

OCEAN CLUB EVENTS

of Amelia
FIRST COURSES

Let the meal commence-

"People who love to eat are always the best people"

Julia Child, Iconic Chef

Ocean Club Shrimp n Grits

Colossal Sized Grilled Shrimp
Bacon-Jalapeno Grit Cake & Red Eye Gravy

Mini Crab Cake Salad

Fresh Arugula and Cherry Tomatoes
Lemon Basil Vinaigrette

Colossal Sized Grilled Shrimp

Served on Salad of Mixed Garden Greens
Lemon-Basil Vinaigrette

[2] Mini Crab Cake Sliders

Chopped Cole Slaw and Dill Pickles
Served with Asian Slaw

Lobster Ravioli

Saffron Cream Sauce
Hint of Cognac

Pumpkin Ravioli- Seasonal

Sage Butter or Sage Cream Sauce

Summer Mixed Salad Greens

with Fresh Raspberries
Mesclun with Arugula and Crumbled Goat Cheese
Balsamic Vinaigrette

Autumn Mixed Salad Greens

with Sliced Pears
Mesclun with Walnuts & Crumbled Blue Cheese
Sherry Wine Vinaigrette

Tri-Color Winter Mixed Salad Greens

Mesclun with Endive, Radicchio and Arugula
Roasted Butternut Squash Cubes

Watermelon with Feta Cheese Salad with Chiffonade of Fresh Mint- Seasonal

Served on Fresh Baby Arugula
Citrus Vinaigrette

Waldorf Salad

Fresh Apples, Green and Red
Celery, Grapes and Walnuts
Served with Boston Lettuce
Served in a Wine Glass

Minted Spring Pea Soup

Served with Crème Fraiche

Chilled Avocado Soup

Roasted Poblano Cream & Hint of Patron Tequila
Served in Champagne Glass

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.