosphere, with a South Pacific flair and tropical fish tanks, is perfect for any occasion. We offer many dining areas to accommodate all of your party planning needs, including:

- ❖ Private dining room for up to 32 guests
- ❖ Semi-private dining for 100 guests
- ❖ Private patio parties for up to 80 guests
- ❖ Cocktail receptions in our Oyster Bar for up to 60 Guests
- ❖ Exclusive use of entire restaurant, bar, and oyster bar areas
- ❖ Restaurant spaces available for breakfast meetings

Enclosed, you will find our Special Event Menus. We invite you to work with our Event Coordinator to design your own Special Event by choosing your selections from the Special Event Menus. Please feel free to add extra sides and our famous half-shell oysters for the table. We can also work together to design a custom themed menu just for your event and make any adjustments for guests with special dietary needs. Our award-winning wine list will certainly complement your dining experience. Our wine manager is available to consult with you to make just the right selection. We can arrange for A/V equipment or floral arrangements. Our goal is to make you and your guests happy that you chose Ocean Ave. Seafood. So be creative, ask questions, and make your party one your guests will remember!

Special Event Dinner Menu

Four-course dinner (select appetizer, salad, entrée and dessert)

Three-course dinner (select salad, entrée and dessert) – not available on Fri. or Sat.

Entrees

Parties up to 40 please select three entrées from the following:

	<u>3 Course</u>	<u>4 Course</u>
1 ½ lb. Live Maine Lobster, steamed potatoes & vegetables	\$64.00	\$82.00
Fried Crab Cake Entrée w/French fries & cole slaw	\$38.00	\$50.00
King Salmon, grilled w/pinot noir & cherry sauce, garlic mashed potatoes & asparagus	\$50.00	\$62.00
Mahi,Mahi, Hilo Coast, grilled w/apricot sauce, rice, vegetable spring roll	\$47.00	\$59.00
Swordfish, Channel Islands, grilled with stir fried rice & pineapple salsa	\$47.00	\$59.00
Northern Halibut, Alaska, grilled w/ Israeli couscous, scallions, spinach, and wild mushrooms	\$49.00	\$61.00
Broiled Stuffed Shrimp w/crabmeat stuffing & wine-dill sauce	\$48.00	\$60.00
Cioppino, Dungeness crab, clams, shrimp, mussels, calamari, fresh fish, tomato broth	\$44.00	\$56.00
Grilled Chicken Breast, green beans & roasted potatoes, w/chicken jus	\$38.00	\$50.00
Big Eye Tuna, Philippines, seared, sesame crust, pineapple rice, sauteed vegetables & Asian vinaigrette	\$50.00	\$62.00
Mixed Seafood Linguini, mussels, shrimp, clams & calamari w/marinara	\$40.00	\$52.00
8 oz. Filet Mignon w/roasted garlic (see Sides selection)	\$62.00	\$79.00
16 oz. Prime Ribeye w/roasted garlic (see Sides selection)	\$68.00	\$80.00
Black Cod, Alaska, broiled w/sake kasu, baby bok choy & steamed rice	\$50.00	\$62.00

SELECTIONS MAY VARY DUE TO SEASONAL AVAILABILITY WITH SLIGHT VARIATIONS IN PRICES.

Appetizers

Served as sharing platters

(Select one)

*Hot Platters – Popcorn Shrimp, Calamari, Crab Cakes **OR***

*Lobster Taquitos & Pacific Rockfish Ceviche **OR***

Cold Platters – Half-shell Oysters, Clams & Large Shrimp (add \$2)

Soup or Salad

(Select two)

New England Clam Chowder; Fish Chowder; Baby Mixed Greens w/Basil Vinaigrette;

Bleu Cheese Salad w/Mixed Greens & Candied Walnuts; Caesar Salad

Sides (for steaks)

(Select one)

Sauteed Mushrooms, Macaroni & Cheese, Sauteed

Israeli Couscous w/mushrooms & spinach,

Fresh Corn sautéed w/sweet peppers & green onion,

Roasted or Mashed Potatoes, Grilled Asparagus w/bearnaise

Desserts

(Select two)

Sorbet Sampler w/fresh fruit, Chocolate Cake w/Vanilla Bean Ice Cream,

New York Cheesecake

Prices do not include tax and gratuities. American coffee or hot tea are included with dessert. Wine prices and selections cannot be guaranteed because of market fluctuations.



