

# OCEAN CLUB EVENTS

of Amelia  
FULL VENUE MENUS

## RECEPTION- PRE-DINNER FOODS

Passed Items and Sliders  
Minimum Order 25 pieces per item

\$3.00ea++

Extra Jumbo Shrimp Cocktail

Traditional Cocktail Sauce

Shrimp & Grit Cups

Served in Tortilla Cup

Seared Ahi Tuna

Rice Cracker with Seaweed Salad

Wasabi Aioli

Miniature Crab Cakes

Remoulade Sauce

Scallops Wrapped in Bacon

\$2.25ea++

Sauteed Lemon Thyme Chicken Skewer

Roasted Garlic Aioli

Blackened Cajun Chicken Skewer

Blue Cheese Crema

Lime Marinated Chicken Skewer

Avocado Crema

BBQ Pulled Pork in Tortilla Cup

Cole Slaw & Diced Pickle

\$2.75ea++

Spinach & Artichoke Filo Triangles

Spanakopita Triangles

Wild Mushroom Tartelettes

Truffle Mac n Cheese Bites

Blue Corn Beef Empanadas

Ancho Chile Sauce

Chicken Empanadas

Ratatouille & Goat Cheese Triangles

\$2.00ea++

Fajita Pinwheel Bites

Grilled Baby Shrimp

Peach Salsa & Avocado Crema

Grilled Cuban Steak

Smokey Tomato Salsa & Spicy Guacamole

Shredded Chicken

Salsa Verde & Guacamole

\$2.00ea++

Flatbread Pinwheel Bites

Southwest Chicken Salad

Black Beans, Roasted Peppers

Tarragon Chicken Salad

Dried Cranberries and Celery

Curried Chicken Salad

Red Onion and Currants

\$3.25ea++

Slider's Selections

Angus Beef with Cheddar Cheese

Chipotle Ketchup and Dill Pickle

Pulled Pork

Cole Slaw and Dill Pickle

Turkey Burger

Arugula and Mint Yogurt Sauce

Warmed Sandwich Sliders

Chicken Breast with Melted Provolone

Fresh Basil and Pesto Aioli

Smoked Turkey Club with Melted Swiss

Russian Dressing

SW Shredded Chicken with Melted Jack

Mole Aioli

NYC Reuben with Melted Swiss

Corned Beef with German Sauerkraut

Russian Dressing

The Cuban with Melted Swiss

Pork Tenderloin & Ham

Yellow Mustard & Dill Pickle

Virginia Ham and Melted Brie

Chipotle Aioli and Mango Chutney

Grilled Portobello and Zucchini

Herb Cream Cheese and Melted Swiss

\$4.00ea++

Homemade Crab Cake Slider

Cole Slaw & Remoulade Sauce

\$3.25ea

Fresh Oysters on the Half Shell

Colossal Shrimp Cocktail

Traditional Cocktail Sauce

## RECEPTION- PRE-DINNER FOODS

### STATIONARY FOODS

Fresh Garden Crudities Basket

*Choose Dipping Sauce*

Blue Cheese Crema

Ranch-Goat Cheese Crema

Hummus

Small - \$45.00

Medium - \$65.00

Large - \$110.00

Artesian Selection of International Cheese

Served with Assorted Crackers & French Bread

Garnished with Grapes & Strawberries

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Small - \$120 – Serves 25  
Medium - \$180.00 – Serves 45  
Large - \$220.00 – Serves 75 Guests

### Dips

Guacamole and Tortilla Chips

Per Qt- \$60.00 – Serves 25

Salsa and Tortilla Chips

Per Qt. - \$30.00

Roasted Red Pepper Hummus

Edamame and Fresh Mint Hummus

Served with Pita Bread Triangles

Per Qt. - \$40.00

Mexican Cheesy 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

Artichoke and Spinach Dip

Herb Buttered Crostini

Per Qt. \$45.00

22% Service and 7% Sales Tax

-added to all invoices

Final counts due 7 business days prior

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### FIRST COURSES

Ocean Club Shrimp n Grits

Colossal Sized Grilled Shrimp

Bacon-Jalapeno Grit Cake & Red Eye Gravy

\$10.00pp++

Mini Crab Cake Salad

Fresh Arugula and Cherry Tomatoes

Lemon Basil Vinaigrette

\$9.50pp++

Colossal Sized Grilled Shrimp

Served on Salad of Mixed Garden Greens

Lemon-Basil Vinaigrette

\$11.50pp++

[2] Mini Crab Cake Sliders

Chopped Cole Slaw and Dill Pickles

Served with Asian Slaw

\$12.00pp++

Lobster Ravioli

Saffron Cream Sauce

Hint of Cognac

\$12.00pp++

Pumpkin Ravioli- Seasonal

Sage Butter or Sage Cream Sauce

\$8.50pp++

Summer Mixed Salad Greens

with Fresh Raspberries

Mesclun with Arugula and Crumbled Goat Cheese

Balsamic Vinaigrette

\$8.50pp++

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Autumn Mixed Salad Greens  
with Sliced Pears  
Mesclun with Walnuts & Crumbled Blue Cheese  
Sherry Wine Vinaigrette  
\$8.50pp++

