

# Ocean Club

OF AMELIA

## DINNER BUFFETS

*Dinner buffets for 30 or more guests. For smaller groups we recommend family-style service*

### SEAFOOD LOVERS' BUFFET

Fresh Arugula and Spinach Salad with Orange Segments  
*Citrus Vinaigrette Dressing*

Shrimp Cocktail Platter – 3 per person  
*with Homemade Cocktail Sauce*  
*or*

Mini Crab Cakes – 2 per person  
*Served with Fresh Tomato-Basil Confetti*  
*Remoulade Sauce.*

Coleslaw

Homemade Hush Puppies

#### ENTREES

*Choose two items*

Grilled or Sautéed Jumbo Shrimp  
*Served with Homemade Cocktail Sauce.*  
*Extra Large Jumbo Tiger*

Grilled Salmon  
*Mango Salsa*

Tarragon Mustard Oven Roasted Salmon  
*Fine Herb Sauce*

Oven Roasted Mahi Mahi  
*Served With a Mediterranean Roasted Cherry Tomato and Caper*  
*Sauce*

Mahi Mahi with Thai Coconut Curry Sauce  
Seafood Pasta  
*Penne Pasta with Shrimp, Scallops and Lobster*  
*Sauce Americaine*

Lemon Panko Crusted Sea Bass  
*Beurre Blanc Sauce*

Seared Tuna  
*Ginger Shitake Sauce*

Sliders Famous Pineapple Casserole

#### ACCOMPANIMENTS

*Choose one item*

Truffle-Garlic Mashed Potatoes

Oven Baked Stone Ground Cheese Grits

Basmati Rice Pilaf

Roasted Peruvian Purple Potatoes

Roasted Banana Fingerlings with  
Rosemary and Hint of Garlic

#### ACCOMPANIMENTS

*Choose one item*

Haricots Vert

Roasted Tri-Colored Baby Carrots

Grilled Mixed Summer Vegetables

Asparagus with Lemon Butter

#### DESSERTS

*Choose one item*

See List of Desserts on Attached Dessert Menu at End

# ATLANTIC BUFFET

Mixed Seasonal Greens  
*Crumbled Blue Cheese & Candied Walnuts*  
*Balsamic Vinaigrette Dressing*

Fresh Baked Dinner Rolls or French Baguettes  
*Sweet Butter*

Shrimp Cocktail Platter - 3 per person  
*with Homemade Cocktail Sauce*  
*or*

Mini Crab Cakes – 2 per person  
*Served with Fresh Tomato-Basil Confetti*  
*Remoulade Sauce.*

## ENTREES

*Choose two items*

Filet of Beef  
*Mushroom and Red Wine Demi Glace Sauce*

Panko Crusted Mahi Mahi  
*Served with Roasted Cherry Tomato & Caper Sauce*

Grilled Salmon  
*Mango Salsa*

Tarragon-Mustard Roasted Salmon

Lemon Panko Crusted Sea Bass  
*Beurre Blanc Sauce*  
*Additional Price per person – market price*

Ginger Shitake Grilled Chicken Breast  
*With a Ginger Shitake Cream Sauce*

Chicken Provencal  
*Artichoke, Roasted Cherry Tomatoes, Capers and Black Olives*

Loin of Pork Tenderloins  
*Red Wine Demi Glace with Red Currant.*

Sliders Famous Pineapple Casserole

## ACCOMPANIMENTS

*Choose one item*

Roasted Peruvian Purple Potatoes with Hint of Garlic

Truffle Garlic Mashed Potatoes

Oven Baked Stone Ground Cheese Grits

Sweet Potato Chipotle Gratin

## ACCOMPANIMENTS

*Choose one item*

Haricots Vert  
*With Shallot Butter Sauce*

Grilled Mixed Summer Vegetables

Asparagus with Lemon Butter

Roasted Seasonal Vegetables

Roasted Tri-Colored Baby Carrots with Thyme

## DESSERTS

*Choose one item*

See List of Desserts on Attached Dessert Menu at End



# AMERICAN BUFFET

Mixed Seasonal Greens with Crumbled Blue Cheese  
*Balsamic Vinaigrette Dressing*

