

ocean OASIS
WATERPARK + BEACH CLUB



We are pleased to offer our cabana guests an exclusive menu of treats. These items are all prepared fresh, especially for you. If you are interested in ordering any of these delectable delights, please call us several days in advance. Because everything is ordered just for you, payment is required at the time of ordering and our orders/sales are final. To place an order, please call 609.729.8645 during regular business hours.



CABANA CATERING MENU

PARTY PLATTERS
SERVES 6-8/ 12" PLATTER

DELUXE CHEESE BOARD - \$45

Sharp cheddar, havarti with dill and creamy brie served with an array of distinctive crackers and fresh grapes.

SEASONAL FRUIT & DIP - \$40

Watermelon, strawberries, cantaloupe, grapes and honeydew served with a decadent strawberry dip.

CRUDITE' - \$40

An assortment of fresh and crunchy vegetables served with a buttermilk ranch dip.

HUMMUS & PITA STRIPS - \$30

A classic dip served with garlic and parmesan pita strips for dipping.

COLD BOWLS
SERVES 6

CAESAR SALAD - \$30

Crisp romaine, garlic croutons, locatelli cheese and a creamy caesar dressing hand tossed.

PASTA SALAD - \$30

Tri-color pasta with fresh seasonal julienne vegetables tossed in a house vinaigrette.

CHICKEN SALAD - \$40

A bowl of homemade chicken salad served with a selection of fresh baked breads to create your own.

HOT PLATTERS
SERVES 6-8/ 12" PLATTER

THAI LETTUCE WRAPS - \$60

Ginger infused strips of chicken breast wok fried with oriental vegetables in an original Thai plum sauce. Served with lettuce boats for filling.

BAJA WINGS - \$50

Rotisserie style jumbo wings served either buffalo or BBQ style garnished with crisp celery sticks and creamy bleu cheese.

HOMESTYLE CHICKEN TENDERS - \$50

Crunchy tenders served with a tangy BBQ sauce.

MINI CRAB CAKES - \$65

Homemade mini lump crab cakes served with a lemon dijon dipping sauce.

RAW BAR FAVORITES
SERVES 6-8/ 12" PLATTER

JUMBO SHRIMP - \$45

Chilled jumbo shrimp served with a horseradish cocktail sauce.

CRAB FINGERS - \$50

Sweet crab finger claws served with a horseradish mustard sauce.