

OCEAN BLUE

ESTABLISHED 2015

RESTAURANT & OYSTER BAR · UTICA, NEW YORK



PRIVATE DINING

Menus & Pricing · Winter 2027

Breakfast · Brunch · Lunch · Dinner · Family-Style Italian · Gluten-Free, Vegetarian & Vegan
The Grazing Table · Hors d'Oeuvres · Beverages · Desserts

Every menu here is a starting point — our culinary team will gladly compose one that is entirely yours.

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HOW OUR PRIVATE DINING MENUS WORK

Three ways to book every meal period, plus a family-style feast for dinner — read this page first

STANDARD	Our plated core menu. Family-style starters, a salad, a choice of two entrées for your guests, and dessert. Straightforward, generous, and priced to make a group easy.
ELEVATED	The full Ocean Blue experience. Adds a raw bar or soup course, opens the entrée list to our seafood and Prime steaks, and gives guests three entrée choices instead of two.
BUFFET	Starts with the basics at a base price, then grows with à la carte additions — a third entrée, a raw bar station, a Prime carving station, caviar service — so you set the event.
FAMILY STYLE	For dinner only: an Italian Sunday-dinner feast on platters to every table, Standard or Elevated, with house wine poured tableside. Gluten-free, vegetarian and vegan selections can be substituted on any format at no charge.

Beyond the menu. These pages are a starting point, not a boundary. If your occasion calls for a dish you remember, a course we don't list, or a menu built entirely around your guests, our culinary team will design it with you — from a single signature plate to a bespoke tasting menu — priced to the event and served with the same care as everything else we do.

EVERY PLATED & BUFFET MENU INCLUDES

Grilled rosemary focaccia with whipped butter, freshly brewed coffee and tea, iced tea, and sparkling and still purified water. Vegetarian, gluten-free and dairy-free preparations are available for every course with 7 days' notice. Guests under 12 are charged 50% of the Standard rate for the meal period. White tablecloths and our standard linens are included.

CAPACITY & TIMING

SPACE	PLATED	BUFFET	COCKTAIL / GRAZING
Private Dining Room	60	50	70
Full Buyout — entire restaurant, patio (weather permitting), private room and private bar	100+	100+	150

Breakfast is served 7:00–11:00 AM · Brunch 10:00 AM–3:00 PM · Lunch 11:00 AM–3:00 PM · Dinner from 4:00 PM. Events are booked for four hours: one hour of setup and three hours of service. Menus that fall across two meal periods are priced at the later period.

PRICING AT A GLANCE

Per person, food only — beverage packages on page 13 · gluten-free, vegetarian and vegan selections on page 9

	STANDARD	ELEVATED	BUFFET BASE
Breakfast	\$38	\$58	\$34
Brunch	\$52	\$82	\$46
Lunch	\$58	\$89	\$52
Dinner	\$89	\$125	\$79
Family-Style Italian Dinner	\$120	\$155	—

All food and beverage is subject to 8.75% New York State sales tax, a 3% booking charge (5% for full buyouts) and 18% gratuity. Full terms on the final pages.

BREAKFAST

Served 7:00–11:00 AM · A focused morning menu for meetings, showers and early gatherings

STANDARD BREAKFAST	\$38 / guest	ELEVATED BREAKFAST	\$58 / guest
TO START · FAMILY STYLE Fresh Fruit Plate — seasonal fruits and berries · Ciabatta Toast with whipped butter and preserves		TO START · FAMILY STYLE Fresh Fruit Plate · Burrata on Toast — grilled focaccia, blistered tomato, basil oil · Ciabatta Toast	
ENTRÉE · CHOICE OF TWO FOR YOUR GUESTS Downtown Breakfast — scrambled eggs, bacon, pork sausage, crispy potatoes Breakfast Skillet — scrambled eggs, cheese, Brussels sprouts, potatoes, avocado Four Egg Omelet — choose two of ham, bacon, peppers, onions, mushrooms, cheese; potatoes Belgian Waffle — strawberries, cinnamon glaze, NY maple, whipped cream Avocado Toast — grilled focaccia, sunny-side-up eggs, red onion, cotija, radish, lime		ENTRÉE · CHOICE OF THREE FOR YOUR GUESTS Salmon Benedict — focaccia, grilled salmon, poached eggs, hollandaise, potatoes Corned Beef Hash — house-made, sunny-side-up eggs Chicken & Waffles — crispy fried chicken, Belgian waffle, NY maple, scrambled eggs Lobster & Boursin Omelet — four Oliver's Farm eggs, potatoes Steak & Eggs — 8 oz sliced Prime filet, two Oliver's Farm eggs, crispy potatoes — or any Standard Breakfast entrée	
ALSO INCLUDED Fresh orange juice · coffee, tea and purified waters		TABLE SIDES · FAMILY STYLE Applewood Bacon · Pork Sausage · Crispy Potatoes	
		ALSO INCLUDED Fresh orange juice · coffee, tea and purified waters	

Gluten-free, vegetarian and vegan appetizers and entrées (page 9) may be substituted for any guest at no additional charge.

