

# *The Ocean House*

102 Sussex Avenue, Spring Lake, NJ 07762

(732) 449-9090

[www.theoceanhouse.net](http://www.theoceanhouse.net)

## *Dinner Menu Two*

*\$49.95 per person plus tax and gratuity*

### *Choice of Two 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 Two Hot Hors d'oeuvres*

*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*

## Sides- Choose Two

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

*String Beans Almandine - cooked with butter and seasonings, then sprinkled with toasted almonds*

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

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

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

*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 cream

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

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

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

*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

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

*Shrimp and Scallop Scampi*- Jumbo shrimp sautéed in a lemon garlic wine sauce, served over linguine or orzo pasta.

*Stuffed Sole* – tender filet of Sole stuffed with seasoned lump crab meat finished with lemon

*Poached Salmon* – delicate filet of Salmon poached to perfection, served with a creamy dijonnaise sauce and fresh dill

### Entrees Continued

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

*Filet Mignon - Seasoned and seared then topped with seasoned bistro butter, portabella mushrooms and Parmesan cheese*

### 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!*