

Ocean Club

OF AMELIA

BRUNCH MENUS

“THE SOUTHERNER”

BUFFET MENU

Grilled Shrimp with Cheese Grits
Chafar of Grilled Jumbo Shrimp and Andouille Sausage
Chafar of Creamy Cheese Grits

Fried Chicken Tenders

Waffles
Real Maple Syrup
Sweet Butter

Bacon

Home Fries

Fruit Platter
Honey Dew and Cantaloupe Melons, Strawberries
Grapes, Watermelon and other Seasonal Fruits

Homemade Biscuits
Sweet Butter and Strawberry Jam
Sweet Butter

Coffee and Assorted Teas Station
Cream and Sugar

Orange Juice and Grapefruit Juice



“THE CONTINENTAL”

BUFFET MENU

Muffins and Bagels
Croissants
Butter & Jams, Cream Cheese

Mini Frittatas – Choose 2 Types
Cheddar Cheese, Zucchini and Roasted Bell Pepper
Chicken Sausage with Tomato and Spinach
Asparagus, Ham and Fresh Herbs
Wild Mushroom and Gruyere Cheese
Sausage, Potato and Bell Pepper

French Toast
Warmed Maple Syrup
Bananas and Powdered Sugar

Bacon or Sausage Patties

Fruit Platter
Sliced Honey Dew, Cantaloupe and Watermelon
Strawberries and Blueberries

Mixed Green Salad with Arugula
Grape Tomatoes and Cucumbers
Homemade Seasoned Croutons
Sherry Wine Vinaigrette

Coffee and Assorted Teas
Cream Low Fat Milk and Sugar

Orange Juice and Grapefruit Juice

“THE NORTHERNER”

BUFFET MENU

Assorted Bagels
Cream Cheese and Cream Cheese with Scallions

Smoked Salmon Lox Platter
Capers, Sliced Onion and Lemon Wedges

Croissants
Sweet Butter
Strawberry and Peach Jams

Mini Frittatas – Choose 3 Types
Cheddar Cheese, Zucchini and Roasted Bell Pepper
Chicken Sausage with Tomato and Spinach
Asparagus, Ham and Fresh Herbs
Wild Mushroom and Gruyere Cheese
Sausage, Potato and Bell Pepper

Or
Quiches
Traditional Swiss Cheese and Ham
Cheddar Cheese, Spinach and Mushrooms
Caramelized Vidalia Onion, Ham and Broccoli

Fruit Platter
Sliced Honey Dew, Cantaloupe and Watermelon
Strawberries and Blueberries

Arugula Salad with Crumbled Goat Cheese
Mandarin Orange Segments
Balsamic Vinaigrette

Coffee and Assorted Teas
Cream Low Fat Milk and Sugar

Orange Juice and Grapefruit Juice

“THE WAVE RIDER”

BUFFET MENU

Granola with Vanilla Yogurt
Raisins and Dried Cranberries

Mini Frittatas – Choose 2 Types
Cheddar Cheese, Zucchini and Roasted Bell Pepper
Chicken Sausage with Tomato and Spinach
Asparagus, Ham and Fresh Herbs
Wild Mushroom and Gruyere Cheese
Sausage, Potato and Bell Pepper

French Toast
Warmed Maple Syrup
Bananas and Powdered Sugar

Bagels & Croissants
Sweet Butter & Jams, Cream Cheese

Fruit Platter
Sliced Honey Dew, Cantaloupe and Watermelon
Strawberries, Blueberries and Grapes

Mixed Green Salad with Arugula
Grape Tomatoes and Cucumbers
Homemade Seasoned Croutons
Sherry Wine Vinaigrette

Coffee and Assorted Teas
Cream Low Fat Milk and Sugar

Orange Juice and Grapefruit Juice



MINI DESSERTS

SWEET PLATES

*Butler Pass and place at tables –
Choose from 3 for Mixed Dessert Bites*

Mini Double Fudge Chocolate Brownies

Lemon Bars or Mini Key Lime Tartelettes

Mini Cookies

Toll House, Macadamia Chocolate Chip, Chocolate-Chocolate Chip, Or Pecan

Mini French Macaroons

Vanilla, Pistachio, Coffee, Raspberry, Lemon & Chocolate

Mini Traiteur Petit Fours

Bite Size Confections

*Chocolate-Vanilla, Pistachio-Apricot, Apple-Raspberry, Vanilla-Pistachio Cream,
Mango- Passion Fruit, Chocolate Nougat, Cassis-Raspberry & Crème Brulee*

Mini Black & White Petit Fours

Mini Cake Bites

*Apple, Caramel-Walnut, Hazelnut, Pistachio-Chocolate
Cherry-Almond, Peach-Almond and Chocolate
Assorted Flavors*

Mini Cream Puffs

*Cream Filled Pastry in Assorted Flavors
Pistachio, Salty Caramel, Vanilla, Raspberry, Chocolate and Lemon*

Chocolate Mousse Profiteroles

*Dark Chocolate Scented with Bourbon
Milk Chocolate Scented with Grand Marnier
White Chocolate Scented with Strawberry*

Or ask for our full dessert menus!