

BREAKFAST: PLATED OR DISPLAY

Prices include all necessary service staff.

BREAKFAST STATIONS

BREAKFAST ABUNDANCE 23 PER PERSON
Granola | Yogurt | Honey | Fresh Berries | House Made Sweet & Savory Pastries | Bacon | Spinach & Feta Frittata with Roasted Red Pepper Coulis

HUEVOS RANCHEROS (v) 19 PER PERSON
Flour Tortillas | Scrambled Eggs with Marco Polo Cheese | Grilled Seasonal Vegetables | Ranchero Sauce | Cotija Cheese | Lime Crema | Avocado | Cilantro

CONTINENTAL PLUS (v) 17 PER PERSON
House Made Sweet & Savory Pastries | Seasonal Fruit | Granola | Yogurt | Fresh Berries | Honey

CHEF'S COUNTRY BREAKFAST

PLATED SERVICE
SELECT UP TO 2 ENTREES
(MAY BE DISPLAYED IF PREFERRED)

SOS BISCUIT BREAKFAST 19 PER PERSON
Buttermilk Biscuits | Sausage & Bacon Gravy | Cheesy O'Brien Potatoes | Scrambled Eggs

CURED & SMOKED PORK CHOP (gf) 23 PER PERSON
Pork Chop | Cinnamon Apple Compote | Beecher's Grits | Petit Farm Salad

ULI'S COUNTRY MORNING SAUSAGE 22 PER PERSON
Uli's Bacon Sausage | Yam & Yukon Hash | Beechers & Chive Scrambled Eggs | House Buttermilk Biscuits | House Preserves

SPINACH-FETA FRITTATA (gf, v) 20 PER PERSON
Spinach & Feta Egg Frittata with Roasted Red Pepper Sauce | Fresh Fruit | Shaved Fennel Salad

SUPERFOOD GRAIN BOWL (v, avg, gf) 19 PER PERSON
Quinoa | Blanched Kale | Avocado | Soft Cooked Egg | Grilled Asparagus | Pickled Red Onion | Blackberries

NW APPLE & CINNAMON BREAKFAST BOWL (vg, gf, n) 19 PER PERSON
Thin Sliced Apples | Cinnamon Spiced Pecans | Dried Tart Cherries | Coconut Milk Yogurt | Steel Cut Oats | Cinnamon Agave Syrup

(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.



TABLE 47

**CATERING
AT OCEAN5**

LUNCH: PLATED OR CASUAL

Prices include all necessary service staff.

SEAFARING JOURNEY

PLATED LUNCH
CHOOSE UP TO 2 ENTREES

MAY ALSO BE DISPLAYED BUFFET STYLE

DRAPERS ROASTED CHICKEN (agf) **30 PER PERSON**
Roasted Garlic & Home Dried Tomato Broth | Cured Tomatoes | Dandelion & Basil
Pesto | Yukon Potato Puree | Grilled Asparagus with Chili Fennel Pangritata

GRILLED SALMON CAESAR (agf) **28 PER PERSON**
Herb Marinated & Grilled Wild Salmon | Baby Kale | Baby Lettuce | Parmesan |
Bread Crumb | Grilled Lemon | Lemon Anchovy Dressing

VEGETABLE & TOFU CURRY (vg, gf) **25 PER PERSON**
Marinated Tofu | Cardamom Steamed Rice | Vegan Curry Broth |
Four Elements Farm Vegetables | Cilantro

PERUVIAN PEPPER, CHICKEN & QUINOA BOWL (gf) **25 PER PERSON**
Aji Amarillo Braised Quinoa | Grilled Chicken Breast | Queso Fresco |
Cilantro | Pepper & Lime Criolla | Aji Verde | Roasted Corn | Lime

TACO BAR (gf) **25 PER PERSON**
Chile Braised Chicken | Smoked Pork Carnitas | Tomato Braised Rice | Ranchero Beans |
Lime Crema | Cotija | Pico De Gallo | Shaved Radish | Cilantro | Shaved Cabbage | Lime

GOAT CHEESE & PESTO PANINI (v, agf)
Grilled Focaccia | Fresh Chevre | Caramelized Onion | Roasted Tomato | Pesto |
Roasted Pear

HAM & BEECHERS PRESS (agf)
Grilled Focaccia | Sliced Ham \ Beecher's Cheese | Caramelized Onion |
Roasted Apples |

CHIPOTLE TURKEY SANDWICH (agf)
Sliced Turkey | Avocado Spread | Chipotle Aioli | Poached Red Onions | Arugula |
Tomatoes