Tri-Color Winter Mixed Salad Greens  
Mesclun with Endive, Radicchio and Arugula  
Roasted Butternut Squash Cubes  
\$8.00pp++

Watermelon with Feta Cheese Salad  
with Chiffonade of Fresh Mint- Seasonal  
Served on Fresh Baby Arugula  
Citrus Vinaigrette  
\$8.50pp++

Waldorf Salad  
Fresh Apples, Green and Red  
Celery, Grapes and Walnuts  
Served with Boston Lettuce  
Served in a Wine Glass  
\$7.50pp++

Minted Spring Pea Soup  
Served with Crème Fraiche  
\$7.00pp++

Chilled Avocado Soup  
Roasted Poblano Cream & Hint of Patron Tequila  
Served in Champagne Glass  
\$8.25pp++

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advance of the date.  
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## DINNER ENTREES

Rosemary-Dijon Marinated Filet of Beef  
With Red Wine Demi Glace and Mushroom Sauce  
6oz \$42.00pp++

Mojo Citrus Marinade Filet of Beef  
Smokey Chipotle Tomato Salsa  
6oz \$42.00pp++

Cuban Marinated Flank Steak  
Black Bean and Corn Salsa  
\$30.00pp++

Chimi Churri Flank Steak  
Chimi Churri Sauce  
\$30.00pp++

BBQ Duck Breast  
Apricot-Ginger BBQ Glaze  
\$30.00pp++

Lemon Panko Crusted Fresh Sea Bass  
Beurre Blanc Sauce  
\$44.00pp++

Grilled Swordfish  
Roasted Yellow Pepper Champagne Sauce  
\$32.00pp++

Grilled Tuna Cooked Rare  
Ginger Shitake Cream Sauce  
\$32.00pp++

Grilled Fresh Atlantic Salmon  
Grilled Pineapple-Mango Salsa  
\$26.00pp++

FISH: Some fish pricing may be affected by market prices  
and seasonal changes. Quoted prices are our best efforts to  
provide an accurate price- and we will alert you in advance  
if the prices have a dramatic increase which would affect  
the prices shown

Oven Baked Fresh Salmon  
Tarragon Dijon Mustard Sauce  
\$25.00pp++

Oven Roasted Mahi Mahi  
Mediterranean Roasted Tomato & Capers Sauce  
\$27.00pp++

Parmesan Herb Crusted Grouper  
Seasonal Availability  
\$35.00pp++

Southwest Dry Rub Pork Tenderloin  
Salsa Verde

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\$25.00pp++

Tuscan Marinated Chicken Breast  
Marsala Wine Sauce

\$23.00 pp++

Mediterranean Grilled Chicken Breast  
Toasted Pistachio Green Olive Salsa

\$23.00pp++

Chicken Breast Piccata

Lemon Butter and Caper Sauce

\$23.00 pp++

Ocean Club Surf & Turf

5 oz Rosemary Dijon Filet of Beef

3 Super Colossal Grilled Shrimp

Béarnaise Butter Sauce

\$50.00pp++

Ocean Club Hunt n Fish

BBQ Sliced Duck Breast

Fresh Caught Catch of the Day

Priced by Market

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

Additional Sides add \$6.00pp++

### 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

### 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

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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.

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## BUFFET DINNERS-

*Over 30 Guests Only*

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.*

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.

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## Plated Desserts

Death by Chocolate  
Double Fudge Chocolate Brownie  
Topped with Crushed Heath Bar  
and Hot Fudge Sauce  
Whipped Cream and Fresh Raspberries

Chocolate Lava Cake  
Topped with Whipped Cream, Fresh Raspberries &  
Raspberry Sauce

Key Lime Pie

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## of Amelia FULL VENUE MENUS

With Whipped Cream and Raspberry Sauce  
Garnished with Fresh Raspberries

Salted Caramel Soufflé Cakes  
With Caramel Sauce  
Topped with Whipped Cream and Garnished with a  
Fresh Raspberries

Tarte Tartin  
Individual French Apple Tarts-  
Served Warm from the Oven  
Topped with Whipped Cream

Devine Triple Chocolate Mousse Cups  
Dark Belgian, Milk Chocolate and White Chocolate  
Topped with Whipped Cream and Chocolate  
Espresso Beans

