

Ocean Club

OF AMELIA

PLATED DINNER MENUS

FIRST COURSES

Choose One

Mini Crab Cake Salad
*Served on a Bed of Fresh Arugula
Lemon-Basil Vinaigrette*

Extra Large Jumbo Shrimp with Mixed Salad Greens
Lemon-Basil Vinaigrette

Mini Crab Cakes Sliders (2)
*Served with Coleslaw and Pickle and Remoulade Sauce
Arugula with Grape Tomatoes
Lemon-Basil Vinaigrette*

Summer Mixed Salad Greens with Fresh Raspberries
*Mesclun and Arugula with Crumbled Feta
Balsamic Vinaigrette*

Autumn Mixed Greens Salad
*Served With Pear Slices, Walnuts & Crumbled Roquefort
Sherry Wine Vinaigrette Dressing*

Watermelon with Feta Cheese Salad
*Served on Bibb Lettuce and Arugula
Chiffonade of Fresh Mint
Citrus Vinaigrette*



ENTREES

Choose one or if you can pre-order, please choose two

Marinated Oven Roasted Filet of Beef
*Whole Tenderloins Cooked Rare and Sliced
Served with Demi Glace Red Wine Sauce and Wild Mushrooms*

Mojo Marinated Filet Tenderloin Steaks
Smokey Chipotle Tomato Salsa

Cuban Marinated Skirt Steak
Served With Black Bean and Roasted Corn Salsa

Southwest Rub Roasted Tenderloin of Pork
Salsa Verde

Tuscan Marinated Chicken Breast
Marsala Wine Sauce with Mushrooms

Ginger-Shitake Chicken Breast
Ginger Shitake Cream Sauce

Chicken Provencal (2)
Roasted Tomato, Artichoke, Caper and Black Olive Concasse

Grilled Extra Large Jumbo Tiger Shrimp
Garlic Sabayon Sauce

Grilled Redfish Romesco

Grilled Salmon
Grilled Pineapple and Mango Salsa

Tarragon Mustard Oven Roasted Salmon

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

Lemon Panko Crusted Sea Bass
Beurre Blanc Sauce

SUGGESTED ACCOMPANIMENTS

Choose Two with Entree

Roasted New Potatoes with Rosemary

Truffle Scented Smashed Potatoes

Roasted Peruvian Purple Potatoes

Sweet Potato Chipotle Gratin

Rosemary Scented Roasted Banana Fingerling Potatoes

Baked Stone Ground Cheese Grits with Hint of Garlic



Grilled Seasonal Vegetables

Asparagus with Lemon Butter

Haricots Vert with Shallot Butter

Roasted Seasonal Vegetables

Medley of Grilled Summer Vegetables

Tri-Colored Baby Carrots with Thyme



Rice Pilaf or Wild Rice

Herb Basmati Rice with Garden Peas and Scallions

Saffron Rice Pilaf with Fresh Herbs