Fresh Dinner Rolls or French Baguettes with Butter

## ENTREES

*Choose two items*

Oven Baked Redfish  
*Romesco Sauce*

Oven Roasted Tuscan Chicken Breast  
*Marsala Sauce*

Grilled Lime Marinated Chicken Breast  
*Black Bean and Roasted Corn Salsa*

Grilled Sliced Bistro Steak Chimichurri  
*Chimichurri Sauce*

Tarragon-Mustard Roasted Salmon

Southwest Rub Pork Loins  
*Served with Salsa Verde*

## ACCOMPANIMENTS

*Choose one item*

Garlic Mashed Potatoes

Oven Baked Cheese Grits

Roasted Rosemary Potatoes with Hint of Garlic

## ACCOMPANIMENTS

*Choose one item*

Haricots Vert

Steamed Fresh Vegetable Medley

Roasted Seasonal Vegetables

Grilled Vegetables

Pineapple Casserole

## DESSERTS

*Choose one item*

Key Lime Pie  
*Served with Whipped Cream and Raspberry Sauce*

Death By Chocolate  
*Served with Whipped Cream and Raspberry Sauce*



# THE LOW COUNTRY “BROIL” BUFFET

## DINNER

### *First Course*

[2] Mini Crab Cake Sliders

Remoulade Sauce and Diced Pickles

Arugula Salad with Grape Tomatoes

Lemon-Basil Vinaigrette

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## ENTRÉE BUFFET

Skewers – Boiled or Broiled  
Giant Tiger Prawns Skewers, Andouille Sausage,  
Baby Purple Potatoes and Baby Onions  
*Remoulade and Homemade Cocktail Sauce*

Grilled Sliced Flank Steak Chimichurri

Bacon Jalapeno Grit Cakes

Grilled Corn of the Cob

Cobb Red Potato Salad  
*With Bacon, Tomato and Avocado*  
*Topped with Crumbled Blue Cheese*

Cole Slaw

Baskets of Hush Puppies

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## DESSERT

Homemade Key Lime Pie  
*Raspberry Sauce and Whipped Cream*  
*Garnished with Fresh Raspberries and Shaved Lime*

# DESSERTS

## MAIN DESSERTS

*Choose One*

Death by Chocolate

*Double Fudge Chocolate Brownie*

*Topped With Crushed Heath Bar and Hot Fudge Sauce*

*Whipped Cream*

Chocolate Lava Cake

*Topped with Whipped Cream, Fresh Raspberries & Raspberry*

*Sauce*

Key Lime Pie

*With Whipped Cream and Raspberry Sauce*

*Garnished with Fresh Raspberries*

Black Forest Cheese Cake

*Topped with Whipped Cream and Garnished with a Fresh*

*Raspberries*

Tarte Tartin

*Individual French Apple Tarts- Served Warm from the Oven*

*Topped with Whipped Cream*

Divine Triple Chocolate Mousse Cups

*Dark Belgian, Milk Chocolate and White Chocolate*

*Topped with Whipped Cream and Chocolate Espresso Beans*

Gelato or Fruit Sorbet Swirled with Raspberry Puree

*Served in a Champagne Flute and garnished with Fresh*

*Raspberries*



## SWEET PLATES

*Butler Passed and Placed at Tables  
Choose from 3 for Mixed Dessert Bites*

Mini Double Chocolate Brownies

Lemon Bars

Mini Cookie

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*

Chocolate Mousse Profiteroles

*Dark Chocolate Scented with Jack Daniels*

*Milk Chocolate Scented with Grand Marnier*

*White Chocolate Scented with Strawberry*

Mini Cream Puffs

*Cream Filled Pastry in Assorted Flavors*

*Pistachio, Salty Caramel, Vanilla, Raspberry, Chocolate and  
Lemon*