BRUNCH

Served 10:00 AM–3:00 PM · The Sunday brunch menu, the raw bar and the lunch kitchen, all in one room

STANDARD BRUNCH	\$52 / guest	ELEVATED BRUNCH	\$82 / guest
TO START · CHOICE OF TWO, FAMILY STYLE Fresh Fruit Plate · Guacamole with cotija, Tajín and tortilla chips · Caramelized Onion Dip with kettle chips · Grilled Rosemary Focaccia with olives, marcona almonds and whipped butter · Cheese Plate SALAD · CHOICE OF ONE FOR THE TABLE Za'atar Caesar · Sunday Dinner Salad ENTRÉE · CHOICE OF TWO FOR YOUR GUESTS Downtown Breakfast · Breakfast Skillet · Four Egg Omelet · Belgian Waffle · Avocado Toast · Corned Beef Hash · Cheddar Cheeseburger · Crispy Chicken Sandwich · Pasta Burro e Oro DESSERT Cheesecake or Flourless Chocolate Espresso Cake ALSO INCLUDED Fresh orange juice · coffee, tea and purified waters		TO START · CHOICE OF TWO, FAMILY STYLE Burrata on Toast · Ahi Tuna Tartare · Cebiche · Branzino Dip · Fresh Fruit Plate · Cheese Plate RAW BAR · FAMILY STYLE Oysters on the Half Shell · Littleneck Clams · Jumbo Shrimp Cocktail SOUP OR SALAD · CHOICE OF ONE Lobster Bisque · New England Clam Chowder · Za'atar Caesar · Shaved Wedge · The Chop-Chop ENTRÉE · CHOICE OF THREE FOR YOUR GUESTS Salmon Benedict · Chicken & Waffles · Lobster & Boursin Omelet · Steak & Eggs with 8 oz sliced Prime filet · Corned Beef Hash · The Lobster Roll · Grilled Faroe Islands Salmon · Crab Cakes · Spicy Shrimp Rigatoni — or any Standard Brunch entrée DESSERT Cheesecake · Flourless Chocolate Espresso Cake · Signature Butter Cake · Crème Brûlée ALSO INCLUDED Fresh orange juice · coffee, tea and purified waters	

Gluten-free, vegetarian and vegan appetizers and entrées (page 9) may be substituted for any guest at no additional charge.

BRUNCH BUFFET

\$46 per person · base

THE BUFFET INCLUDES

Scrambled Oliver's Farm Eggs · Applewood Bacon · Pork Sausage · Crispy Potatoes · Belgian Waffles with strawberries, NY maple and whipped cream · Za'atar Caesar Salad · Fresh-Cut Seasonal Fruit & Berries · Ciabatta Toast · fresh orange juice, coffee, tea and purified waters

À LA CARTE ADDITIONS — priced per person unless noted; build the buffet up from the base

Omelet Station made to order · ham, bacon, peppers, onions, mushrooms, cheese	+ \$12	Grilled Faroe Islands Salmon garlic-roasted cauliflower	+ \$16
Corned Beef Hash house-made	+ \$8	Raw Bar Station oysters, littleneck clams, jumbo shrimp cocktail · 3 pieces per guest	+ \$24
Avocado Toast Display grilled focaccia, avocado, red onion, cotija, radish, lime	+ \$7	Sliced Prime Filet Carving 8 oz per guest, horseradish cream, chimichurri	+ \$28
Chicken & Waffles crispy fried chicken, NY maple, whipped butter	+ \$10	Dessert Display cheesecake, flourless chocolate espresso cake, mini butter cakes	+ \$9
Benedict Station — Ham / Grilled Salmon poached eggs, hollandaise, focaccia	+ \$10 / \$16	Ossetra Caviar Service crème fraîche, scallions, focaccia crisps, kettle chips	\$105 / oz
Pasta Burro e Oro orecchiette, tomato butter, whipped ricotta	+ \$9	Tea Sandwich Display any three selections, 2 dozen each minimum	see Grazing Table

LUNCH

Served 11:00 AM–3:00 PM · Corporate lunches, showers, celebrations of life and midday receptions

STANDARD LUNCH	\$58 / guest	ELEVATED LUNCH	\$89 / guest
TO START · CHOICE OF TWO, FAMILY STYLE Grilled Rosemary Focaccia · Guacamole · Caramelized Onion Dip · Bang Bang Cauliflower · Rhode Island Calamari · Nostro Meatballs · Cheese Plate		TO START · CHOICE OF TWO, FAMILY STYLE Burrata on Toast · Classic Crab Cake · Ahi Tuna Tartare · Cebiche · Branzino Dip · Rhode Island Calamari · Nostro Meatballs	
SALAD · CHOICE OF ONE FOR THE TABLE Za'atar Caesar · Sunday Dinner Salad · The Chop-Chop		RAW BAR OR SOUP · CHOICE OF ONE Raw Bar, family style — oysters, littleneck clams, jumbo shrimp cocktail · or Lobster Bisque · or New England Clam Chowder	
ENTRÉE · CHOICE OF TWO FOR YOUR GUESTS Grilled Faroe Islands Salmon · Haddock Fish Fry · Chicken Parmigiana · I'll Have the Chicken · Blue Crab Panini Melt · Cheddar Cheeseburger · Crispy Chicken Sandwich · Crispy Fish or Sweet Chili Shrimp Tacos · Pasta Burro e Oro · Spaghetti with Lemon & Grilled Chicken · Za'atar Caesar with Grilled Chicken		SALAD · CHOICE OF ONE FOR THE TABLE Za'atar Caesar · Sunday Dinner Salad · The Chop-Chop · Shaved Wedge	
DESSERT Cheesecake or Flourless Chocolate Espresso Cake		ENTRÉE · CHOICE OF THREE FOR YOUR GUESTS The Lobster Roll, hot buttered or cold with mayo · Pan-Seared Jumbo Scallops · Crab Cakes · Baked Stuffed Haddock · Blackened Ahi Tuna · Grilled Faroe Islands Salmon · Spicy Shrimp Rigatoni · Rigatoni Bolognese · Sliced Prime Filet Salad — or any Standard Lunch entrée	
		DESSERT Cheesecake · Flourless Chocolate Espresso Cake · Signature Butter Cake · Crème Brûlée	

Gluten-free, vegetarian and vegan appetizers and entrées (page 9) may be substituted for any guest at no additional charge.

