



w e d d i n g c a t a l o g

2023

Ocean
CASINO · RESORT
ATLANTIC CITY

Passed Hors D'oeuvres

(Selection of six for your first hour)

COLD ITEMS

Italian Bruschetta
Shaved Parmesan, Balsamic Syrup

Fresh Melon & Prosciutto
Agave Mint

Shrimp Ceviche
Lime, Cilantro, Jalapeño

Whipped Goat Cheese
Olive Tapenade, Pumpernickel Disc

Shaved Serrano Ham
Manchego, Focaccia, Parmesan Truffle Butter

Smoked Salmon
Cucumber, Dill, Lemon Crema, Potato Blini

Crabmeat Cocktail
Thai Basil, Spicy Tomato

Herb Chicken Profiterole
Boursin

Ahi Tuna Tartare
Shoyu, Ginger, Sriracha, Crispy Cone

HOT ITEMS

Crispy Shrimp & Pork Dumpling
Lemon Grass, Shoyu

Chicken Satay
Thai Peanut Sauce, Crispy Shallots

Spanakopita
Spinach & Feta

Vegetable Spring Rolls
Ginger, Shoyu, Sake

Sesame Chicken Tenders
Kung Pao

Crab Rangoon
Sweet Chili Sauce

Grilled Beef Kabob
Roasted Pepper Jam

Scallops Wrapped in Bacon
Apricot Mustard

Tempura Shrimp
Ume Plum, Honey

Maryland Crab
Citrus Remoulade

Salad/Appetizer

(Select One)

Caesar Salad
Crisp Romaine, Parmesan Tuile, Herb Focaccia Croutons

Wedge Salad
Iceberg Lettuce, Heirloom Tomato, Red Onion, Bacon with Danish Blue, Buttermilk Dressing

Garden Salad
Mixed Greens, Heirloom Cherry Tomatoes, Carrots, English Cucumber, Sherry Vinaigrette

Roman Gnocchi
Wild Mushroom Ragout, Spinach, Ricotta

Tomato Galette
Heirloom Tomato, Fontina, Garlic, Fresh Herbs

Ocean Signature Seasonal Soup
Chef's accoutrements

Entrée

(Select One)

Butter Roasted Chicken
Heirloom Carrots, Seared Polenta, Pan Jus Lie

Gruyere & Spinach Stuffed Chicken
Truffle Scented Demi, Pecorino Dusted Fingerling Potatoes

Herb Crusted Chilean Seabass
Lemon Butter Sauce, Whipped Yukon Gold, French Beans

Roasted Halibut
Tomato Confit, Crushed Herbs, Creamy Risotto, Broccolini

Center Cut 8 oz. Grilled Filet Mignon
Roasted Garlic Mashed, Asparagus, Bordelaise

Braised Short Rib
Compressed Potato, Wild Mushroom Demi, Caramelized Vegetables

Cauliflower Steak
Savory Lentils, Herb Pesto

Premium Plated Selection

(Select One)

Crab Stuffed Flounder
Fingerling Potatoes, French Beans

Pan Seared Salmon & Grilled Shrimp
Marble Potatoes, French Beans

4oz. Lobster Tail & 6oz. Filet Mignon
Whipped Yukon Gold, Grilled Asparagus

Plated Desserts

with Coffee & Tea Service

(Select One)

When Apple Pie Meets Cheesecake
NY Style Cheesecake, Caramel Apples, Streusel

Praline Crunch Bar
Feuilletine, Chocolate, Hazelnuts

Pick Me Up
Milk Chocolate Coffee Mousseline, Soaked Ladyfinger, Mascarpone

Strawberries & Cream
Vanilla Bean Panna Cotta, Strawberry Gelee, Shortbread

Buffet 1

Passed Hors D'oeuvres

(Selection of six for your first hour)

COLD ITEMS

Italian Bruschetta
Shaved Parmesan, Balsamic Syrup

Fresh Melon & Prosciutto
Agave Mint

Shrimp Ceviche
Lime, Cilantro, Jalapeño

Whipped Goat Cheese
Olive Tapenade, Pumpernickel Disc

Shaved Serrano Ham
Manchego, Focaccia, Parmesan Truffle Butter

Smoked Salmon
Cucumber, Dill, Lemon Crema, Potato Blini

Crabmeat Cocktail
Thai Basil, Spicy Tomato

Herb Chicken Profiterole
Boursin

Ahi Tuna Tartare
Shoyu, Ginger, Sriracha, Crispy Cone

HOT ITEMS

Crispy Shrimp & Pork Dumpling
Lemon Grass, Shoyu

Chicken Satay
Thai Peanut Sauce, Crispy Shallots

Spanakopita
Spinach & Feta

Vegetable Spring Rolls
Ginger, Shoyu, Sake

Sesame Chicken Tenders
Kung Pao

Crab Rangoon
Sweet Chili Sauce

Grilled Beef Kabob
Roasted Pepper Jam

Scallops Wrapped in Bacon
Apricot Mustard

Tempura Shrimp
Ume Plum, Honey

Maryland Crab
Citrus Remoulade

Salad/Soup

(Selection of two)

