

Family Style Trays

Seafood

Maple Pecan Salmon | Baked Fresh Jail-Island Salmon dusted with crushed pecans and thick maple syrup
Serves 24-30/24 6 oz. portions

Baked Mahi Mahi with Mango Salsa | Baked fresh with in Whit wine lemon juice & Butter. Served with a side of our own homemade mango Salsa
Serves 24-30/24 6 oz portions

Maryland Crab Ravioli in a Parmesan Cream Sauce | 15/5 Raviolis per person.
Serves 15-20 people

Seafood Mac n Cheese | Creamy mac n cheese tossed with fresh scallops, shrimp and lobster meat. Served steamy with an herb Panko bread crust.
Serves 20/20 6 oz. portions

Parmesan Tilapia | oven-baked parmesan-cruste tilapia, mini potatoes, sautéed vegetables

Seafood Steamer Tray | Full pan filled with clams, mussels, shrimp corn on the cob and red bliss potatoes. Steamed in Old Bay and served with lemons and warm butter.

Supreme Seafood Steamer Tray | Full pan filled with clams, mussels, shrimp, scallops, corn on the cob and red potatoes. Steamed in Old Bay and served with lemons and warm butter.

Chicken / Poultry

Chicken Marsala without Pasta | Lightly grilled tender chicken breast tossed in our rich Marsala wine sauce loaded with fresh mushrooms.
Serves 24-30/24 4 oz. portions Add pasta \$12

Vodka Chicken | Fresh Holly tender chicken breast topped with our creamy homemade vodka sauce over a bed of penne pasta
Serves 24-30/24 4 oz. portions

Island Honey Butter Chicken | sautéed boneless chicken thighs, tasty honey butter sauce, garlic mashed potatoes

Maple Dijon Chicken | Roasted tender Holly Chicken quarters coated with our savory maple dijon sauce
Serves 24-30/24 7 oz. portions

Sliced Fresh Roasted Turkey Breast | In-house slow roasted turkey breast served with turkey gravy.
Serves 24-30/24 6 oz. portions

Grilled Chicken Parm (4oz. 20 each) | Grilled all natural chicken topped with marinara and mozzarella cheese. Serves 20

Grilled BBQ Chicken Breast(4oz) | 20 portions of 4 oz each all natural chicken breast. Topped with Sweet Baby Rays BBQ sauce. serves 20

10 Chicken Tender Bucket | 10 each jumbo chicken tenders. Served with French fries, Apple sauce, BBQ sauce, Honey Mustard and ketchup

25 Chicken Tender Bucket | 25 each jumbo chicken tenders. Served with French fries, Apple sauce, BBQ sauce, Honey Mustard and ketchup



2021

Catering Menu

Available All Year Long
On & Off-Premise Catering
Any Budget ~ Any Size Party
New Off-Premise Catering Hall

www.ocnjislandgrill.com

609-391-9616

Side Dishes

Garlic Mashed Potatoes(half Pan) | Serves 15-20

Peas & Pearl Onions (half pan) | Serves 15-20

Caramelized Glazed Baby Carrots(half pan) | Feeds 15-20

Baked Potatoes(full pan) | 20 baked potatoes served with butter & sour cream

Roasted Red Bliss Potatoes(half pan) | serves 15-20

Scalloped Potatoes (half Pan) | Serves 15-20

Corn on the Cob(full pan) | 20 ears serves 20-40 includes butter

Mixed Vegetables(half pan) | serves 15-20. Broccoli, squash, zucchini and peppers

Island Rice(half Pan) | One half pan of our lightly seasoned Island rice with roasted corn, onions and peppers. Serves 15-20

Beef / Pork

Filet Mignon | USDA Choice tenderloin grilled medium rare
Serves 25/25 6 oz. portions

Prime Rib | Slow cooked juicy tender prime rib
Serves 16/16 10 oz. portions

Pulled Pork | Smoked in-house pork served with BBQ Sauce and a Southern Vinegar Sauce
Serves 25-30/26 4 oz. portions

Baby Back Ribs (¼ Rack) | 20/¼ rack per person. Baked with our own dry rub then finished with Sweet Baby Rays BBQ sauce

