



## ***MENUS & PLANNING GUIDE***

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## Dinner Styles

Depending on the kind of party you would like to have, there are 3 different dining styles available to you. Cocktail parties are great for meet & greets, birthdays and the perfect option for larger groups. Sit-down dinners are a great option for more formal get togethers such as rehearsal dinners or small wedding receptions. The Combo style offers a nice blend of the two!

Cocktail: Passed appetizers and dessert for the entire evening

Sit-Down: Passed appetizers for an hour, final 3 courses are served at the table

Combo- Passed appetizers for an hour, 2 courses at the tables, passed miniature desserts

On the following pages are our menu options. Below each course is a suggested number of items to choose. We are able to accommodate various diet concerns such as vegan/vegetarian diets and gluten, shellfish and other allergies.

## Appetizers

*Choose 5-6*

Hot Spinach & Artichoke Dip

Hot & Sour Meatballs

Charcuterie Board

Crostini with Assorted Toppings

Spanikopita

Shrimp Skewers

Chicken Strips- Thai, BBQ, Buffalo

Miniature Crab Cakes

Conch Fritters

Raspberry & Brie Triangle

Hot Cheesy Crab Dip

Vegetable Samosas

Blackened Scallops

Raw Bar: choice of shrimp, clams, oysters

Potato Pancakes with Gravlax

Maple Coated Scallops Wrapped in Bacon

Pork Potstickers

Miniature Cod Cakes

**Salad - Soup**

*Choose 1-2*

House Salad

Caesar Salad

Pear & Pecan Salad

Spinach Salad

Tomato - Basil Bisque

Corn & Crab Bisque

Crab Bisque

New England Clam Chowder

## Entrées

*Choose 3-4*

*all entrees served with rolls, house butter and Chef's choice of vegetables*

Flat Iron Steak with Béarnaise or Blue Cheese Butter

Horseradish or Herb Crusted Cod with Beurre Blanc

Chicken Marsala

Salmon Picatta

Mediterranean Eggplant Ravioli

Butternut Ravioli with a Brown Butter & Sage Sauce

Grilled Pork Tenderloin with a Maple Dijon Cream sauce

Breast of Duck with Raspberry Sauce

Provençal with the choice/combo of Chicken, Shrimp,  
Scallops, Cod, Haddock, in season seafood

Sirloin Steak with Béarnaise or Blue Cheese Butter

Sole Française

Grilled Swordfish with Basil & Parmesan Glaze

Grilled Filet Mignon with Chef's Sauce

Lobster Raviolis with Vanilla Basil Cream Sauce

Seafood Stuffed Shrimp

Surf & Turf: Petit Filet and 2 Stuffed Shrimp

Coconut-Macadamia Nut Crusted Halibut (upon availability)

Cashew Crusted Halibut (upon availability)

## Desserts with Coffee & Tea Service

Choose up to 3

Vanilla Ice Cream & Fresh Berries

Bread Pudding

Raspberry Almond Torte

Chocolate Pate

Sticky Toffee Pudding

Frozen Key Lime Pie

Apple Pie, Cherry Pie, Strawberry Rhubarb Pie,

Lemon Meringue Pie, Blueberry Pie, Sweet Potato Pecan Pie

Baked Chocolate Pudding

Triple Chocolate Mousse- layers of white, milk and dark

Crème Brule

Lemon Cake

Strawberry Cake

Fresh Fruit Shortcake

**99.9% of all of our menu items are homemade. We are more than happy to work with you to create the perfect menu. If there is something that you don't see on our list, we will be happy to create it for you- be it an appetizer, entrée or even dessert!**

## Cocktails and Beverages

Open Bar: we will maintain a tab and add it to your bill

Cash Bar: guests purchase their own beverages

Combo Bar: guests purchase liquor, host provides beer & wine.

I am more than happy to help plan your event. Feel free to contact me with any questions. I look forward to hearing from you, and thank you for your interest in the Academy Ocean Grille!

Erica Goldberg, Gen. Mgr.

**18% gratuity and 6.25% sales tax will be added to the final bill  
There will be a fee of 2% of the final bill for credit card payments**