

The Ocean House

102 Sussex Avenue, Spring Lake, NJ 07762

(732) 449-9090

www.theoceanhouse.net

Dinner Menu One

\$39.95 per person plus tax and gratuity

Choice of One Cold Hors d'oeuvres

Roasted Beet Hummus with Cinnamon Chips

Vegetable Crudités with Ranch and Hummus Dips

Greek Salad Skewer

Cheese Board with Cured Meats and Fruit

Pressed Goat Cheese Log with Walnuts, Honey, & Stone fruit

Toasted Points with Garlic Tomato Bruschetta

Mozzarella and Tomato Skewers with Balsamic Vinaigrette

Watermelon & Feta Skewer with Mint and Fig Reduction

Smoked Salmon & Cucumber Bites

Choice of One Hot Hors d'oeuvre

Bacon & Brussel Sprout Skewer with Chipotle Maple Syrup

Baked Goat Cheese Crostini

Sweet or Savory Baked Brie in Homestyle Bread

Bacon Wrapped Lil' Smokies in Brown Sugar Glaze

Buffalo Chicken Meatballs with Jalapeno Ranch Dip

Stuffed Mushrooms with Sausage and Fennel

Tequila Lime Shrimp Bites in Crispy Wonton Cups

Breaded Macaroni & Cheese Bites

Fried Chicken & Waffle Skewer

Choice of One Salad

Waldorf Salad- Mescaline Greens tossed with goat cheese, apples, walnuts, and crasins served with balsamic vinaigrette

Caesar Salad- Romaine Lettuce tossed in our traditional homemade dressing, topped with croutons and a dusting of parmesan cheese

Cucumber Salad- Cucumbers, tomatoes, and red onion marinated in a rice wine vinaigrette, topped with feta cheese and fresh parsley

Spinach Tortellini Salad – Tortellini, Spinach, Kale, Roasted Red Peppers and Mozzarella

Choice of One Side

Rice Pilaf- Creamy rice sautéed and steamed in Middle Eastern spices, topped with fresh parsley

Pasta Primavera – Served al dente with homemade Vodka, Pesto, or Parmigiana sauce

Home-style Macaroni and Cheese –Smoked Gouda & Vermont Cheddar Béchamel, Crumbled Bacon with Breadcrumb topping

Sauté Fresh Vegetables- A mix of peppers, broccoli, and string beans sautéed in garlic and lemon

Potatoes Au Gratin- Thinly sliced, layered Yukon Gold potatoes with Havarti Dill Béchamel Cheese Sauce

Choice of One Entrée

Chicken Marsala- Sautéed chicken served with Marsala scented-pan sauce studded with mushrooms and enriched with cream

Chicken Piccata – Sautéed chicken in a tart sauce, with traditional additions of lemon juice, white wine and capers

Chicken Florentine- Egg-battered boneless chicken breast with sautéed fresh spinach

Chicken Divan - a casserole of boned chicken breast, broccoli or asparagus spears, homemade béchamel sauce & breadcrumbs

Pork Scaloppini – Roasted pork loin with red roasted peppers, fresh mushrooms, scallions, and fresh basil

Roast Turkey – herbed stuffed and over roasted to perfection

Country Glazed Ham – Virginia Ham baked in its own juices, glazed with a homemade honey mustard

Short Rib Ragu- Slow cooked short rib with wild mushrooms in a pepper cream sauce, tossed with egg noodles and finished with fresh herbs

Choice of Two Desserts

Choice of Homemade Cookies

Neiman Marcus, Chocolate Chip, Oatmeal Butterscotch

Fudge Brownies

Italian Almond Cake

Biscotti – Lemon Pistachio, Walnut, Cranberry Tart

Assorted Breads and Butter

Coffee, Tea, and Non-Alcoholic Beverages

Additional Items Are Available Upon Request

***Please note, the Ocean House does not have a liquor license. Beer and Wine are permitted to be purchased and enjoyed here. Cheers!*