LUNCH BUFFET	\$52 per person · base
THE BUFFET INCLUDES Cheese Plate Display with fig jam, grain mustard, fruit and grilled ciabatta · Za'atar Caesar or Sunday Dinner Salad · Two Entrées — Chicken Parmigiana, I'll Have the Chicken, Grilled Faroe Islands Salmon, Haddock Fish Fry, Pasta Burro e Oro, Baked Macaroni, Gramigna alla Salsiccia, Fettuccine Alfredo or Rigatoni Bolognese · Two Sides · Cheesecake and Flourless Chocolate Espresso Cake	

À LA CARTE ADDITIONS — priced per person unless noted; build the buffet up from the base

Third Entrée from the buffet entrée list	+ \$12	Pan-Seared Jumbo Scallops truffle cream · 2 per guest	+ \$16
Additional Side from the Ocean Blue sides list	+ \$5	Classic Crab Cakes 4 oz Maryland blue crab, lobster Choron	+ \$15
Soup Station — Chowder / Lobster Bisque New England clam chowder or our signature lobster bisque	+ \$8 / \$11	Raw Bar Station oysters, littleneck clams, jumbo shrimp cocktail · 3 pieces per guest	+ \$24
Slider Station cheddar cheeseburger and crispy chicken sliders, pickles	+ \$12	Sliced Prime Filet Carving 8 oz per guest, veal demi-glaze, horseradish cream	+ \$28
Build-Your-Own Taco Station braised short rib, grilled shrimp and crispy fish, salsa, cotija, jalapeño, cilantro, roasted corn, crema, hot sauce	+ \$15	Hot Buttered Lobster Roll Station mini split-top rolls · 2 per guest	+ \$32
Baked Stuffed Haddock crab cake stuffing, beurre blanc	+ \$14	Ossetra Caviar Service crème fraîche, scallions, focaccia crisps, kettle chips	\$105 / oz

DINNER

Served from 4:00 PM · Rehearsal dinners, holiday parties, anniversaries and full-venue receptions

STANDARD DINNER	\$89 / guest	ELEVATED DINNER	\$125 / guest
TO START · CHOICE OF TWO, FAMILY STYLE Grilled Rosemary Focaccia · Bang Bang Cauliflower · Rhode Island Calamari · Nostro Meatballs · Cheese Plate · Guacamole · Caramelized Onion Dip SALAD · CHOICE OF ONE FOR THE TABLE Za'atar Caesar · Sunday Dinner Salad · The Chop-Chop ENTRÉE · CHOICE OF TWO FOR YOUR GUESTS Grilled Faroe Islands Salmon · Baked Stuffed Haddock · I'll Have the Chicken · Chicken Parmigiana · Double Cut Pork Chop · Rigatoni Bolognese · Pasta Burro e Oro · Fettuccine Alfredo with Grilled Chicken SIDES · CHOICE OF TWO FOR THE TABLE Basil Mashed Potatoes · French Fries · Creamed Corn · Sweet Chili Brussels Sprouts · Garlic-Roasted Cauliflower · Wilted Spinach · Braised Escarole Greens DESSERT Cheesecake or Flourless Chocolate Espresso Cake		TO START · CHOICE OF TWO, FAMILY STYLE Burrata on Toast · Classic Crab Cake · Ahi Tuna Tartare · Cebiche · Branzino Dip · Rhode Island Calamari · Nostro Meatballs RAW BAR · FAMILY STYLE Oysters on the Half Shell · Littleneck Clams · Jumbo Shrimp Cocktail SOUP OR SALAD · CHOICE OF ONE Lobster Bisque · New England Clam Chowder · Za'atar Caesar · Shaved Wedge · The Chop-Chop ENTRÉE · CHOICE OF THREE FOR YOUR GUESTS 8 oz Prime Filet Mignon · Chilean Sea Bass · Pan-Seared Jumbo Scallops · Blackened Ahi Tuna · Mediterranean Branzino · Crab Cakes · Baked Stuffed Haddock · Grilled Faroe Islands Salmon · Spicy Shrimp Rigatoni — or any Standard Dinner entrée <i>Steaks served with choice of sauce: veal demi-glace, OB steak sauce, horseradish cream, chimichurri, truffle cream, lobster Choron</i> SIDES · CHOICE OF TWO FOR THE TABLE Basil Mashed Potatoes · Loaded Baked Potato · Truffle Fries · Creamed Corn · Sweet Chili Brussels Sprouts · Garlic-Roasted Cauliflower · Wilted Spinach · Braised Escarole DESSERT Cheesecake · Flourless Chocolate Espresso Cake · Signature Butter Cake · Crème Brûlée	

Gluten-free, vegetarian and vegan appetizers and entrées (page 9) may be substituted for any guest at no additional charge.

OCEAN BLUE PRIME UPGRADES — Elevated Dinner only, per guest who selects			
16 oz Hawaiian Ribeye	+ \$12	Cheesy Lobster Noodles	+ \$10
24 oz Bone-In Ribeye	+ \$32	Add Two Jumbo Scallops or Crab Cake to any entrée	+ \$18 / \$19
32 oz Porterhouse — carved for the table, serves 2–3	\$129 each	Add 14 g Ossetra Caviar to any plate	+ \$50

FAMILY-STYLE ITALIAN DINNER

An abundant Sunday-dinner feast served on platters to every table · house red and white wine poured tableside during dinner is included · best for 40 guests or more

