



BREAKFAST: PLATED OR DISPLAY

BREAKFAST STATIONS

INCLUDES BEVERAGE STATION WITH WATER + COFFEE / TEA

BREAKFAST ABUNDANCE

house made granola, seasonal fruit, Samish Bay Dairy yogurt, bacon, croissants, Choice of spinach, feta & egg fritatta served with roasted red pepper sauce ~OR~ green chilli, jack cheese & egg fritatta served with salsa roja

20 PER PERSON

HUEVOS RANCHEROS BAR

flour tortillas, beecher's flagship scrambled eggs, grilled seasonal vegetables, chorizo, housemade rancheros sauce, labneh, fresh avocado, cilantro

18 PER PERSON

CONTINENTAL (v)

petite croissants, muffins, and scones, seasonal fruit

14 PER PERSON

CHEF'S COUNTRY BREAKFAST

PLATED SERVICE
SELECT UP TO 2 ENTREES

INCLUDES WATER & COFFEE SERVICE
HOT TEA AVAILABLE UPON REQUEST

SMOKED HONEY HAM (gf)

ham, jarlsberg, egg cup w/ spring mix salad

COUNTRY MORNING SAUSAGE (df)

sausage, yam, potato hash

CREPES (v)

fresh ricotta, berry compote crepes

SPINACH-FETA FRITATTA (gf, v)

spinach, feta, egg fritatta with roasted red pepper sauce, fruit

SUPERFOOD GRAIN BOWL (v, avg, gf)

quinoa, kale, brown rice, avocado, hard cooked egg, red pepper, microgreens

SELECT UP TO 2 ENTREES | 20 PER PERSON

(n) nuts (v) vegetarian (vg) vegan (avg) available vegan (gf) gluten-free (agf) available gluten-free.

*These items are served raw, or cooked to customer specification.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food-borne illness.

Ocean5 will add a service charge of 20% to the total pre-tax food and beverage plus current Gig Harbor Sales Tax of 8.5% to the event total. 75% of service charge is distributed to banquet service staff.



LUNCH: PLATED OR CASUAL

SEAFARING JOURNEY

PLATED LUNCH
CHOOSE UP TO 2 ENTREES
CHOICE OF SALAD OR DESSERT

CHOICE OF ICED TEA, LEMONADE,
OR COFFEE / TEA SERVICE

OTHER BEVERAGES | 3 PER PERSON

GINGER HONEY SHOYU CHICKEN (df, gf)
chicken in hawaiian soy sauce, vegetables, over coconut mango rice

DECONSTRUCTED PORK CARNITAS (gf)
pork taco with cabbage salad and lime vinaigrette

COCONUT CURRY PASTA (df, vg)
toasted middle eastern spices, garlic & coconut milk

MOROCCAN CHICKEN SALAD (gf, v, avg)
with quinoa, roasted vegetables, and yogurt sauce

THAI FISH YELLOW CURRY (gf, df)
over jasmine with stir fry Asian vegetables

25 PER PERSON

PICNIC LUNCH

CASUAL LUNCH
1 SANDWICH (SELECT UP TO 3 CHOICES)
& 1 SALAD (SELECT 1) | CHIPS |
CHOICE OF FRESH FRUIT OR
DARK CHOCOLATE BROWNIE
INCLUDES BEVERAGE STATION WITH
WATER + CHOICE OF ICED TEA
OR LEMONADE

COFFEE / TEA SERVICE AVAILABLE
UPON REQUEST

HAM & CHEESE SANDWICH (agf)
ham, brie, caramelized onion, spinach & garlic aioli

TURKEY & CHEESE SANDWICH (agf)
roasted turkey, goat cheese, fig spread, arugula, and herb aioli

GRILLED VEGGIE SANDWICH (agf)
grilled vegetables, microgreens, red pepper aioli & onion goat cheese

FALAFEL WRAP (v)
chickpea falafel with roasted red pepper, cucumber, butter lettuce & yogurt tzatzik

SPICY TUNA WRAP
spicy tuna with butter lettuce, carrot & cucumber

HORIATAKI SALAD (gf, v, avg)
with tomato, english cucumber, red onion, feta

WASHINGTON APPLE SALAD (gf, v, avg)
grilled heirloom apples over baby lettuce with smoked gouda, walnuts & lemon vinaigrette

KALE CAESAR SALAD
kale, romaine lettuce, croutons, parmesan, & lemon with house made caesar dressing

18 PER PERSON

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Ocean5 & Table 47 | 5268 Point Fosdick Dr NW, Gig Harbor, WA 98335 | www.O5social.com | www.T47.com

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ENTRÉE STATIONS

INCLUDES BEVERAGE STATION WITH
WATER + CHOICE OF ICED TEA
OR LEMONADE

PACIFIC NORTHWEST (agf)

herbed goat cheese stuffed mushrooms,
washington apple salad, fruit stand sampler,
grilled roasted vegetables with herb chimichurri,
parmesan pea couscous,
wild Coho salmon,
pasture raised farmhouse chicken

39 PER PERSON

THAI (n)

thai fish yellow curry, steamed jasmine rice,
ginger peanut noodles served chilled,
stir fried asian vegetables in sweetened soy sauce,
chicken satay with peanut sauce,
cabbage salad with tomato, cucumber, jicama & rice wine vinaigrette

36 PER PERSON

INDIAN

chicken tikka masala simmered in Indian spiced tomato cream sauce,
saag paneer, spinach & Indian cheese,
chana masala with chickpeas, ginger & garlic,
cilantro pea basmati rice,
baby spinach salad with coriander mint dressing,
potato pea samosas served with mango & fresh herb chutneys,
garlic naan flatbread