Plated Desserts- \$8.50ea++

### Sweet Plates

Butler Pass and place at tables – Or Plated  
Choose from 3 for Mixed Dessert Bites per person

Mini Double Chocolate Brownies

Key Lime Tartelettes

Mini Cookies

Toll House, White Chocolate Chip, Pecan

Mini French Macaroons

Vanilla, Pistachio, Coffee, Raspberry, Lemon &  
Chocolate

Mini Traiteur Petit Fours

Bite Size Full Assortment of 9 Mini Confections  
Eclairs, Fruit Tartelettes, Cream Puffs, Mini Cakes

Mini Cake Bites

Full Assorted Flavors

Apple, Caramel-Walnut, Hazelnut, Pistachio-  
Chocolate

Cherry-Almond, Peach-Almond and Chocolate

Mini Cream Puffs Dipped in Chocolate

Chocolate Mousse Profiteroles  
Dark Chocolate Scented with Jack Daniels  
Milk Chocolate Scented with Grand Marnier  
White Chocolate Scented with Strawberry

Chocolate Dipped Strawberries

\$9.00pp++

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## Ocean Club Low Country Broil *With Colossal Grilled Shrimp*

### First Course

[2] Mini Crab Cake Sliders

Remoulade Sauce and Diced Pickles  
Arugula & Spinach Salad with Grape Tomatoes  
Lemon-Basil Vinaigrette

*Or have as a salad with Crab Cakes*

### ENTRÉE BUFFET

Skewers – of

Colossal Grilled Amelia Island Shrimp,  
Andouille Sausage, and Grilled Onion  
Remoulade and Homemade Cocktail Sauce

Grilled Sliced Flank Steak Chimichurri

Bacon Jalapeno Grit Cakes

Grilled Corn of the Cob

Ocean Club Cobb Potato Salad

With Bacon, Tomato and Avocado  
Topped with Crumbled Blue Cheese

Cole Slaw

Baskets of Hush Puppies

### Dessert

Homemade Key Lime Pie

Raspberry Sauce and Whipped Cream  
Garnished with Fresh Raspberries and Shaved Lime

\$44.00++ Per Person

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## *of Amelia* FULL VENUE MENUS

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### THE RECEPTION MENU

A suggested food station of finger foods, suitable for small gatherings in the early evening or for afternoon remembrance receptions. A great place to begin when planning larger hors d'oeuvres events.

### STATIONARY FOOD DISPLAY

Platter of Grilled or Boiled Jumbo Shrimp  
Traditional Cocktail Sauce or  
Roasted Garlic Aioli

Chafar of Deep Fried Mini Meatballs  
Tossed in Dijon-Horseradish Sauce

### Flatbread Pinwheels Sandwich Bites

Choose 1 Type  
Curried Chicken Salad  
Celery, Red Onion and Currants  
Tarragon Chicken Salad  
Dried Cranberries and Celery  
Southwest Chicken Salad  
Black Beans and Roasted Pepper  
Chipotle Aioli  
Traditional Egg Salad

### Tortilla Roll-up Pinwheel Bites

Choose 1 Type  
Shrimp Spinach Tortilla  
Peach and Mango Salsa  
Guacamole  
Grilled Steak Tomato Tortilla  
Roasted Tomato Salsa  
Spicy Guacamole  
SW Shredded Chicken Breast  
Salsa and Avocado Crema

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### Mini Warmed Slider Sandwiches

Choose 2  
Chicken Breast with Melted Provolone  
Fresh Basil and Pesto Aioli  
Smoked Turkey Club with Melted Swiss  
Russian Dressing  
SW Shredded Chicken with Melted Jack  
Mole Aioli

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## NYC Style Reuben with Melted Swiss

Corned Beef with German Sauerkraut  
Russian Dressing

## The Cuban with Melted Swiss

Pork Tenderloin & Ham  
Yellow Mustard & Dill Pickle

## Virginia Ham and Melted Brie

Chipotle Aioli and Mango Chutney  
Grilled Portobello and Zucchini  
Herb Cream Cheese and Melted Swiss

## Homemade Dips

Choose 2

## Warm Bacon with Cheese and Spring Onion

Herb Buttered Crostini

## Spinach and Artichoke

Herb Buttered Crostini

## Edamame-Mint Hummus

## Roasted Red Pepper Hummus

Pita Bread Triangles

## Salsa and Fresh Guacamole

Tortilla Chips

## Mexican Cheesy Corn Dip

Served with Tortilla Chips

## Warm Bacon-Cheese Dip with Scallions

Served with Herb Buttered Crostini

## Artichoke and Spinach Dip

Herb Buttered Crostini

## Caesar Salad

Romaine with Croutons and Shaved Parmesan  
Caesar Creamy Dressing

Or for early evenings:

## Fresh Garden Crudities Basket

*Choose Dipping Sauce*

Blue Cheese Crema  
Ranch-Goat Cheese Crema  
Hummus

Price Per Person: \$26.99

For Heavy Hors D'oeuvres Events

Add from the passed foods sections of the  
Pre-Dinner Foods Menu.