STANDARD	\$120 / guest	ELEVATED	\$155 / guest
SERVED WHEN SEATED Sunday Dinner Salad · Tomato, Cucumber & Onion Salad · Homemade Rosemary Focaccia with whipped butter ENTRÉES · PLATTERS TO EVERY TABLE Rigatoni alla Vodka or Baked Macaroni · Chicken Parmigiana · Italian Sausage with Sweet Peppers & Onions · Bistecca alla Fiorentina, sliced to share · Lemon Grilled Salmon SIDES Yukon Gold Mashed Potatoes · Braised Utica-Style Escarole Greens with cannellini and pecorino DESSERT Cheesecake or Flourless Chocolate Espresso Cake ALSO INCLUDED House red and white wine tableside during dinner · coffee, tea, iced tea and purified waters		ANTIPASTO · TO THE TABLE Cured Meats & Assorted Cheese Display · Burrata on Toast · Rhode Island Calamari · Nostro Meatballs · White Truffle Garlic Bread RAW BAR · FAMILY STYLE Oysters on the Half Shell · Littleneck Clams · Jumbo Shrimp Cocktail SERVED WHEN SEATED Sunday Dinner Salad · Tomato, Cucumber & Onion Salad · Homemade Rosemary Focaccia ENTRÉES · PLATTERS TO EVERY TABLE Bistecca alla Fiorentina — 32 oz Prime porterhouse, sliced to share · Mediterranean Branzino, herb-stuffed and roasted · Pan-Seared Jumbo Scallops · Chicken Parmigiana · Spicy Shrimp Rigatoni · Rigatoni Bolognese · Italian Sausage with Sweet Peppers & Onions SIDES Basil Mashed Potatoes · Braised Utica-Style Escarole Greens · Garlic-Roasted Cauliflower · Wilted Spinach DESSERT · TO THE TABLE Signature Butter Cake · Crème Brûlée · Mini Cannolis and assorted cookies ALSO INCLUDED House red and white wine tableside during dinner · Champagne or Prosecco toast · coffee, tea, iced tea and purified waters	

Gluten-free, vegetarian and vegan platters (page 9) may be added to any table at no additional charge.

MAKE IT YOURS — per guest unless noted

Add 14 g Ossetra Caviar to the raw bar course	+ \$50	Cheesy Lobster Noodles to the table	+ \$12
Gelato Station to finish	+ \$9	Additional 32 oz Bistecca alla Fiorentina	\$129 each
Late Night Pizza Station	+ \$6	Upgrade tableside wine to any list wine	by the bottle

Children under 12 are charged 50% of the Standard Family Style rate. Platters are replenished for the table; dietary needs are plated individually with 7 days' notice.

DINNER BUFFET

Start with the base, then build the room you want — a raw bar, a Prime carving station, a lobster roll station

DINNER BUFFET

\$79 per person · base

THE BUFFET INCLUDES

Cheese Plate Display with fig jam, grain mustard, fruit and grilled ciabatta · Za'atar Caesar or Sunday Dinner Salad · Two Entrées — Chicken Parmigiana, I'll Have the Chicken, Grilled Faroe Islands Salmon, Baked Stuffed Haddock, Gramigna alla Salsiccia, Rigatoni Bolognese, Pasta Burro e Oro, Baked Macaroni or Fettuccine Alfredo · Two Sides · Cheesecake and Flourless Chocolate Espresso Cake

À LA CARTE ADDITIONS — priced per person unless noted; build the buffet up from the base

Third Entrée from the buffet entrée list	+ \$14	Raw Bar Station oysters, littleneck clams, jumbo shrimp cocktail · 3 pieces per guest	+ \$24
Additional Side from the Ocean Blue sides list	+ \$5	Sliced Prime Filet Carving 8 oz per guest, veal demi-glace, horseradish cream, chimichurri	+ \$28
Soup Station — Chowder / Lobster Bisque served tableside from the station	+ \$8 / \$11	Prime Bone-In Ribeye Carving carved to order, OB steak sauce, horseradish cream	+ \$34
Build-Your-Own Taco Station braised short rib, grilled shrimp and crispy fish with full accompaniments	+ \$15	Chilean Sea Bass broiled, lobster Choron	+ \$30
Pan-Seared Jumbo Scallops truffle cream · 2 per guest	+ \$16	Hot Buttered Lobster Roll Station mini split-top rolls · 2 per guest	+ \$32
Classic Crab Cakes 4 oz Maryland blue crab, lobster Choron	+ \$15	Ossetra Caviar Service crème fraîche, scallions, focaccia crisps, kettle chips	\$105 / oz
Blackened Ahi Tuna served rare, sweet chili Brussels sprouts	+ \$16		

GLUTEN-FREE, VEGETARIAN & VEGAN

À la carte appetizers and entrées drawn from our menu · substitute for any guest on any package at no charge, or add for guests outside a package at the prices shown