Special Event Lunch Menu

Three-course lunch (select soup or salad, entrée and dessert)

Entrées

Parties up to 40 please select three entrées from the following:

<i>Mahi, Mahi, Hilo Coast, grilled w/apricot sauce, rice, vegetable spring roll</i>	<i>\$33.00</i>
<i>Fried Crab Cake Entrée w/French fries & cole slaw</i>	<i>\$33.00</i>
<i>King Salmon, grilled w/pinot noir & cherry sauce, garlic mashed potatoes & asparagus</i>	<i>\$38.00</i>
<i>Fish and Chips</i>	<i>\$33.00</i>
<i>Swordfish, Channel Islands, grilled with stir-fried rice & pineapple salsa</i>	<i>\$36.00</i>
<i>Halibut, Northern Alaska, grilled with Israeli couscous, green onions, spinach, and white truffle oil</i>	<i>\$38.00</i>
<i>Big Eye Tuna Nicoise Salad w/Dijon mustard vinaigrette, eggs, olives, anchovies, potatoes and haricot vert beans</i>	<i>\$31.00</i>
<i>Seafood Cobb Salad w/bay shrimp, scallops, bacon, bleu cheese, lemon-dill dressing</i>	<i>\$29.00</i>
<i>Grilled Chicken Breast, green beans & roasted potatoes, w/chicken jus</i>	<i>\$33.00</i>
<i>Clam Linguini, sautéed, white wine & garlic butter</i>	<i>\$32.00</i>
<i>Mixed Seafood Linguini, mussels, shrimp, clams & calamari w/marinara</i>	<i>\$33.00</i>
<i>Grilled Shrimp Salad w/Cajun spice, fennel, & grapefruit vinaigrette</i>	<i>\$31.00</i>
<i>Prime 8oz. Top Sirloin Steak – Aged min. 35 days – w/roasted garlic</i>	<i>\$42.00</i>
<i>Catfish, Louisiana, blackened, sauteed spinach, corn & remoulade sauce</i>	<i>\$32.00</i>

SELECTIONS MAY VARY DUE TO SEASONAL AVAILABILITY WITH SLIGHT VARIATIONS IN PRICES.

Soup or Salad

(Select two)

New England Clam Chowder; Fish Chowder; Baby Mixed Greens w/Basil Vinaigrette; Bleu Cheese Salad w/Mixed Greens & Candied Walnuts; Caesar Salad

Sides (for steaks)

(Select one)

Sauteed Mixed Mushrooms, Macaroni & Cheese, Fresh Corn w/sweet peppers and green onion, Sauteed Israeli Couscous w/ mushrooms & spinach, Creamed Spinach, Roasted or Mashed Potatoes, Grilled Asparagus w/bearnaise

Desserts

(Select two)

Sorbet Sampler w/fresh fruit, Chocolate Cake w/Vanilla Bean Ice Cream, New York Cheesecake

Prices do not include tax and gratuities. American coffee or hot tea are included with dessert. Wine selections and prices cannot be guaranteed because of market fluctuations.



