

OCEAN CLUB EVENTS

of Amelia
Off-Premise Catering

Buffet Dinner Selections

Build your custom buffet from our plated entrée menus pages -

Some item availability may be dependent on venue resources-

please work with your coordinator to find the menu that works with you and your venue.

Or from our buffet only options below.

Ocean Club Short Ribs

Red Wine and Ginger-Lemongrass Sauce
\$28.00pp++

Braised Pork in Hard Apple Cider

With Fresh Apples, Pearl Onions and Leeks
Finished with Crème Fraiche
\$22.00pp++

Beef Bourguignon

Red Wine Braised Beef
with Carrots, Pearl Onions and Portobello Mushrooms
Served with Egg Noodles
\$28.00pp++

Mediterranean Chicken Retsina

Chicken Breasts
Green and Black Greek Olives, Tomatoes, Lemon and Fresh Oregano
\$22.00pp++

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.

Accompaniments

- Choose Two with Entree

Truffle Scented Smashed Potatoes
Rosemary Roasted Purple Potatoes
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 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

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

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SOUTHWEST THEMES-

Choose from-

Enchiladas-

Mahi Mahi Enchiladas with Green Chile Sauce
Chicken or Cuban Beef Enchiladas with Red Chile Sauce
Lime-Cilantro Sour Cream
\$15.00pp++ [2 enchiladas per person]

Soft Taco Bar- Choose 2

Chipotle BBQ Pulled Pork
Chili Crusted Ahi Tuna with Avocado
Cilantro Garlic Dressing add \$2.00pp++
Sautéed Chile Lime Glazed Shrimp
Bang Bang Sauce
Southwest Fajita Style Chicken Breast
Southwest Dry Rub Flank Steak
\$15.00pp++

Taco Bar Something Different

Chili Dogs Tacos
All Beef Sliced Hot Dogs with Homemade Chili
Marinated Flank Steak and Mac n Cheese
Ancho Chili Sauce

Accompaniments Included:

Yellow Rice and Black Beans
Smokey Tomato and Salsa Verde
Shredded Lettuce or Savoy Cabbage, Shredded Cheeses
Guacamole and Sour Cream

Add Salads- \$6.00pp++

Caesar Salad
Homemade Herb Croutons
Shaved Parmesan Cheese
Creamy Caesar Dressing

Garden Fresh Salad
Mixed Greens with Arugula
Cherry Tomatoes, Cucumber
Croutons

Dressing Choices
Sherry Wine Vinaigrette
Lemon-Basil Vinaigrette
Balsamic Vinaigrette
Honey Mustard
Ranch

Dips

Guacamole and Tortilla Chips
Per Qt- \$60.00 – Serves 25
Salsa and Tortilla Chips
Per Qt. - \$30.00
Mexican Cheesey Corn Dip
Served with Tortilla Chips
3 Qt- \$80.00
Warm Bacon-Cheese Dip with Scallions
Served with Herb Buttered Crostini
3 Qt.- \$80.00