ITALIAN WRAP
Pepperoni | Ham | Spinach | Provolone | Red Pepper | Onion | Pesto Cream Cheese

GRILLED VEGGIE SANDWICH (v, agf)
Grilled Vegetables | Microgreens | Red Pepper Aioli | Balsamic & Shallot Jam |
Goat Cheese

~

WASHINGTON APPLE SALAD (gf, v, avg)
Grilled Heirloom Apples | Baby Lettuce | Smoked Gouda | Walnuts | Lemon
Vinaigrette

KALE CAESAR SALAD (agf)
Kale | Romaine | Croutons | Parmesan | Lemon | House Made Caesar Dressing

FARM SALAD - Seasonal changes Weekly (v, gf) **23 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.

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

© Harbor O5 LLC 2020. Printed on post-consumer recycled paper.

APPETIZERS: DISPLAY OR PASSED

DISPLAY OR PASSED

MINIMUM 12 PIECES PER ORDER

MAINE STYLE DUNGENESS CRAB CAKES Tarragon Remoulade Whole Grain Mustard Pea Vine	4 EACH
GOAT CHEESE ENDIVE BOAT (gf, v, n) Basil Goat Cheese Orange Supreme Macadamia Praline Balsamic Reduction Sea Salt	3 EACH
ROASTED ROOT VEGETABLE SKEWERS (gf, vg) Seasonal such as Beets Yams Parsnips Turnips Carrots Onion Chimichurri	3 EACH
ORGANIC STRAWBERRY BASIL (gf, vg, seasonal) Nasturtium Elderflower Gel Balsamic Caviar Basil	3 EACH
CUCUMBER BITES (gf, v) Fresh Chevre Olive Tapenade Oregano	2.50 EACH
COMPRESSED WATERMELON (gf, v) Pistachio Gremolata Balsamic Reduction Sea Salt Basil Fluid Gel	2 EACH
AHI BITE (gf) Togarashi Seared Tuna Miso Emulsion Sesami & Nori Crisp Cilantro Roasted Chili	4 EACH
T47 SLIDER (agf) Oregon Country Natural Beef Brie Stone Ground Mustard Bacon Smoked Aioli Cured Tomato Brioche Bun	4 EACH
CHICKEN SLIDER (agf) Fried Buttermilk Chicken House Pickles Slaw Cholula Dressing Cilantro Biscuit	4 EACH
CAULIFLOWER BANH MI (agf, vg) Marinated Cauliflower Pickled Vegetables Spicy Sauce Cilantro Jalapeno	4 EACH
BLACK BEAN & AVOCADO SPRING ROLL (vg) Crispy Wonton Wrap Sweet Chili Sauce	2.25 EACH
CHICKEN SATAY (gf, n) Thai Peanut Sauce Togarashi Peanuts	3 EACH
GRUYERE CHEESE PUFFS (v) Chive Whipped Cream Cheese Balsamic Shallot Jam	2 EACH
GINGER MEATBALL Ginger Glaze Sesame Seeds Thai Basil Cilantro	2 EACH
STUFFED MUSHROOMS (gf, v) Herbed Goat Cheese Roasted Cremini	3 EACH
CRISP CREPES Savory Crepes Chive Whipped Mascarpone Smoked Trout Roe Chives	2.50 EACH
MUSHROOM CROSTINI (v, n) Adam's Mushrooms Tarragon Black Walnuts Sherry Garlic Crostini Tomato Jam	2.50 EACH
AHI POKE (agf) Wonton Crisp Spicy Sauce Scallions Sesame	3 EACH

(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.

APPETIZERS: DISPLAY OR PASSED

(continued)

DISPLAY OR PASSED (CONTINUED)

TENDERLOIN CROSTINI	4 EACH
Sliced Beef Tenderloin Cambazola Pickled Shallots Capers Bone Marrow Reduction	
SMOKED PORK CROSTINI (n)	3 EACH
Carlton Farms Smoked Pork Loin Brandied Cherry Pistachio Goat Cheese Basil	
CHERRY TART (v, n)	3 EACH
Tart Cherry Mostarda Fresh Chevre Ras El Hanout Pecans Micro Basil	