GLUTEN-FREE	VEGETARIAN	VEGAN
APPETIZERS Guacamole with corn tortilla chips \$17 Cebiche, Peruvian-style \$20 Ahi Tuna Tartare with kettle chips \$27 Branzino Dip with kettle chips \$16 Jumbo Shrimp Cocktail \$25 Oysters or Littleneck Clams, half dozen \$28 / \$17 Sunday Dinner Salad \$19 The Chop-Chop \$20 Za'atar Caesar, no crouton \$20 Sweet Chili Shrimp Tacos, corn tortillas \$18 ENTRÉES Grilled Faroe Islands Salmon, garlic-roasted cauliflower \$38 8 oz Prime Filet Mignon, chimichurri or horseradish cream \$59 16 oz Hawaiian Ribeye \$69 Pan-Seared Jumbo Scallops, braised escarole \$45 Chilean Sea Bass, basil mashed potatoes \$69 Mediterranean Branzino, Za'atar Caesar without crouton \$45 Blackened Ahi Tuna, Brussels sprouts \$46 I'll Have the Chicken, braised escarole, beurre blanc \$39 Double Cut Pork Chop, mustard sauce, creamed corn \$39 Cheddar Cheeseburger on a gluten-free bun \$27 Breakfast · Downtown Breakfast, Four Egg Omelet or Breakfast Skillet with gluten-free toast \$20–22 Brunch · Salmon Benedict on gluten-free toast \$40 <i>Prepared without gluten-containing ingredients; Ocean Blue is not a gluten-free kitchen and cross-contact may occur. Gluten-free bread, buns and toast available on request.</i>	APPETIZERS Grilled Rosemary Focaccia, olives, marcona almonds, whipped butter \$10 Guacamole \$17 Caramelized Onion Dip, kettle chips \$13 Cheese Plate \$21 Burrata on Toast \$22 Sunday Dinner Salad \$19 Tomato, Cucumber & Onion Salad \$14 Tea sandwiches marked (v) on the Grazing Table from \$4 ENTRÉES Pasta Burro e Oro \$32 Fettuccine Alfredo \$32 Spaghetti with Lemon \$30 Rigatoni alla Vodka \$30 Market Vegetable Plate — garlic-roasted cauliflower, sweet chili Brussels sprouts, wilted spinach, basil mashed potatoes \$28 Baked Macaroni for the table — pomodoro, ricotta, mozzarella · serves 10–12 \$130 Breakfast · Belgian Waffle, Avocado Toast, Four Egg Omelet or Breakfast Skillet \$20–22 Fresh Fruit Plate \$18 <i>Meat- and fish-free; most contain dairy or egg. Za'atar Caesar and Shaved Wedge can be prepared vegetarian on request. Bang Bang Cauliflower is not vegetarian — the sauce contains fish sauce.</i>	APPETIZERS Guacamole with corn tortilla chips \$17 Grilled Rosemary Focaccia with olives, marcona almonds and olive oil \$10 Sunday Dinner Salad, no Reggiano \$17 Tomato, Cucumber & Onion Salad \$14 Avocado, Cucumber & Sprout tea sandwich \$4.25 / pc ENTRÉES Orecchiette Pomodoro — Burro e Oro prepared vegan, no butter or ricotta \$28 Spaghetti with Lemon, olive oil and garlic, prepared vegan \$28 Baked Macaroni with pomodoro for the table, prepared vegan · serves 10–12 \$120 Market Vegetable Plate, prepared vegan \$26 Breakfast · Avocado Toast without egg and cotija \$18 Breakfast · Vegan Skillet — crispy potatoes, Brussels sprouts, avocado \$17 Fresh Fruit Plate \$18 <i>Prepared without animal products. Items marked 'prepared vegan' are adapted from the menu; please note vegan counts with your final guarantee.</i>

Please tell us about all allergies and dietary needs at least 7 days before the event; we plate dietary meals individually so they arrive with the rest of the table. Every item is prepared in a shared kitchen where wheat, dairy, egg, fish, shellfish, tree nuts, peanuts, soy and sesame are present.

THE GRAZING TABLE

Tea Sandwich Collection · Small, precise, hand-built sandwiches on artisan breads, arranged for a room full of people who came to talk

Sold by selection: each variety is ordered in a **2 dozen (24-piece) minimum**, with a **minimum of three selections** — a starting order of 6 dozen (72 pieces). Plan 3–4 pieces per guest as part of a larger spread, or 5–6 when the sandwich table is the centerpiece. Presented on the grazing display with garnish; add to any meal period, or book on its own.

SELECTION	PER PIECE	PER 2 DOZEN
GARDEN & CLASSIC — <i>light, fresh and timeless</i>		
English Cucumber & Herbed Chèvre (v) ♦ — dill, white pullman	\$4.00	\$96
Heirloom Tomato & Basil (v) ♦ — basil aioli, flaky sea salt, grilled focaccia	\$4.25	\$102
Farm Egg Salad & Watercress (v) ♦ — snipped chive, toasted brioche	\$4.25	\$102
Breakfast Radish & Cultured Butter (v) ♦ — Maldon salt, seeded sourdough	\$4.25	\$102
Smoked Cheddar & Apple Chutney (v) ♦ — baby arugula, multigrain	\$4.50	\$108
Whipped Goat Cheese, Fig & Honey (v) ♦ — toasted walnut, raisin bread	\$5.00	\$120
CHARCUTERIE & ITALIAN — <i>cured meats, aged cheeses and the Italian pantry</i>		
Caprese (v) ♦ — fresh mozzarella, vine tomato, basil, aged balsamic, focaccia	\$5.00	\$120
Spuma di Mortadella & Pistachio ♦ — whipped mortadella mousse, milk bread	\$5.25	\$126
Soppressata, Provolone & Calabrian Chili ♦ — rosemary focaccia	\$5.25	\$126
Hot Coppa & Pickled Peppadew ♦ — provolone, arugula, toasted baguette	\$5.25	\$126
Prosciutto di Parma, Fig & Mascarpone ♦ — 24-month prosciutto, ciabatta	\$5.50	\$132
FROM THE SEA — <i>the signature of the house</i>		
Smoked Branzino, Fennel & Lemon ♦ — lemon crème fraîche, milk bread	\$5.50	\$132
Shrimp Salad & Old Bay ♦ — poached gulf shrimp, lemon aioli, toasted brioche	\$5.75	\$138
House-Cured Smoked Salmon ♦ — cream cheese, caper, red onion, dill, pumpernickel	\$6.00	\$144
Jumbo Lump Crab ♦ — lemon aioli, chive, shaved celery heart, white pullman	\$6.75	\$162
Maine Lobster & Tarragon ♦ — tarragon aioli, celery salt, buttered brioche	\$9.75	\$234
Mini Lobster Roll — griddled split-top roll, mayonnaise, scallion	\$10.00	\$240
Mini Lobster Roll & Ossetra Caviar — crowned with Russian Ossetra	\$15.00	\$360
COMPOSED & SPECIALTY — <i>substantial, savory and crowd-pleasing</i>		
Avocado, Cucumber & Sprout (v) ♦ — lemon, chili flake, multigrain	\$4.25	\$102
Coronation Chicken ♦ — curried aioli, golden raisin, almond, white pullman	\$5.25	\$126
Roast Turkey, Brie & Cranberry ♦ — cranberry relish, arugula, multigrain	\$5.25	\$126
Rare Roast Beef & Horseradish ♦ — watercress, crisp shallot, seeded sourdough	\$5.25	\$126

