

MEAT ON OCEAN

\$73

SIGNATURE
LUNCH

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10 oz.

with chimichurri, tomato and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

GRILLED CAULIFLOWER

GRILLED ASPARAGUS

MAC & CHEESE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$73

GRAND SIGNATURE
LUNCH

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10 oz.

with chimichurri, tomato and arugula

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

PISTACHIO CRÈME BRÛLÉE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$83

RESERVE
LUNCH

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN
with herbed couscous

PRIME SIRLOIN CAP STEAK 10 oz.
with chimichurri, tomato and arugula

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified +\$5
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8 oz. +\$5
with chimichurri

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

PISTACHIO CRÈME BRÛLÉE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$95

CHATEAU
LUNCH

All guests will be welcomed with artisan sourdough bread.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

PRIME SIRLOIN CAP STEAK 10 OZ.
with chimichurri, tomato and agugula

FILET MIGNON "DOUBLE R RANCH" 8 OZ.
with chimichurri

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$95

SIGNATURE DINNER
THREE COURSE

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

SHRIMP SCAMPI
wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

PRIME SIRLOIN CAP STEAK 10 oz.
with chimichurri, tomato and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$110

RESERVE DINNER
THREE COURSE

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

FILET MIGNON “DOUBLE R RANCH” 8 oz.
with chimichurri

PRIME SIRLOIN CAP STEAK 10 oz.
with chimichurri, tomato and arugula

NEW YORK STRIP 14 oz.
with maître d’hôtel butter

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$125

CHATEAU DINNER
FOUR COURSE

All guests will be welcomed with artisan sourdough bread.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

“MARY’S” ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8 OZ.
with chimichurri

PRIME SIRLOIN CAP STEAK 10 OZ.
with chimichurri, tomato and arugula

NEW YORK STRIP 14 OZ.
with maître d’hôtel butter

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHO CRÈME BRÛLÉE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$150

ESTATE DINNER
FOUR COURSE

All guests will be welcomed with artisan sourdough bread.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

“MARY’S” ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

PRIME BONE-IN RIBEYE “DOUBLE R RANCH” 30 DAY DRY-AGED 18 oz.
with chimichurri

FILET MIGNON “DOUBLE R RANCH” 8 oz. | 10 oz. +\$12
with chimichurri

SURF & TURF
6 oz. filet mignon and South African lobster tail

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHO CRÈME BRÛLÉE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

APPETIZERS
TRAY PASSED

MINI CRAB CAKES

lump blue crab cakes with tartar sauce

4.00 PER PIECE

WILD JUMBO SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

3.50 PER PIECE

YELLOWFIN TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

4.00 PER PIECE

TERIYAKI FILET MIGNON TIPS

spicy hoisin sauce

3.50 PER PIECE

VIETNAMESE CHICKEN LOLLIPOPS

lightly fried with a sweet and spicy glaze

3.50 PER PIECE

CRISPY FLATBREAD RATATOUILLE

with shallot jam

4.00 PER PIECE

Minimum order of 25 pieces of each selection

MEAT ON OCEAN

APPETIZERS
TRAY PASSED

COCONUT CHICKEN

apricot sauce

3.50 PER PIECE

COCOUNT SHRIMP

apricot sauce

4.00 PER PIECE

HEIRLOOM TOMATO BRUSCHETTA

whipped goat cheese and balsamic pearls

4.00 PER PIECE

ZUCCHINI LOLLIPOP

panko crusted with marinated mozzarella

3.50 PER PIECE

MINI BEEF SLIDERS

cheddar, caramelized onions, chipotle aioli

6.00 PER PIECE

Minimum order of 25 pieces of each selection

EASTERN & PACIFIC OYSTERS

served with fresh horseradish, cocktail and mignonette sauce

SEE DAILY PRICING

ARTISANAL CHEESE AND FRUIT PLATTER

served with assorted crackers

SMALL 140 (UP TO 25 GUESTS) | LARGE 260 (UP TO 60 GUESTS)

CRUDITÉS

array of seasonal fresh vegetables served with hummus, blue cheese and herb yogurt dressings

75 (UP TO 25 GUESTS)

ECLAIRS

CREAM-FILLED TARTS

FRUIT TARTS

MOUSSE CUPS

FRENCH MACARONS

CANNOLIS

CHEESECAKE BITES

BROWNIES

CHOCOLATE PETIT FOURS

LEMON BARS

\$4 per piece

Minimum of 25 pieces each selection

MEAT ON OCEAN

\$83

LUNCH BUFFET
30+ GUESTS

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER

applewood smoked bacon

ROASTED BEETS

Humboldt Fog goat cheese

BABY ROMAINE CAESAR

Grana Padano, croutons

MIXED ORGANIC GREENS

golden balsamic dressing

Entrées

CHOOSE TWO

“MARY’S” ORGANIC CHICKEN

with herbed couscous

BABY BACK PORK RIBS

half rack

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

GRILLED CAULIFLOWER

MAC & CHEESE

GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CREME BRULEE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$125

RESERVE DINNER BUFFET
30+ GUESTS

All guests will be welcomed with artisan sourdough bread.