Caesar Salad
Crisp Romaine, Parmesan, Herb Focaccia Croutons

Chop Salad
Iceberg Lettuce, Heirloom Tomato, Red Onion,
Bacon with Danish Blue, Buttermilk Dressing

Garden Salad
Mixed Greens, Heirloom Cherry Tomatoes, Carrots,
English Cucumber, Sherry Vinaigrette

Ocean Signature Seasonal Soup
Chef's Accoutrements

Buffet Dessert

Selection of Petit Fours
Coffee & Tea Service

Hot Selections

Hand Cut Prime Rib of Beef
Au Jus, Horse Radish

Butter Roasted Chicken
Mushroom Ragout, Truffle Pan Sauce

Pan Seared Salmon
Saffron & Leek Ragu

Rigatoncini Alla Bolognese
Beef, Veal, Pork, Parmesan

Sides

Whipped Yukon Gold
Chives & Parsley

French Beans
White Wine, Toasted Almonds

Buffet 2

Passed Hors D'oeuvres

(Selection of six for your first hour)

COLD ITEMS

Italian Bruschetta
Shaved Parmesan, Balsamic Syrup

Fresh Melon & Prosciutto
Agave Mint

Shrimp Ceviche
Lime, Cilantro, Jalapeño

Whipped Goat Cheese
Olive Tapenade, Pumppernickel Disc

Shaved Serrano Ham
Manchego, Focaccia, Parmesan Truffle Butter

Smoked Salmon
Cucumber, Dill, Lemon Crema, Potato Blini

Crabmeat Cocktail
Thai Basil, Spicy Tomato

Herb Chicken Profiterole
Boursin

Ahi Tuna Tartare
Shoyu, Ginger, Sriracha, Crispy Cone

HOT ITEMS

Crispy Shrimp & Pork Dumpling
Lemon Grass, Shoyu

Chicken Satay
Thai Peanut Sauce, Crispy Shallots

Spanakopita
Spinach & Feta

Vegetable Spring Rolls
Ginger, Shoyu, Sake

Sesame Chicken Tenders
Kung Pao

Crab Rangoon
Sweet Chili Sauce

Grilled Beef Kabob
Roasted Pepper Jam

Scallops Wrapped in Bacon
Apricot Mustard

Tempura Shrimp
Ume Plum, Honey

Maryland Crab
Citrus Remoulade

Salad/Soup

(Selection of two)

Caesar Salad
Crisp Romaine, Parmesan, Herb Focaccia Croutons

Baby kale
Shaved Fennel, Watermelon Radish, Heirloom Carrots, Apple & Ginger Dressing

Garden Salad
Mixed Greens, Heirloom Cherry Tomatoes, Carrots, English Cucumber, Sherry Vinaigrette

Ocean Signature Seasonal Soup
Chef's Accoutrements

Buffet Dessert

Selection of Petit Fours
Coffee & Tea Service

Hot Selections

Slow Braised Short Rib
Port Wine, Root Vegetables

Hearth Fired Chicken Breast
Broccolini, Baby Peppers, Aged Balsamic

Roasted Cod
Tomato Confit, Crushed Herbs

Quattro Formaggio Ravioli
Pecorino, English Peas, Pancetta

Sides

Marble Potatoes
Olive Oil, Rosemary

Grilled Asparagus
Cured Lemon

Buffet 3

Passed Hors D'oeuvres

(Selection of six for your first hour)

COLD ITEMS

Italian Bruschetta
Shaved Parmesan, Balsamic Syrup

Fresh Melon & Prosciutto
Agave Mint

Shrimp Ceviche
Lime, Cilantro, Jalapeño

Whipped Goat Cheese
Olive Tapenade, Pumpernickel Disc

Shaved Serrano Ham
Manchego, Focaccia, Parmesan Truffle Butter

Smoked Salmon
Cucumber, Dill, Lemon Crema, Potato Blini

Crabmeat Cocktail
Thai Basil, Spicy Tomato

Herb Chicken Profiterole
Boursin

Ahi Tuna Tartare
Shoyu, Ginger, Sriracha, Crispy Cone

HOT ITEMS

Crispy Shrimp & Pork Dumpling
Lemon Grass, Shoyu

Chicken Satay
Thai Peanut Sauce, Crispy Shallots

Spanakopita
Spinach & Feta

Vegetable Spring Rolls
Ginger, Shoyu, Sake

Sesame Chicken Tenders
Kung Pao

Crab Rangoon
Sweet Chili Sauce

Grilled Beef Kabob
Roasted Pepper Jam

Scallops Wrapped in Bacon
Apricot Mustard

Tempura Shrimp
Ume Plum, Honey

Maryland Crab
Citrus Remoulade

Salad/Soup

(Selection of two)