HOW MUCH TO ORDER

GUESTS	PART OF A SPREAD	THE CENTERPIECE	SUGGESTED VARIETY
20 – 30	8 dz · 96 pc	12 dz · 144 pc	3 – 4 selections
30 – 40	11 dz · 132 pc	17 dz · 204 pc	4 – 5 selections
40 – 50	14 dz · 168 pc	21 dz · 252 pc	4 – 6 selections
50 – 60	17 dz · 204 pc	26 dz · 312 pc	5 – 7 selections
60 – 70	19 dz · 228 pc	30 dz · 360 pc	6 – 8 selections

(v) vegetarian · ♦ available gluten-free on house GF bread, +\$1.00 per piece (+\$24 per 2 dozen), 2 dozen minimum per gluten-free selection; mini lobster rolls are not available gluten-free. Allergens are listed on the full Grazing Table menu. A minimum of 7 days' notice is required for all grazing table orders.

HORS D'OEUVRES & STATIONS

For cocktail receptions, or to open any dinner · Stations priced per guest · Displays serve 10–12 guests

STATIONS — per guest on the final guarantee · set for the length of the reception

Build-Your-Own Taco Station	\$15	Sliced Prime Filet Carving	\$28
braised short rib, grilled shrimp and crispy fish · flour and corn tortillas, fresh salsa, cotija, jalapeño, cilantro, roasted corn, crema, hot sauce		8 oz per guest, horseradish cream, chimichurri, rolls	
Raw Bar Station	\$24	Hot Buttered Lobster Roll Station	\$32
oysters, littleneck clams and jumbo shrimp cocktail on ice · 3 pieces per guest · mignonette, cocktail sauce, lemon		mini split-top rolls · 2 per guest	
Pasta Station	\$14	Late Night Pizza Station	\$6
choice of two — Gramigna alla Salsiccia, Pasta Burro e Oro, Baked Macaroni — from chafers, Reggiano, chili oil		fresh-baked pizzas, passed and stationed late in the reception · minimum 50 guests	
Slider Station	\$12	Gelato Station	\$9
cheddar cheeseburger and crispy chicken sliders, pickles		house gelato scooped to order · choice of three flavors	

STATIONARY DISPLAYS · COLD — each serves 10–12 guests

Grilled Rosemary Focaccia	\$45	Cebiche	\$85
olives, toasted marcona almonds, whipped butter		Peruvian-style, lime-cured, ají chile, sweet potato, tortilla chips	
Caramelized Onion Dip	\$55	Ahi Tuna Tartare	\$115
kettle chips · add truffle oil +\$12		avocado, soy, ginger, chili oil, kettle chips	
Guacamole	\$70	Oysters on the Half Shell	\$55 / dozen
cotija, Tajín, house-fried tortilla chips		mignonette, cocktail sauce, lemon	
Branzino Dip	\$70	Littleneck Clams, raw or steamed	\$33 / dozen
crème fraîche, lemon, capers, rosemary focaccia crisps		Jumbo Shrimp Cocktail	\$58 / dozen
Cheese Plate	\$90	cocktail sauce, lemon	
rotating selection, fig jam, grain mustard, fruit, grilled ciabatta		Raw Bar Plateau	\$109
Cured Meats & Assorted Cheese Display	\$95	oysters, clams, shrimp cocktail, cebiche, tuna tartare · full-dozen upgrade \$149	
prosciutto, soppressata, capicola, artisanal cheeses, marinated vegetables, crostini		Caviar Service — Ossetra / Beluga Hybrid / Golden Ossetra	\$105 / \$155 / \$185
Deluxe Meat & Cheese Board	\$165	1 oz with crème fraîche, fine scallions, focaccia crisps, kettle chips · quantity guide overleaf	
cured meats, cheeses, seasonal fruit, olives, crudités, marinated artichoke hearts, guacamole			
Burrata on Toast	\$95		
grilled focaccia, blistered tomato, basil oil, sea salt			

STATIONARY DISPLAYS · HOT — from chafers, each serves 10–12 guests

Bang Bang Cauliflower	\$85	Gramigna alla Salsiccia	\$170
tempura, General Tso's sauce, sesame		house-made pasta and sausage in a Reggiano cream	
Rhode Island Calamari	\$85	Pasta Burro e Oro	\$140
cherry peppers, garlic, lemon aioli		orecchiette, tomato butter sauce, whipped ricotta, Reggiano	
Nostro Meatballs	\$85	Baked Macaroni	\$130
tomato sauce, Reggiano, basil oil		pomodoro sauce, ricotta, mozzarella, baked until golden	
White Truffle Garlic Bread	\$125		
stuffed with house-made ricotta, finished with white truffle oil			

HORS D'OEUVRES · BUTLER-PASSED & CAVIAR

Passed items priced per dozen, 2 dozen minimum per selection · plan one piece per guest per selection

