



Catering Menu

OCEANS²³⁴

234 NORTH OCEAN BLVD - DEERFIELD BEACH, FL 33441

954-428-2539

OCEANS234.COM



PARTY FAVORITE

Lollipop Wings

SALADS

Serves 10 – 12 per salad

HOUSE SALAD GF|V+

mixed greens, cucumber, cherry tomatoes, red onion, house vinaigrette 90

HARVEST SALAD GF

mesclun mix, maple roasted fall squash, quinoa, dried cranberries, goat cheese, mustard vinaigrette 100

GOLDEN BEET SALAD GF

arugula, heirloom baby carrot, tahini yogurt, sumac, roasted chickpeas, curry vinaigrette 90

234 CAESAR GF|V

baby gem lettuce, confit tomatoes, parmesan crisps, classic Caesar dressing 100

Enhancements to any salad

Grilled Chicken 130 | *Grilled Salmon* 210

Chimichurri Steak 215 | *Tenderloin Tips* 100

**All dressings are served in serving containers unless otherwise requested by client*

BOARDS + SPREADS

Perfect for sharing during meetings

CHARCUTERIE PLATTER

Chef's selection of cured meats, artisan cheeses, dried fruits, and nuts 155

FRUIT PLATTER GF|V+

fresh seasonal fruits 90

HUMMUS + CRUDITÉ V

house-made hummus with assorted fresh vegetables + pita bread 85

SHRIMP COCKTAIL PLATTER GF|S

jumbo shrimp, cocktail sauce, lemon 150

MOZZARELLA + PROSCIUTTO GF

fresh mozzarella, prosciutto, butternut squash, baby arugula 110

FISH DIP

pickled butternut squash, cucumber, radish, taro root chips 115

SUSHI PLATTER GF

Chef's Selection of assorted sushi rolls and sashimi 160
platter includes soy sauce, chopsticks, wasabi + ginger

Korean BBQ, scallion, sesame, pickled freso 70

TUNA POKE BOWL
ahi tuna, cucumber, edamame, pineapple, crispy shallots,
Fresno chilies, scallion, spice nori, sushi rice, tangy poke soy 90

Ingredients served separately to allow guests to customize their own bowls

red pepper, spinach, artichokes hearts, house-made
marinara sauce 100

lemon herb chicken breast, artichoke hearts, Kalamata olives,
bell peppers, baby heirloom tomatoes, feta, pan jus 180

carrot, red pepper, eggs, garlic, ginger, scallions soy sauce 75

Grilled Chicken 130 | **Grilled Salmon** 210
Chimichurri Steak 215 | **Tenderloin Tips** 100

All wraps are cut in halves for easy sharing

fresh mozzarella, heirloom tomatoes, basil leaves, artisan bread,
balsamic glaze, olive oil 110

roasted chicken breast, cucumber, lettuce, tomato, spinach wrap 130

hummus, roasted red peppers, yellow squash, zucchini,
mushroom ragout 118

All pastries proudly prepared from scratch by pastry Chef Maria O'Hara

Assorted freshly baked cookies 35

Flourless chocolate cake, white chocolate mousse,
dark chocolate ganache 100



*If you have chronic illness of the liver, stomach or blood, or have immune system disorders, you are at a greater risk of serious illness from raw or uncooked meats. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions. Please be aware that during normal kitchen operations involving shared cooking preparation areas, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item listed can be completely free of allergens. If you need further information or have specific nutritional questions, please ask a manager.

GF GLUTEN FREE | V VEGETARIAN | V+ VEGAN | N CONTAINS NUTS | S SHELLFISH

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE PICK-UP AND DROP-OFF DETAILS?

- **Pick-Up:** Complimentary, available between 11:30 AM – 5:00 PM.
- **Drop-Off:** \$100 within a 10-mile radius. For locations beyond 10 miles, please discuss pricing with our Event Coordinator.

WHAT COMES WITH MY CATERING ORDER?

- **Silverware, Napkins, and Plateware**
Provided per person.
- **Serving Utensils**
Included with each menu item.
- **Disposable Platters/Dishes**
Designed to maintain food temperature until your event time.

CAN I GET ADDITIONAL PLATEWARE OR CUPS?

Yes! If you need extra plateware or cups, please contact your Event Coordinator in advance.

HOW CAN I KEEP MY DISHES WARM?

We offer disposable chafing sets for \$20 each. Each set includes:

- **Chafers stand**
- **Water pan**
- **Sternos**

DO YOU OFFER SETUP SERVICES?

Yes! Our professional staff can handle the setup for a **\$150 fee** (cost may vary depending on location).

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS OR SPECIAL REQUESTS?

Yes! We offer vegetarian, vegan, gluten-free, and other dietary options upon request. Please inform your Event Coordinator of any special requirements at the time of ordering.

FROM OUR KITCHEN TO YOUR CELEBRATION



Great food brings people together, and we make it effortless. From menu planning to flawless execution, Oceans 234 ensures your event is seamless—so you can focus on creating memories, not managing details.

Let's start planning. Reach out today!

Callie Rucker

EVENT COORDINATOR



SCAN TO PLACE YOUR CATERING ORDER.

954-428-2539

[OCEANS234.COM/CATERING](https://Oceans234.com/CATERING)

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