Appetizers

CHOOSE TWO

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

JUMBO LUMP CRAB CAKE
tartar sauce

CLAM CHOWDER
applewood smoked bacon

Starters

CHOOSE TWO

CRUNCHY ICEBERG WEDGE
bacon, tomato, blue cheese

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

ROASTED TENDERLOIN OF BEEF “DOUBLE R RANCH”
with bearnaise sauce, creamy horseradish, and whole grain mustard

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

\$135

GRAND RESERVE
DINNER BUFFET 30+ GUESTS

All guests will be welcomed with artisan sourdough bread.

Appetizers

CHOOSE TWO

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

JUMBO LUMP CRAB CAKE
tartar sauce

CLAM CHOWDER
applewood smoked bacon

Starters

CHOOSE TWO

CRUNCHY ICEBERG WEDGE
bacon, tomato, blue cheese

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

ROASTED TENDERLOIN OF BEEF “DOUBLE R RANCH”
with bearnaise sauce, creamy horseradish, and whole grain mustard

Sides

CHOOSE TWO

MAC & CHEESE
GARLIC MASHED POTATOES

GRILLED ASPARAGUS
GRILLED CAULIFLOWER

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

Coffee, tea and soft drinks are included - all other beverages billed on consumption.

MEAT ON OCEAN

SANTA MONICA
TERMS & CONDITIONS

Event Guarantee

In order for us to make appropriate accommodations for your event, a final guest count guarantee is due seven days prior to your event. Should this number not be made available at the requested time, the original estimate for attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. Meat On Ocean will be prepared to seat and serve a maximum of 10% over the guaranteed guest count.

Cancellation

There are no charges if your event is cancelled more than 30 days prior. If an event is cancelled less than 30 days prior, you will be charged 25% of the Food & Beverage minimum plus 4% Admin Fee. If an event is cancelled less than 14 days prior, you will be charged 50% of the Food & Beverage minimum plus a 4% Admin Fee. If an event is cancelled less than 7 days prior, you will be charged the full Food & Beverage minimum plus a 4% Admin Fee.

Taxes, Charges & Fees

All final bills are subject to a 10.25% sales tax. A 4% Service Charge and a 17% Gratuity will be added to your bill and itemized on your receipt. The 4% service charge is for booking fees, coordination fees, and commissions not paid to the service staff. The 17% gratuity will be paid in full to your service staff.

Menus

Menu selections and beverage offerings need to be selected two weeks prior to the event date. This will guarantee food and beverage availability and allow enough time to print your event menus. Menu offerings may change seasonally. When choosing your food and wine options in advance, please note that substitutions may occur when the menu changes for seasonal or availability reasons. Fixed menus are required for groups of 12 or more guests. Guests will be allowed to order their options during the event unless otherwise noted by the events team.

Beverages

Beer, Wine, Cocktails and Non-alcoholic beverages can be purchased on consumption, cash and carry, or a combination of both. Cash and Carry beverages will also include a 4% service charge and will apply towards your food and beverage minimum.

F&B Minimums

Private events require a food and beverage minimum. This minimum is the total amount spent on food and beverage and does not include any applicable taxes, service charges and gratuities. Event spaces are booked in three hour increments. \$25 per standard 750ml wine bottle corkage fee.

Final Payment

All charges will be placed on one check and final payment will be due at the end of your event. We accept cash and credit cards presented on-site. If you would like to pay with a third party credit card or a credit card that will not be presented on-site, a signed Authorization Form, copy of the credit card (front and back) and card holder's photo identification must be received prior to your event. We'll make every effort to notify you in advance, however, due to market availability, menu items and prices are subject to change.

Decorations

All decorations, incoming equipment and entertainment must be approved by the Meat on Ocean Events Team prior to your event. For the safety of your guests, we do not allow bubbles, confetti, birdseed or exposed candle flames.

Parking

Valet and street metered parking are available. You may choose to host valet for your guests and add the charges to your final bill, which will be placed on a separate check. The current valet charge is \$17.