BUTLER-PASSED — per dozen, 2 dozen minimum per selection

Guacamole Cups with Tortilla Chip	\$36	Crispy Fish Tacos	\$66
Bang Bang Cauliflower Cups	\$40	chipotle aioli, cotija, jalapeño	
Nostro Meatball Picks	\$48	Sweet Chili Shrimp Tacos	\$66
tomato sauce, Reggiano		coleslaw, jalapeño, chili oil	
Burrata & Blistered Tomato Toasts	\$54	Crispy Chicken Sliders	\$66
Jumbo Shrimp Cocktail	\$58	brioche, swiss, pickles	
Cebiche Spoons	\$60	Cheddar Cheeseburger Sliders	\$72
Prosciutto-Wrapped Caesar Salad Bites	\$36	brioche, pickles · add bacon +\$12	
crisp romaine, shaved Parmigiano, Caesar dressing		Mini Maryland Crab Cakes	\$72
Fried Mushroom Arancini	\$36	lobster Choron	
wild mushroom, melted mozzarella		Ahi Tuna Tartare on Kettle Chips	\$72
Bacon-Wrapped Scallops	\$84	Oysters on the Half Shell	\$55
seared sea scallops, applewood-smoked bacon		passed with mignonette	
Lobster Roll Sliders	\$110	White Truffle Lobster Sliders	\$150
chilled lobster salad, toasted brioche roll		brown butter brioche, scallion	
		Tea Sandwiches	see Grazing Table
		any selection, passed	

Plan one piece per guest per passed selection, and one stationary display per 10–12 guests. For a stand-alone cocktail reception, 6–8 pieces per guest per hour is a comfortable pace.

CAVIAR SERVICE — how much to order · \$105 / \$155 / \$185 per ounce for Ossetra, Beluga Hybrid, Golden Ossetra

GUESTS	CAVIAR STATION	AS A GARNISH	OSSETRA	BELUGA HYBRID
10	3 oz	2 oz	\$315	\$465
20	5 oz	3 oz	\$525	\$775
30	8 oz	4 oz	\$840	\$1,240
50	13 oz	7 oz	\$1,365	\$2,015
75	19 oz	10 oz	\$1,995	\$2,945
100	25 oz	13 oz	\$2,625	\$3,875

A station plans on a quarter ounce (7 g) per guest — one spoon on a focaccia crisp with crème fraîche — so one ounce serves four, about \$26 per guest with Ossetra; as a garnish on passed pieces or a plateau, one ounce serves eight. Rounded up to whole ounces; Golden Ossetra is \$185 per ounce on the same counts.

BEVERAGE PACKAGES

Three open bars, one simple rule: a first-hour price, then a flat rate for every additional hour · Winter 2027 pricing

BEER & WINE					CLASSIC BAR					PREMIUM BAR				
\$22					\$28					\$34				
first hour, per guest · then \$14 each additional hour					first hour, per guest · then \$16 each additional hour					first hour, per guest · then \$18 each additional hour				
1 HR	2 HR	3 HR	4 HR		1 HR	2 HR	3 HR	4 HR		1 HR	2 HR	3 HR	4 HR	
\$22	\$36	\$50	\$64		\$28	\$44	\$60	\$76		\$34	\$52	\$70	\$88	
INCLUDES					INCLUDES					INCLUDES				
Two house wines chosen from our list · draft and bottled beers · soft drinks, juices and zero-proof cocktails					Cocktails with classic spirits · two house wines · draft and bottled beers · one specialty cocktail from OB Mixology · soft drinks and zero-proof					Cocktails with premium spirits · four wines from our list · full draft and bottled beer selection · two signature cocktails from OB Mixology · soft drinks and zero-proof				

Open bars are priced per guest 21 and over on the final guarantee, for consecutive hours of service. Last call is 15 minutes before the bar closes. Shots and doubles are not served on package bars.

OTHER WAYS TO RUN THE BAR

Consumption Bar Tab	menu prices	Brunch Bubbles Bar	\$24 / guest
you set a spending limit; drinks are rung at Ocean Blue menu prices until it is reached, then the bar converts to cash		two hours of mimosas and Aperol, Campari or Hugo spritzes · \$8 each additional hour	
Cash Bar	no charge	Welcome Cocktail, passed	\$15 / guest
guests purchase their own drinks at menu prices		one signature or seasonal cocktail from OB Mixology as guests arrive	
Guests Under 21	no charge	Wine Service with Dinner	by the bottle
soft drinks, juices and zero-proof cocktails are included for younger guests at no beverage charge		any wine from our list, poured tableside and charged per bottle opened	
Champagne or Prosecco Toast	\$10 / guest	Extend Any Package	hourly rate
one pour of Veuve du Vernay Brut or Lamberti Prosecco		add hours at the package's additional-hour rate, arranged in advance	

Bar service ends at the close of the event or 1:00 AM, whichever is earlier. Valid ID is required for all guests who appear under 30; we reserve the right to refuse service. Outside alcohol other than wine (see Terms) is not permitted.

DESSERTS & CAKES

Included dessert courses are listed with each menu · Add a dessert display, a custom cake or a pastry table

PLATED & DISPLAY DESSERTS

Cheesecake	\$15	Mini Butter Cake	\$12 / person
Flourless Chocolate Espresso Cake	\$16	Ice Cream Sandwiches — Strawberry	\$7 each
Signature Butter Cake	\$18	Shortcake or Key Lime Pie house-made · minimum 24	
Crème Brûlée	\$15	Dessert Display — buffet add-on cheesecake, flourless chocolate espresso cake, mini butter cakes	\$9 / person
		Gelato Station house gelato scooped to order, choice of three flavors	\$9 / person

CUSTOM CAKES

Nostro Vanilla Meringue Cake · serves 8–10 a Nostro favorite	\$89	14" Cake · serves 30–36	\$150
6" Cake · serves 6–8	\$90	Half Sheet · serves 48	\$210
8" Cake · serves 10–12	\$105	Layer Stacking · per tier	\$60
10" Cake · serves 14–16	\$120	Fondant Decorations · per cake	from \$60
12" Cake · serves 20–28	\$135		

Cake: vanilla, chocolate, marble, lemon, carrot, red velvet, pistachio · **Filling:** buttercream, vanilla pastry cream, raspberry jam, cream cheese, lemon curd, ganache, fresh strawberries, cannoli filling, pistachio cream