36 PER PERSON

HAWAIIAN (df, agf)

smoked & pulled kalua pork,
ginger, honey & shoyu grilled chicken,
toasted coconut mango sticky rice,
hawaiian style macaroni salad,
baby greens with grilled pineapple, maui onion & papaya vinaigrette,
seaweed wrapped masubi bite,
hawaiian sweet rolls

34 PER PERSON

STREET TACO BAR (gf)

pork carnitas, braised barbacoa beef, corn tortillas,
pico de gallo(mild), salsa roja(med) & habanero hot sauce(hot),
shredded cabbage, cotija cheese & fresh cilantro,
cuban style black beans & rice,
mixed greens with toasted pepita seeds, radish, jicama & rancho lime vinaigrette,
house made tortilla chips with guacamole

32 PER PERSON

MEDITERRANEAN (agf)

lemon oregano grilled chicken with tahini sauce,
orzo & vegetable confetti with sheep's milk feta served chilled,
mezza trio featuring beet hummus, tabouleh & baba ganoush,
horitaki salad with tomato, english cucumber, red onion & feta,
grilled sesame flatbread

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APPETIZERS *D*ISPLAY OR *P*ASSED

INCLUDES BEVERAGE STATION WITH
WATER + CHOICE OF ICED TEA
OR LEMONADE

*D*ISPLAY ONLY

DUNGENESS CRAB CAKES
dungeness crab, panko, quinoa & harissa aioli

CHILLED LOCAL PRAWNS (gf, df)
served with fresh herb & caper gremolata

SUSHI ROLLS (gf)
hawaiian masubi bite, spicy shrimp roll & sweet tofu rice pocket

35 PER DOZEN

*D*ISPLAY OR *P*ASSED

CHICKEN SATAY (gf, df)
thai chicken served chilled with ginger peanut sauce

PROSCUITTO WRAPPED MELON BALLS (gf, df)
assorted melons with proscuitto & balsamic syrup

HERBED GOAT CHEESE STUFFED MUSHROOMS (gf, v)
crimini mushrooms stuffed with herbed goat cheese & garlic

28 PER DOZEN

BELGIAN ENDIVE WITH SEASONAL FILLING (n, gf, v)
local pears, toasted walnuts & Oregon blue cheese

ENGLISH CUCUMBER BITE (gf, v)
topped with tapenade, goat cheese & capers

25 PER DOZEN

*S*TATIONS

CHARCUTERIE, CHEESE, & VEGETABLE STATION (agf)
local artisanal cheeses and charcuterie, fig spread, chutney
pickled vegetables, artisan crackers

24 PER PERSON

NORTHWEST CHEESE STATION (n, v, agf)
local artisanal cheeses, fig spread and chutney
toasted nuts, dried fruits, artisan crackers

18 PER PERSON

FARM STATION (n, v, agf)
local vegetables, fruits, nuts, dips, crackers

12 PER PERSON

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PLATED DINNER

CHEF'S FARM TOUR

2 ENTREES | 1 SALAD | 1 DESSERT

INCLUDES ROLLS WITH DINNER SERVICE
INCLUDES COFFEE / TEA SERVICE WITH
DESSERT COURSE

CHOICE OF ICED TEA OR LEMONADE FOR
TABLE-SIDE BEVERAGE SERVICE

WILD COHO SALMON

grilled, topped with herb & caper gremolata, roasted garlic
& herb risotto, seasonal vegetables

JACK MOUNTAIN SHORT RIB(gf)

braised boneless ribs with wild mushroom demi, gratin potatoes
seasonal vegetables

BEEF MEDALLIONS (gf)

Porchini dusted beef medallions with port demi sauce
parsnip potato puree, seasonal vegetables

52 PER PERSON

PASTURE RAISED FARMHOUSE CHICKEN(gf, df)

baked with fresh herbs & garlic, roasted heriloom potatoes
seasonal vegetables

MEDITERRANEAN CHICKEN

pan seared, white wine caper sauce, tomatoes and artichokes
lemon couscous, seasonal vegetables

PORK TENDERLOIN (gf)

rosemary & sage pork tenderloin in whole grain mustard cream sauce
saffron rice, seasonal vegetables

40 PER PERSON

MOROCCAN VEGETABLES (gf, v, avg)

roasted vegetables with harissa sauce, chickpeas, quinoa, apricots
and labneh

COCONUT CURRY PASTA (df, vg)

toasted middle eastern spices, garlic & coconut milk
seasonal vegetables

35 PER PERSON

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SALADS & DESSERTS

SALADS

MOROCCAN CHICKPEA SALAD (gf, v, avg)
with quinoa, roasted vegetables and yogurt dressing

WASHINGTON APPLE SALAD (gf, v, n, avg)
grilled heirloom apples over baby lettuce with smoked gouda, walnuts
& lemon vinaigrette

KALE CAESAR SALAD
kale, romaine lettuce, croutons, parmesan, & lemon with
house made caesar dressing

BERRY SALAD (v, gf, n)
baby lettuce, fresh berries, goat cheese, toasted-chili cashews
champagne dressing

DESSERTS

SWEET PETITE DESSERTS
macarons, chocolate dipped strawberries, cream puffs
(display only)

CHOCOLATE POTS DE CREME (v, gf)
rich chocolate custard, chantilly cream
(display and plated)

FRUIT TRIFLE (v)
macerated fresh fruits of the season, sponge cake, whipped cream
(display and plated)

HUCKLEBERRY APPLE TART (vg)
local huckleberries and apples
(plated only)

DARK CHOCOLATE TORT (gf)
espresso ganache
(plated only)

STICKY TOFFEE PUDDING CAKE
with cardamon whipped cream
(plated only)

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