Add Desserts from the main menus.

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## THE RECEPTION MENU

STATIONARY FOOD DISPLAY CONTINUED

## Chopped Salad Cups

For afternoon receptions:

Choose 1

### Mediterranean

Sliced Cucumbers, Grape Tomatoes, Red Onion

Fresh Kalamata Olives and Feta Cheese

White Wine Vinaigrette

### Panzanella Chopped Salad

Fresh Tomatoes, Red Onion, Cucumber and Roasted  
Peppers

Toasted Artesian Bread Cubes with Parmesan

Chiffonade of Fresh Basil

Balsamic Vinaigrette



# OCEAN CLUB EVENTS

## of Amelia FULL VENUE MENUS

Shiraz and Cabernet Sauvignon.

4 Hour Package \$60.00 pp ++  
Premium Wines add \$5.00 per guest

### Beer, Wine & Soda Only:

#### Wines

Rex Goliath Chardonnay, Pinot Grigio,  
Shiraz and Cabernet

#### Beers- Choose from-

Domestic Beers- Budweiser, Bud Light, Miller  
Lite, Mich Ultra, Coors

Imported Beers- Heineken, Red Stripe, Guinness,  
Corona and Corona Light

4 Hour Package \$45.00 pp ++  
Premium Wines add \$5.00 per guest

## Bar Packages

*A fully stocked bar featuring our deluxe or superior selection of liquors, House red & white, wine, assorted domestic & imported beer, soft drinks, bottled water, juicers and mixers, priced per person for a specified period of time. Our bartenders use a 1 ½ ounce pour for all standard drinks*

- *Bar packages must be purchased for the duration of the event only*

### Deluxe Brands: Such as-

Absolut Vodka, Tanqueray Gin, Captain Morgan White Rum, Dewar's, Makers Mark, Sauza Silver

Domestic and Premium Bottled Beers:  
Michelob Ultra, Budweiser Light, Corona & Corona Light, Heineken

House Wines:  
Rex Goliath Chardonnay and Pinot Grigio,  
Shiraz and Cabernet Sauvignon.

4 Hour Package \$52.00 pp ++  
Premium Wines add \$5.00 per guest

### Superior Brands: such as-

Grey Goose, Tanqueray 10, Jacobs Creek, Crown Royal, Jonnie Walker Black, Patron, Meyers Dark Rum

Domestic and Premium Bottled Beers  
Michelob Ultra, Budweiser Light, Corona & Corona Light, Heineken

House Wines  
Rex Goliath Chardonnay and Pinot Grigio,

### Premium Wines:

#### Whites:

Meiomi Chardonnay, Kendall Jackson Chardonnay, and Oyster Bay Chardonnay  
Mezzacorona Pinot Grigio and  
Oyster Bay Sauvignon Blanc

#### Reds:

Wente Cabernet Sauvignon, Oyster Bay Merlot,  
Mark West Pinot Noir

Sparkling: Valdo Prosecco

### Standard Non-Alcoholic Beverage Package:

Serving Pepsi, Diet Pepsi, Sierra Mist,  
Ginger Ale, Club Soda  
Cranberry and Orange Juices  
Iced Tea – Sweet and Unsweetened  
\$6.00 pp++

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## Further Beverage Information:

### Specialty NA Beverages Package

Ocean Club Pomegranate Phizz,  
Grapefruit Phizz and

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Green Iced- Ginger Tea  
Pink Lemonade  
\$8.00pp++  
[Includes above standard soda package]

## Specialty Waters Available

San Pellegrino Mineral Water – Italy  
1 liter - \$6.50 ea  
Perrier Mineral Water – France  
25 oz. Bottles - \$6.00ea  
Acqua Panna – Italy  
Still Mineral Water  
25oz Bottles - \$6.50ea

## Signature Drinks-

Choose a specialty cocktail just for your event-  
Sangrias, Rum Punch, Raspberry Mojitos,  
Slider Slammers, Blue Margaritas- Key Lime  
Martinis, Pink Sea Breezes-  
Request a consultation for your perfect cocktail.  
Pricing upon request

## Sangrias by the Container 2.5 gals

*Serves 50 glasses*

Peach Scented Prosecco

& Pinot Grigio Sangria –

\$450.00++

Traditional Red or White Sangria

\$375.00++