

OCEAN CLUB EVENTS

of Amelia COOK-OUT MENU

Grills Set in the Garden Area-
Cooking- Traditional Backyard Style
*or see additional items on the following pages
and create your own menu!*

From the Grill:

Angus Beef Hamburgers, Hot Dogs and
BBQ Chicken or Baby Back Ribs or
Shrimp & Andouille Sausage Skewers
[add \$5.00pp++]
See list below for additional grill choices
Full condiments and selection of BBQ Sauces

For the Buffet-

Garden Salad of Mixed Greens
Sliced Cucumbers, Cherry Tomatoes, and Home Baked
Croutons
Shredded Cheese-optional
Balsamic and Ranch Dressings

Ocean Club Cobb Potato Salad
With Avocado, Bacon, Tomato and Hint of Blue Cheese

Grilled Summer Vegetables
Squash, Zucchini, and Mushrooms & Red Peppers
Garlic Oil

Baked Beans
or
3 Cheese Mac n Cheese

Grilled Corn on the Cobb
Assorted Rolls Selection

\$25.00pp++

All final guarantees for events are due 7 days in
advance of the date.
22% Service and 7% FLS Sales Tax
added to final invoice.

Create your own cookout menu using any of
the additional items listed and
we will be happy to quote a price.

Selection of Additional Grill Items:

Cuban Marinated Flank Steak
Smokey Tomato Salsa
Tuna Steaks or Swordfish Steaks
Roasted Yellow Pepper Champagne Sauce
Fresh Atlantic Salmon
Pineapple-Mango Salsa
Pork Tenderloins
Apricot Ginger BBQ Sauce
Duck Breasts
Apricot Ginger BBQ Sauce
SW Rub Pork Tenderloins
Salsa Verde
Chicken Breasts
Corn & Black Bean Salsa
Lamb Burgers
Garlic Yogurt Mint and Cucumber Sauce
Butterflied Leg of Lamb
Chimi Churri

Additional Sides

Zucchini Carpaccio
With Lemon and Olive Oil
Pine Nuts and Shaved Parmesan
Southern Corn Pudding
Baked Cheese Grits
Grilled Asparagus

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Additional Salads

Summer Raspberry Mixed Greens Salad

Mixed Field Greens with Arugula
Cherry Tomatoes, Black Olive, Goat Cheese and Home
Baked Croutons
Sherry Wine Vinaigrette

Southwest Salad

Chopped Romaine Lettuce, Tomatoes, Cucumbers and Red
Onion
Black Beans and Grilled Fresh Corn with Tortilla Strips
Creamy Cilantro Dressing

Panzanella Chopped Salad

Romaine Lettuce, Fresh Plum Tomatoes, Red Onion
and Roasted Red Peppers
Artesian Bread Cubes with Shaved Parmesan
Balsamic Vinaigrette

Watermelon Salad

Served with Fresh Arugula
Chiffonade of Mint
Lemon-Basil Dressing

Ugly Tomato Summer Salad with Mozzarella Cheese

Slices of Beef Steak Tomatoes and Mozzarella Cheese
Chiffonade of Fresh Basil
Balsamic Vinaigrette

Dessert Selections - \$8.00

Key Lime Pie

With Raspberry Sauce and Whipped Cream
Garnished with Fresh Raspberries

Death by Chocolate

Double Fudge Chocolate Chip Browning
Chocolate Sauce and Crushed Heath Bars
Topped with Whipped Cream
Or Vanilla Ice Cream

Individual Peach and Raspberry Cobblers

Whipped Cream or Ice Cream

Giant Chocolate Chip Cookies

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