DISPLAYED SNACKS

SEASONAL FRUIT PLATTER (gf, vg)	3.50 PER PERSON
The Fresh Bounty of the Season	
ROASTED VEGETABLE DISPLAY (gf, vg)	3 PER PERSON
Seasonal Roasted Vegetables Balsamic Reduction Marinated Hungarian Peppers	
VEGETABLE CRUDITE (gf, v)	3 PER PERSON
Cauliflower Baby Carrots Radish Snap Peas Jicama Cucumber Chive & Garlic Creme Fraiche	
ROASTED MIXED NUTS (gf, vg, n)	3 PER PERSON
Marcona Almonds Walnuts Pecans Hazelnuts Pistachio Garam Masala	
COOKIES & BROWNIES (v, n)	2 PER PERSON
Chocolate Chip Oatmeal White Chocolate Macadamia Nut Dark Chocolate Brownie	

CHARCUTERIE & CHEESE STATIONS

PACIFIC NORTHWEST	7 PER PERSON
Marco Polo Cheese Beecher's Flagship Uli's Sausage Apple Mustarda Pickled Red Onions House Preserves Toasted Baguette	
SOUTH AMERICAN	8 PER PERSON
Chorizo Sarta Cabrales Manchego Grilled Asparagus Capers Spiced Marcona Almonds Chimichurri Roasted Potatoes Grilled Potato Baguette	
ITALIAN	7 PER PERSON
Prosciutto Calabrese Salami Pecorino Burrata Calabrian Chili Olive Oil Cracked Pepper House Giardineira House Focaccia	
LOCAL ARTISAN CHEESE DISPLAY (v)	9 PER PERSON
Several Varieties of Specialty Cheeses Mixed Nuts Dried & Fresh Fruit House Made Preserves House Crackers Pickled Vegetables	

CHEF ACTION STATIONS

LOCAL OYSTERS (gf)	MARKET PRICE
Minterbrook Wollochet Bay Mignonette Cocktail Sauce Persillade Lemon	
HAND PULLED MOZZARELLA CAPRESE BRUSCHETTA (v)	10 PER PERSON
Fresh Mozzarella Roasted Sunburst Tomatoes Balsamic Reduction Fresh Basil	
PASTA CLASS	12 PER PERSON
See how to make, shape, and dry fresh pasta finish with a delicious pasta dish	

(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.

SALADS

SMOKED BEET SALAD (gf, v, avg, n) Smoked Beets Whipped Goat Cheese Summer Citrus Walnuts Frisee	5 PER PERSON
MELON SALAD (gf, v, avg) Compressed Watermelon Honeydew Mignonette Toasted Coriander Queso Fresco Spiced Pepitas Cilantro Mint	4 PER PERSON
PEAR & BRUSSELS SALAD (gf, v, avg, n) Sliced Pear Shaved Brussels Sprouts Thyme Lemon Pecorino Toasted Pine Nuts Cracked Black Pepper	5 PER PERSON
PETIT GREENS (gf, v, avg, n) Baby Lettuce Stone Fruit Marcona Almonds Mint Yogurt Fine Herbs Champagne Vinaigrette	3.50 PER PERSON

SOUP...

DUNGENESS CRAB GAZPACHO (gf) Cucumber & Tomato Broth Dungeness Crab Avocado Mousse Shaved Radish Parsley Oil	9 PER PERSON
KALE BISQUE (gf, v) Parmesan Flan Apple & Walnut Relish Crisp Apple	6 PER PERSON
PARSNIP PUREE WITH SALMON Peppered Strawberry Bruschetta Seared Wild Salmon Marinated Leeks Basil Balsamic Caviar	6 PER PERSON

DESSERTS

SWEET PETITE DESSERTS (v) Fruit Tartlette Chocolate Decadence Bite Lemon Meringue Cheesecake Tart	7.50 PER PERSON
LEMON MERINGUE CHEESECAKE (v) NY Style Cheesecake Lemon Curd Toasted Meringue Candied Lemon Zest	7 PER PERSON
DARK CHOCOLATE DECADENCE (v, gf) Candied Hazelnuts Raspberry Coulis Nutella Mousse	7 PER PERSON
STICKY TOFFEE PUDDING CAKE (v) Dates Butterscotch Sauce Cardamon Whipped Cream	5 PER PERSON
STATIONS...	
SWEET CREPES (v) House Preserves Vanilla Whipped Ricotta Nutella	8 PER PERSON
S'MORES (v) Graham Cracker Assorted Chocolates Marshmallow	7 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.

Prices include all necessary service staff.