Arugula & Spinach
Heirloom Tomatoes, Roasted Beets, Cranberries,
Toasted Pepitas, White Balsamic Vinaigrette

Deconstructed Cobb
Crisp Romaine, Grilled Chicken, Smoked Bacon,
Bleu Cheese, Avocado, Heirloom Tomato, Herb
Vinaigrette

Garden Salad
Mixed Greens, Frisée, Heirloom Cherry Tomatoes,
Carrots, English Cucumber, Sherry Vinaigrette

Ocean Signature Seasonal Soup
Chef's Accoutrements

Buffet Dessert

Selection of Petit Fours
Coffee & Tea Service

Hot Selections

Hand Cut Tenderloin of Beef
Classic Demi, Caramelized Shallots

Signature Stuffed Chicken
Gruyere & Spinach, Truffle Scented Demi

Chilean Seabass
Herb Panko, Yuzu Butter Sauce

Crab Ravioli
Lemon, Pernod, Saffron Cream

Sides

Potato Gratin Dauphinoise
Emmental, Roasted Garlic

Heirloom Carrots
Citrus & Honey Caramel

Enhancements

Cold Items

Seasonal Raw Vegetable Crudit� with Dip Green Goddess, Chipotle Ranch	Medium Serves up to 50	Large Serves 75
Imported & Domestic Cheeses Fresh Fruit & Flatbreads	Medium Serves up to 50	Large Serves 75
Seasonal Fresh Sliced Fruit Mixed Berries & Agave Yogurt Sauce	Medium Serves up to 50	Large Serves 75
Grilled Vegetable Display Flavored Oils, Aged Balsamic, Roasted Garlic Cream	Medium Serves up to 50	Large Serves 75
Italian Antipasto Display Cured Meats, Cheeses, Olives, Dried Figs, Aged Balsamic, Flat Breads & Crostini	Medium Serves up to 50	Large Serves 75
Mediterranean Display Hummus, Olives, Tabouli, Grilled Pita Chips, Roasted Peppers	Medium Serves up to 50	Large Serves 75
Jumbo Shrimp*		
Clams on the Half Shell*		
Seasonal Oysters on the Half Shell (50 piece minimum)		
Alaskan Snow Crab Claws (50 piece minimum)		
Alaskan King Crab (50 piece minimum)		
Maine Lobster (50 piece minimum)		
*Minimum of 50 pieces or 20 Maki Rolls		
Sashimi Yellow Tuna, Salmon, Octopus, Snapper & Tuna		
Nigiri Salmon, Yellow Tail, Tuna & Shrimp with Seasoned Rice		
Maki Rolls California Spicy Tuna, Vegetable, Soy Sauce, Pickled Ginger & Wasabi		
Chef Attended Stations (Stations are based on 60 minutes of service)		

Carving

Smoked Brisket
Bourbon BBQ Sauce, Onion Jam, Horseradish Mustard Sauce

Whole Roasted Kalua Pig
Steamed Bao Buns, Scallions, Pickled Cucumber,
Crushed Pineapple, Tomato Plum Hoisin Sauce, Sambal Chili

North Atlantic Salmon Filet
Cured Lemon Relish

Caribbean Mahi Mahi
Island Slaw

Pasta

Rigatoncini
Grilled Seasonal Vegetables, Pomodoro

Wild Mushroom Ravioli
White wine, Artichoke Mascarpone

Cavatappi
Sweet Italian Sausage, Broccolini, Garlic, Baby Peppers

4 - Hour Open Bar Package

(Includes Our Signature Champagne Toast, the First Hour Reception & Three-Hour Dinner)

SPIRITS

Tito's & Kettle One Vodka, Beefeater Gin, Johnnie Walker Black, Jack Daniels, Crown Royal,
Bacardi & Captain Morgan Rum, Jose Cuervo Silver & Teremana Reposado

BEER SELECTION

Corona Light, Miller Lite, Yuengling

WINE

House Champagne, Cabaret Sauvignon, Chardonnay, Pinot Grigio, Sauvignon Blanc

Premium Brands are available, and our Professional Sommelier is happy to assist with selections if you would like to Enhance your Bar

1 ¼ ounce pour size

Bartenders are required

(suggest 1 bartender per 75 guests)

Suggested Vendors

In the event you are looking for a Florist, a Bakery, Entertainment or Linens, we have a few that we suggest:

Florist

AC Flower Shop, Chester's
Betina's at Parkview

Bakery

Baked by the Ocean
Bake Works,Irene's

DJ/ Band

Daniel Mulhern Entertainment
GoEvents

Linen Rental

Total Table
Cloth Connection
Event FX Rentals