

# OCEAN CLUB EVENTS

## of Amelia ENTRÉE SELECTIONS

---

Feasting with style-

*"We all eat, and it would be a sad waste of opportunity to eat badly"*

Anna Thomas, Screenwriter-Producer

Rosemary-Dijon Marinated Filet of Beef

With Red Wine Demi Glace and Mushroom Sauce

6oz

Mojo Citrus Marinade Filet of Beef

Smokey Chipotle Tomato Salsa

6oz

Cuban Marinated Flank Steak

Black Bean and Corn Salsa

Chimi Churri Flank Steak

Chimi Churri Sauce

BBQ Duck Breast

Apricot-Ginger BBQ Glaze

Lemon Panko Crusted Fresh Sea Bass

Beurre Blanc Sauce

Grilled Swordfish

Roasted Yellow Pepper Champagne Sauce

Grilled Tuna Cooked Rare

Ginger Shitake Cream Sauce

Grilled Fresh Atlantic Salmon

Grilled Pineapple-Mango Salsa

Oven Baked Fresh Salmon

Tarragon Dijon Mustard Sauce

\$25.00pp++

Oven Roasted Mahi Mahi

Mediterranean Roasted Tomato & Caper Sauce

Parmesan Herb Crusted Black Grouper

Seasonal Availability

Southwest Dry Rub Pork Tenderloin

Salsa Verde

Tuscan Marinated Chicken Breast

Marsala Wine Sauce

Mediterranean Grilled Chicken Breast

Toasted Pistachio Green Olive Salsa

Chicken Breast Piccata

Lemon Butter and Caper Sauce

Ocean Club Surf & Turf

5 oz Rosemary Dijon Filet of Beef

3 Super Colossal Grilled Shrimp

Béarnaise Butter Sauce

Ocean Club Hunt n Fish

BBQ Sliced Duck Breast

Fresh Caught Catch of the Day

Priced by Market

---

CHOOSE SIDES ON FOLLOWING PAGE

# OCEAN CLUB EVENTS

of Amelia  
ENTRÉE SELECTIONS

---

## Accompaniments

–Choose Two with Entree

Boiled New Potatoes with Parsley Butter

Seasonal

Truffle Scented Smashed Potatoes

Rosemary Roasted Purple Potatoes

Sweet Potato Chipotle Puree with Pecans

Rosemary Roasted Fingerlings

Seasonal-

Grilled Summer Farm Vegetables

Zucchini, Summer Squash, Red Peppers and Portobello

Mushrooms

Winter Root Vegetables with Brussel Sprouts

Butternut Squash, Carrots, Parsnips and Swede

Asparagus with Lemon Butter

Haricots Vert with Shallot Butter

Roasted Baby Carrots with Thyme

Roasted Acorn Squash Wedges

With Maple Butter

Medley of Steamed Summer Vegetables

Cultivated Long Grain Wild Rice

with Dried Cranberries and Walnuts- add \$2.00pp++

Herb Basmati Rice

with Garden Peas and Scallions

Saffron Rice Pilaf with Fresh Herbs

Baked Stone Ground Grits

With Cheese and Hint of Garlic

Bacon-Jalapeno Grit Cakes

## Accompaniments

-for Buffet Style Service Only

Kale and Collards Gratin

Southern Corn Pudding

Saffron Orzo

with Garden Peas and Garlic Olive Oil

Mediterranean Cous Cous

with Carrots and Celery

Sweet Potato Chipotle Gratin

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.

BUFFET DINNERS- Following Page

*Over 30 Guests Only*

# OCEAN CLUB EVENTS

of Amelia  
**ENTRÉE SELECTIONS**

---

Our most popular Dinner Buffets are created by you!

Here at Ocean Club Events we have discovered that dinners flow the very best when guests move from the cocktail portion to the dinner portion, by going from mingling to seating. And so, we invite you to choose a plated first course to start the meal and then craft your own entrée buffet, where guests are called table by table to the buffet station for their entrée. No long lines of starving guests. It's a great new idea we bring to you- the designer of your own experience.

Choose from any of our entrée options- to pick the foods you love and have the meal you know you and your guests will love! We suggest 2-3 entrée protein options and 2-3 accompaniments, depending on your guests and the event.

We will provide double proteins for all guests, but in a smaller portion size. Our entrees protein sizes range from 6-8oz. on plated meals and 4-6oz. on buffet selections.

Once you have made up your buffet choices we will provide you with the pricing for those choices.

Take advantage of our total flexibility in creating menus and have the meal that you have been dreaming of.

*Looking for something out of the ordinary- ask us to create a themed menu buffet or food stations and we will more than thrill you.*

For Groups under 30 may we suggest a family style menu- where platters and bowls are filled with the options you select and brought to the tables.

And if you have a totally different idea on what you want for food- let us know. We take pride in getting creative and have done all sorts of themed buffets customized to specific groups. We will be happy to put together a proposal and cost out any options for you.

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.