Brunch Buffet Dishes

Lunch Buffet Platters

Buffet Style Platter serve 25-30 people

Grilled Salmon Platter w/sautéed asparagus, mushrooms, pinot noir reduction	\$190
Filet Mignon sautéed medallions with mushrooms and a red wine pan gravy	\$260
Grilled Chicken w/ sautéed corn & onions, tomato concasse, and chicken jus	\$120
Classic Mixed Seafood penne w/ calamari, finfish, scallops, shrimp, marinara	\$225
Grilled Vegetable Pasta w/ eggplant, zucchini, asparagus green and red peppers	\$TBQ

Ocean Avenue Continental Breakfast

Buffet Style Platter serve 25-30 people

Scrambled Eggs
Apple wood smoked bacon
Apple maple Sausage (chicken)
Breakfast potatoes
Granola, fruit, and yogurt
Fresh fruit
Smoked Salmon w/ traditional accompaniments

\$40 per person

Breakfast Buffet Platters

Buffet Style Platter serve 25-30 people

French Toast Platter w/ flambéed bananas, fresh berries, maple syrup	\$90.00
Vanilla Malt Waffles w/ fresh berries, maple syrup, whipped cream	\$75.00
Smoked Salmon Platter w/ bagels, capers, cream cheese, red onions	\$140.00
Eggs Benedict w/ Canadian bacon, poached eggs, hollandaise sauce	\$70.00
Florentine Benedict w/ sautéed spinach, poached eggs, tomato, hollandaise sauce	\$85.00
Dungeness Crab Benedict w/ crabmeat, poached eggs, béarnaise sauce	\$200.00



Appetizer Selections

Individual Appetizers – tray passed or on buffet

The following appetizers can make a mouth-watering combination for your guests, prior to dinner or as a Cocktail/Appetizer event:

	<u><i>2 Pc. Per Order</i></u>
Mini Dungeness Crab Cakes w/tartar & cocktail sauce	\$5.95
Shrimp Potstickers	\$3.95
Grilled Marinated Chicken Skewers	\$3.00
Lobster Taquitos w/guacamole, sour cream & salsa	\$4.50
Chilled Jumbo Shrimp with cocktail sauce & lemon	\$6.00
Crab Stuffed Mushrooms	\$3.95
Ahi Tuna Tartare Canapes	\$4.95
Baby Potatoes stuffed w/herb-garlic cream cheese, topped w/smoked salmon	\$3.50
Vegetable Potstickers	\$3.00
Half Shell Oysters w/mignonette, cocktail sauce & fresh Horseradish	MKT. PRICE.

Buffet Platters

Buffet Style Platter serve 25-30 people

Bruschetta – Olive Tapenade; Tomato, Basil & Garlic	\$90.00
Imported and Domestic Cheese & Cracker Platter	\$120.00
Smoked Salmon with Traditional Accompaniments	\$130.00
Fried Calamari w/cocktail sauce & lemon	\$89.95
Fresh Fruit Platter	\$75.95
Bay Scallop Ceviche w/tortilla chips	\$105.00

Fruits of the Sea Platters

*Fresh Shucked Oysters, Jumbo Shrimp, Littleneck Clams
Mignonette, Cocktail Sauce; Fresh Horseradish & Lemon*

\$20 per person

Prices do not include tax or gratuities

Event Wine List

SPARKLING

Prosecco, Adriano Adami, brut, bosco di gica, veneto, italy, nv	\$35
Etirole by Domaine Chandon, brut, napa-sonoma, nv	\$45
Louis Roederer, brut premier, reims, france, nv	\$95

WHITES

Albarino, Licia, rias baixas, spain, 06	\$32
Reisling, Kabinett knyphausen, Baron K, rheingua, germany, 05	\$34
Sancerre, Andre Neveu, le manior, loire valley, france, 06	\$48
Pinot Grigio, MacMurray Ranch, somona coast, 06	\$36
Roussane, Qupe, bien nacido hillside, santa maria valley, 03	\$75
Sauvignon Blanc, Hall, napa valley, 06	\$34
Sauvignon Blanc, Westerly, estate, happy canyon, santa ynez, 06	\$36
Sauvignon Blanc, St. Supery, napa, 06	\$45
Chardonnay, Picket Fence, russian river valley, 05	\$43
Chardonnay, Molnar Family, poseidon's vineyard, carneros, napa, 05	\$48
Chardonnay, White Rock, napa, 05	\$63
Chardonnay, Gary Farrell, russian river valley, 04	\$65
Chardonnay, Chateau Montelena, napa, 05	\$80
Chardonnay, Sonoma Cutrer, les pierres, sonoma valley, 04	\$82
Chardonnay, Littorai, heintz vineyard, sonoma coast, 05	\$125