CHEF'S FARM TOUR

2 ENTREES | 1 SALAD | 1 DESSERT

PLEASE CHOOSE 2 ENTREES FOR YOUR GUESTS
SALADS & DESSERTS SOLD SEPARATELY

INCLUDES ROLLS & BUTTER,
AND COFFEE / TEA SERVICE

BEEF TENDERLOIN (gf) **45 PER PERSON**
Calimyrna Fig Demi Glace | Sweet Potato Pave | Butter Poached Baby Carrots |
Asparagus | Potato Crisps

LINE CAUGHT WILD SALMON (agf) **37 PER PERSON**
Roasted Wild Salmon | Parsnip Puree | Melted Leeks | Charred Asparagus |
Peppered Strawberry Bruschetta | Balsamic

BRAISED SHORT RIBS (gf) **35 PER PERSON**
Washington Apple Braised Shortribs | Braising Reduction |
Potato & Apple Whipped Puree | Thyme Pistou | 4 Elements Farm Vegetables

PASTURE RAISED FARMHOUSE CHICKEN (gf) **34 PER PERSON**
Herb Seared Draper Valley Chicken Breast | Smoked Potato Puree | Roasted Garlic
Herb Jus | Shaved Radish & Peavine Salad | Castelvetroano Olives | Charred Lemon

CARLTON FARMS PORK TENDERLOIN (gf) **32 PER PERSON**
Grilled Pork Tenderloin | Bacon Nage | Roasted New Potatoes |
Charred Apple Puree | Bourbon Brussels Sprouts

PARISIAN GNOCCHI (v, n) **27 PER PERSON**
Parmesan Gnocchi | Pea Pesto | Toasted Pine Nuts | Pecorino | Roasted Tomatoes |
Dehydrated Peas | Lemon Goat Cheese | Pickled Shallots

VEGETABLE TERRINE (gf, vg) **27 PER PERSON**
Herb Potato Pave | Roasted Shallot Puree | Grilled Asparagus | Cured Tomatoes |
Micro Herb Salad

(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.

PACIFIC NORTHWEST	40 PER PERSON
<p>Washington Apple Salad with Grilled Apples, Shaved Pecorino, Spiced Walnuts, Lemon Basil Vinaigrette Smoked Wild Coho Salmon, Dill Pistou, Charred Lemon, Fennel & Radish Roasted Draper Valley Farms Chicken Breast, Roasted Garlic Jus, Parsley, Cured Tomatoes Apple Whipped Yukon Gold Potatoes Charred Asparagus Macrina Bakery Potato Baguette with Salted Butter</p>	
SOUTH AMERICAN	43 PER PERSON
<p>Grilled Mesquite Top Sirloin, Chimichurri, Salsa Criolla Plancha Seared Wild Coho Salmon, Tomato & Chile Salsa Provelta Polenta Grilled Vegetables Chimichurri Grilled Potato Baguette with Cilantro Butter</p>	
SOUTHERN	40 PER PERSON
<p>Smoked & Cured Carlton Farm Pork Chop, Apple Cinnamon Chutney, Grilled Scallions Creole shrimp, Spicy Sauce Beecher's White Cheddar Grits Cider Braised Bacon Collard Greens Cornbread with Honey Butter</p>	
PAN ASIAN	39 PER PERSON
<p>Cucumber & carrot slaw, sesame, rice wine, ginger Sesame Salmon, Ginger Miso Broth Korean Braised Short Rib Kimchi Garlic Noodles, Scallions, Tamari Braised Bok Choy, Korean Chili</p>	
STREET TACO BAR	29 PER PERSON
<p>Mixed Greens with Toasted Pepita Seeds, Radish, Jicama & Rancho Lime Vinaigrette House Made Tortilla Chips with Guacamole Chile Braised Chicken & Smoked Pork Carnitas with Corn Tortillas Lime Crema, Cotija, Pico De Gallo, Shaved Radish, Cilantro, Shaved Cabbage, Lime Tomato Braised Rice Ranchero Beans</p>	
HAWAIIAN	30 PER PERSON
<p>14 hr Smoked Kalua Pork Grilled Huli Huli Chicken Thigh Jicama & Pineapple Slaw Long Rice Mixed Greens with Orange, Shaved Sweet Onions, Roasted Okinawan Potatoes, Mango and Mint Vinaigrette Hawaiian Sweet Rolls</p>	
MEDITERANNEAN	31 PER PERSON
<p>Horiataki Greek Salad with Kalamata Olives, Feta Cheese, Marinated Tomatoes, Lemon Vinaigrette Herb Seared Chicken Breast with Olive and Roasted Tomato Sauce Pasta with Kalamata Olives, Roasted Tomatoes, Roasted Garlic, Basil, Lemon White Wine Butter Sauce, and Feta "Briami" Greek Style Ratatouille with eggplant, potatoes, onion, zucchini, peppers, mint, oregano, parsley Garlic Herb Pita Bread</p>	

(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.