Herb Roasted Pork Loin
Serves 25-30/26 4 oz. portions

Carving Station Roast Beef
Serves 25-35/27 6 oz. portions

Family Style Salad

Cole Slaw

Potato Salad

Garden Salad | Blend of iceberg and mixed greens topped with cucumber, tomato and cucumber. Garnished with shredded carrot

Caesar Salad | Chopped romaine tossed with Caesar salad dressing and topped with parmesan cheese and croutons

Tomato & Mozzarella Salad | Fresh Mozzarella and sliced Roma tomatoes with chopped basil, olive oil and lightly seasoned

Pasta Salad | Rainbow Spiral Pasta tossed with chopped onions olives and tomatoes in a light balsamic dressing

Trays are served in disposable aluminum heavy duty pans and are available for pickup. We ask for a 24-48 our notice. Delivery can be made for a \$20 fee paid directly to the driver

Outdoor Barbeques & Summer Events

The following are samples of catering packages to be cooked at your location.

A \$25 propane fee will be added will be added for all outdoor BBQ events.

An hourly labor charge is calculated on the final quest count.

Minimum 3 hours labor

Outdoor Barbecue #1 |

6oz. Hamburgers All Beef Hot Dogs, 4oz. Grilled BBQ Chicken Breast
Corn on Cob, Pretzels, Potato Chips, Potato Salad

Includes Rolls, Ketchup, Mustard, Mayonnaise, lettuce, tomatoes, and Onions.
Assorted Canned Sodas & Bottle Water, Plastic Ware, Utensils, buffet set up, and Delivery.
Tax & Labor not included

Outdoor Barbecue #2 |

4 oz grilled BBQ Chicken breast ¼ BBQ Baby Back Ribs
Corn on the Cob Red Bliss Potato Salad

Includes: Six Foot grill, assorted can sodas & bottled water, plastic ware, utensils,
buffet setup & Delivery. Tax & labor are not included

Outdoor Barbecue #3 |

Crab cake sliders Kobe Sliders Pulled Pork Sliders
Tomato & Mozzarella Salad Pasta Salad

Served with cocktail sauce, tartar sauce, ketchup, mayonnaise and mustard. LTO Tray
Includes: Six foot grill, assorted can soda & bottled water, plastic ware utensils,
buffet set up & delivery. Tax & Labor are not included

Outdoor Seafood Bake Market Price |

1 ½ lb Whole lobsters Steamed Clams with drawn butter
Mussels in a scampi sauce Corn on the cob
Fresh tomato & mozzarella salad Scalloped potatoes

Includes: Six foot grill, assorted can soda & bottled water, plastic ware & utensils,
buffet set up & delivery. Tax & labor are not included

Continental Breakfast (off premise) | For Parties 20-500

Assorted Danishes, bagels, croissants, cream cheese, butter and Jelly
Reg & Decaf Coffee, Orange Juice, V-8 Juice and Apple Juice

Served on disposable trays with plastic ware, set up and local delivery.
Sales tax not included

Coffee Service |

Includes Creamers, cups, assorted sweeteners, and stirrers.

20 Cups	\$22.00
40 Cups	\$35.00
60 Cups	\$45.00
80 Cups	\$55.00
100 Cups	\$65.00

Party Trays and Add ons

Vegetable Tray #1 | Celery, carrots, broccoli, tomatoes, with ranch or Blue cheese

Vegetable Tray #2 | Celery, carrots, broccoli, tomatoes, cucumbers, and
cauliflower with ranch or Blue cheese

Tropical fruit Platter #1 | A bowl with fresh cut assorted fruit

Tropical Fruit Platter #2 | A hand carved watermelon with fresh cut assorted fruit

Cheese Platter #1 | Cubed Swiss, Cheddar, Spicy Peppercorn cheese, Crackers &
Grapes

Cheese Platter #2 | Cubed Swiss, Cheddar, Spicy Peppercorn, crackers, Pepperoni
and grapes

On of Off Premise Package Options

The following packages can be both on or off premise.

With or without service. Minimum 20 guests.