REDS

Merlot, Brassfield, high serenity ranch, high valley, 04	\$38
Merlot, Silverado, napa, 03	\$58
Merlot, Reynolds Family, stags leap, napa	\$80
Merlot, Duckhorn, napa, 04	\$100
Pinot Noir, ICI/La Bas, les reveles, elke vineyard, anderson valley	\$55
Pinot Noir, Emeritus, estate, russian river valley, 05	\$63
Pinot Noir, Gary Farrell, russian river valley, 05	\$80
Pinot Noir, Loring, Gary's Vineyard, santa lucia, 06	\$95
Pinot Noir, Bonaccorsi, santa rita hills, 05	\$115
Cabernet Sauvignon, Ferrari Carano, sienna, sonoma county, 05	\$45
Cabernet Sauvignon, The Prisoner by Oren Swift, napa valley, 06	\$58
Cabernet Sauvignon, Columbia Crest, reserve, 02	\$85
Cabernet Sauvignon, BR Cohn, olive hill, sonoma valley, 04	\$90
Cabernet Sauvignon, Duckhorn, napa, 03	\$125
Cabernet Sauvignon, Pine Ridge, Oakville, napa, 04	\$150
Cabernet Sauvignon, Revana, napa, 03	\$150

This is a small sampling of our wine list that offers great value at its price range. Alternate selections are available from our current wine list or cellar upon request. All vintages and prices are subject to change based on availability.

Design Your Own Special Event:

Company Name: _____ Host Name: _____

Number of Guests: _____ Date of Event: _____ Time of Event: _____

Menu Heading: _____

Your Lunch or Dinner Menu:

Menu Selections

(Please fill in from menu selections on previous page)

Appetizers

Soup or Salad

Entrees

Desserts

Hors d' oeuvre Selections



1401 Ocean Ave., Santa Monica, CA 90401

Special Event Phone: 310-394-5669 FAX: 310-394-7322

Thank you for choosing Ocean Ave Seafood to host your Special Event!

Billing & Credit Card Authorization

Billing and Cancellation Policy: A signed contract and credit card information will serve as a guarantee for your event date, time, number of guests, location and selected menu. In the event you must cancel your event, and you give the Event Coordinator notice one week prior to your event date, there will be no charge. If notice is given less than one week prior to your event, a cancellation fee of \$200.00 will be charged to your credit card. All payments will be due at the end of your event. A 17% gratuity and a 3% service fee will be applied to your final bill and shown as a 20% gratuity on your final bill with the breakdown inferred. Local tax in 8.25% will also be applied to the final bill and shown on a separate line.

Guarantee: A final count is due one week prior to the event to confirm and review details. This number will be considered your GUARANTEE and there may be a **\$35** (lunch) or **\$55.00** (dinner) fee for every guest under your guarantee. If we have not received, or are unable to contact you to finalize your guarantee, the number of attendees on the menu selection page will be used as your guarantee.

Credit Card Authorization: I, _____, authorize Ocean Ave. Seafood to charge my credit card according to the detailed information provided below. I guarantee payment in full of the account as described.

Phone: _____ Fax: _____ Email: _____

Address: _____

Contact: _____ On-Site Contact: _____

Local or cell phone number while in L.A. _____

Method of Payment: Credit Card Cash Check
 Type: Visa Master Card American Express Discover

**Credit Card Holders Name: _____

**Credit Card Number: _____

**Expiration Date: _____

Additions:

- Hosted Bar
- Non-Hosted Bar
- Corkage Fee \$20 per bottle
- Cake Cutting Fee \$2 per person
- Mineral Water
- Flowers

Reserved Area:

- Private Dining Room
- Patio – South/Middle
- Main Dining Room
- Upper Dining Room
- Oyster Bar

 Guest Signature Date

 Event Coordinator Signature