COOKIES & PASTRIES — per dozen, 2 dozen minimum

Assorted Cookies	\$36	Mini Cream Puffs	\$63
Chocolate Fudge Brownies	\$54	Mini Cannolis	\$63
Rice Krispie Treats	\$54	Mini Éclairs	\$72
Assorted Mini Cupcakes	\$63		

TERMS & POLICIES

A summary of the Private Event Contract · the signed sales agreement governs

Booking & Deposit	A non-refundable \$500 deposit and a signed sales agreement hold your date. Dates are first-come, first-served and are not confirmed until the deposit is received.
Minimums	Food and beverage minimums are before tax, booking charge and gratuity. Private Dining Room: \$3,000 Sunday–Thursday or \$5,000 Friday–Saturday; if the minimum is not met, a room fee of \$500 (Sunday–Thursday) or \$1,000 (Friday–Saturday) applies. Breakfast events: \$2,000 Sunday–Thursday or \$4,000 Friday–Saturday, with a \$250 or \$500 room fee if not met. Full buyout — the entire restaurant, patio (weather permitting), private room and private bar: \$35,000 minimum, with a \$10,000 venue fee if the minimum is not met.
Payments	A 25% food and beverage deposit is due five days prior with your final guarantee; the balance is due on or before the event date. We accept all major credit cards, cash, certified checks and Commonwealth Gift Cards; personal checks are accepted only when presented at least 10 business days before the event. Promotional Commonwealth Rewards cards are not accepted for event payments or gratuity. We do not keep card numbers on file; each payment is processed at the time of the transaction.
Charges	All food and beverage is subject to 8.75% New York State sales tax, a 3% booking charge (5% for full restaurant buyouts) and 18% gratuity. The 18% gratuity is distributed in full to the service staff; the booking charge is not a gratuity and is retained by the house. Tax-exempt organizations must provide their exemption certificate before the event; tax charged in its absence is not refunded. Additional service staff may be requested at \$100 per server.
Menu Pricing	Menu prices are guaranteed for 90 days from the signed agreement or once the 25% deposit is paid; events booked further out may be repriced to the current menu.
Menu Selections	Selections are due 10 business days before the event; changes are free up to 14 days prior. Plated menus offer guests two entrée choices (Standard) or three (Elevated). Entrée counts are due with the final guarantee, place cards indicating each guest's selection are requested, and on-site changes are limited to 5% of the count.
Guest Count	A preliminary count is due three weeks prior. The final guarantee is due five business days prior and is the billing count; it may be increased but not reduced. If attendance exceeds the guarantee, the actual count is charged. Vendor meals (DJ, photographer, planner) are \$35 each for a Standard entrée and are added to the count.
Children & Under 21	Guests under 12 are charged 50% of the Standard food rate for the meal period; a children's plate is available. There is no beverage charge for guests under 21 — beverage packages are charged only on guests 21 and over.
Bar Service	Open bars run for consecutive hours; last call is 15 minutes before close, and no shots or doubles are served on package bars. Consumption bar tabs cover house and call spirits, wine, beer and signature cocktails; top-shelf spirits are excluded unless requested and may be purchased by guests. Bar service ends at the close of the event or 1:00 AM. Valid ID is required, and management may stop alcohol service to any guest.
Outside Food & Beverage	Not permitted, with two exceptions. Cakes and desserts from a licensed bakery may be brought in for a \$5 per guest cake-cutting fee (cakes) or \$5 per guest dessert service fee (any other dessert), on the final guarantee. Outside wine is \$35 corkage per 750 ml bottle. For food safety, buffet and passed items may not be packaged to go; plated leftovers and your own cake may be.
Allergies & Dietary Needs	Notify us at least 7 days before the event. We gladly accommodate gluten-free, dairy-free and vegetarian needs, but Ocean Blue is not an allergen-free kitchen; all items are prepared where wheat, dairy, egg, fish, shellfish, tree nuts, peanuts, soy and sesame are present.

TERMS & POLICIES (continued)

Duration & Overtime	Events are booked for four hours — one hour of setup access and three hours of service. Additional time arranged in advance is \$250 per hour for the room plus the bar package's additional-hour rate; unplanned overtime is billed at \$400 per hour. Vendor load-in begins with the setup hour, and the room must be cleared within 30 minutes of the event's end.
Linens, A/V & Décor	White tablecloths, standard napkins and linens, house audio/visual and house music are included. Custom-color napkins or tablecloths are \$5 per guest; specialty linens, rentals and enhanced A/V are quoted on request. No glitter, confetti, confetti cannons, sparklers, fog machines or open flame — enclosed candles only. Décor must be hung with removable fasteners and removed the same night; a \$150 disposal fee applies to anything left behind, and additional cleaning from décor is billed to the client.
Outside Vendors	Florists, DJs, photographers and other vendors are welcome with prior approval, must carry appropriate insurance and must follow venue policies. Smoking and vaping are permitted outside only, in designated areas. No drones.
Damages & Conduct	The client is responsible for damage to the premises caused by guests or vendors; a \$1,000 damage hold is required for full buyouts. Management may end an event without refund if guest behavior endangers staff, guests or property.
Tastings	A complimentary tasting for two is included for events over \$10,000; otherwise tastings are \$75 per person, credited back when the event books.
Photography	Ocean Blue may photograph the event setup for its own marketing unless you opt out in writing.
Rescheduling & Cancellation	With at least 60 days' notice, your deposit may transfer once to a new date within 12 months. Cancellations must be made in writing; after confirmation the deposit is forfeited and additional charges may apply per the sales agreement.
Force Majeure	Neither party is liable for failure to perform due to circumstances beyond reasonable control (natural disaster, government action, pandemic and the like); both parties will negotiate in good faith to reschedule or modify the event.
Parking	Complimentary on-site parking for all guests.

To begin planning, contact our Events Team · kati@commonwealthrestaurants.com · 315.735.2583
Menus and pricing subject to seasonal availability · Winter 2027