*Sales tax, labor and linens are to be added based
on location and the final amount of people.*

Package A |

Choice of a garden(2 dressings) or Caesar salad

Choose 3 entrée selections
Turkey & Gravy Roast Beef & Gravy BBQ Grilled Chicken Breast
Meatballs & Red sauce Sausage & Peppers BBQ Pulled Pork
Vegetable Primavera Baked Ziti

Includes Rolls & Butter, One starch & One vegetable

Served Buffet Style with basic plastic ware

Package B |

Choice of a garden of a Caesar salad

Choose two appetizers(see selections)

Choose 3 entrée selections
Grilled or Baked Mahi Mahi Baked Salmon with a dill butter
Baked Herb Chicken Parmesan Chicken Marsala(no pasta)
Spinach & Crab Ravioli Vodka Chicken(no pasta)
Roasted Pork Loin Grilled Flank Steak
Baked Tilapia with Mango Salsa. Grilled Skirt Steak

Includes Rolls & Butter, one starch and one vegetable

Served buffet style with basic plastic ware

Package C |

Choice of a garden or Caesar salad

Choose two or three appetizers (See selections)

Choose two or three entrée selections
Baked Salmon with Dill butter Baked Asiago Chicken with Red Aioli
Prime Rib au jus Baby Back Ribs
Seafood Lasagna. Lobster Ravioli
Beef Marsala Baked Chilean Seabass with Mango Salsa

Includes Rolls & Butter, one vegetable and one starch

Served buffet style with upgraded heavy duty plasticware

Package D (off Premise only) |

Loaded assorted sandwiches including
turkey, ham & cheese, and roast beef on soft rye, sour dough and hearty wheat bread.

Includes Pasta salad Cole slaw brownies

Served with lettuce, tomato and onion tray, mayonnaise and mustard,
basic plastic plates, utensils and napkins

Package E(on premise only) |

For Parties of 35-100, buffet style

Includes bacon. Sausage links. Scrambled Eggs Hash Browns
French Toast Sticks Honey Ham Toast Fresh fruit
Chipped Beef Apple Fritters Assorted Juice Coffee
Blueberry Muffins Bagels(butter, cream cheese and jelly)

20% gratuity will be added on final guest count(Pre count or actual. Whichever is higher)

Package F |

Sit down on premise lunch option (minimum 10 people)

Choice of New England Clam Chowder, Garden salad or Caesar salad

Choose two or three if the following
Crab Melt Crab Cake Sandwich Grilled Chicken Sandwich
Fried Shrimp Grilled Chicken Caesar Blacken Mahi over Mixed greens
Sautéed vegetables with penne pasta in olive oil and garlic

Includes French fries with all sandwiches and one beverage
choice per person. 20 % is added on the final guest count

Appetizer Selections

The following are choices are to be made based on package selections.

Choices |

Assorted Mini Quiche	Cheese & Pepperoni Pazzottis
Buffalo Chicken Bites	Clams Casino
Buffalo Chicken Wings	Steamed Clams
Chicken Tenders	Buffalo Cork Screw Shrimp
Franks n Blanket	Mozzarella Sticks
Spanakopita	Scallops wrapped in bacon
Crab Stuffed Mushrooms	Brie en croute with Raspberry
Mini Reuben Spring Roll	Mini Beef Wellington
Mini Vegetable Spring Roll	Cheese Steak Egg rolls
Mac & Cheese Bites	
Mini Chicken Quesadilla Cornucopia	
Fresh Tomato & Mozzarella Skewers	

Quantities will be based on choice selections
since there are different levels of costs per appetizer

Cold Shrimp/Seafood Trays

Shrimp is Served on a fancy disposable tray with dome.

Shrimp is always clean and deveined. Peeled unless otherwise noted.

We steam the shrimp in old bay and spices. Sold By the pound. Minimum 2 pounds

Includes garnish, lemons and cocktail sauce

Medium Shrimp/shell on (21-25 per pound)

Large Shrimp (16-20 per pound)

Jumbo U-12 Shrimp (12 per pound)

Crab Claw Fingers served with a Mustard Sauce Market Price | Minimum 3
pounds. Includes fancy disposable tray with lid, lemons and garnish. Special order
subject to availability