



# PREMIERE BUFFET DINNER MENU

OCEAN ACRES CC

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Your Premiere Buffet Dinner is displayed buffet style with the exception of the salad and dessert courses which are served, and includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea.

Selections must be made in each of the following categories to finalize the Premiere Buffet Dinner selection.

## Entrée (please select three)

### Tier I

Meatballs in Marinara	Beef Tips in Burgundy Sauce	Grilled Chicken w/ Roasted Peppers	Italian Style Pulled Pork
Shredded Barbecue Pork	Breaded Chicken Cutlet in Supreme Sauce		Sautéed Chicken Picatta
Barbecue Chicken	Traditional Stuffed Breast of Chicken	Sausage Pizzaiola	Broiled Flounder Almondine
Chicken Parmigiana	Sautéed Chicken Florentine	Sautéed Chicken Cacciatore	Sautéed Chicken Française
Broiled Flounder	Baked Ham w/ Fruit Glaze	Sausage, Peppers & Onions	Broiled Tilapia Almondine
Broiled Tilapia	Meat Loaf w/ Caramelized Onions	Sautéed Chicken Marsala	Sautéed Chicken Sorrento
	Sautéed Chicken, Olives, Roasted Peppers, Artichokes in White Wine Sauce		
	Roast Porkloin au jus - Ocean Acres' Specialty		

### Tier II (includes all of the Tier I options)

Fried Tilapia	Flounder Florentine	Honey Breaded Chicken	Steak Diane
Italian Style Roast Beef	Stuffed Peppers in Tomato Sauce	Broiled Salmon in Dill Sauce	Fried Flounder
Beef Bourguignon w/ Egg Noodles	Roast Beef in Mushroom Sauce	Seared Salmon in Honey Bourbon Sauce	
Seafood Alfredo over Linguine	Breaded Boneless Pork Chop in Apple Brandy Sauce	Seafood Newburg w/ Rice	
	Southwestern Spiced Chicken w/ Tomato Salsa		
	Roast Turkey Breast in Homestyle Gravy	Chicken Monterosa - Ocean Acres' Specialty	

### Tier III (includes all of the Tier I & Tier II options)

Sautéed Veal Marsala	Sautéed Veal Scallopine	Sautéed Chicken Oscar	Sautéed Veal Florentine
Salmon Encrout	Chicken Breast Stuffed w/ Spinach, Mushroom & Pine Nuts	Sautéed Veal Picatta	
Pan Seared Mahi Mahi w/ Fruit Salsa		Chicken & Steak Shish Kabob	
	Grilled Medallions of Beef in Peppercorn Sauce w/ Crumbled Bleu Cheese - Ocean Acres' Specialty		

## Served Salad (please select one)

Caesar	Spring Mix in Choice of Dressing (Balsamic Vinaigrette, Champagne Vinaigrette, Italian Vinaigrette, Raspberry Vinaigrette)		
Spring Mix, Coconut & Mandarins	Tortilla & Black Bean	Spinach, Almonds & Strawberries	

## Pasta Entrée (please select one pasta and one sauce)

<b>Pasta</b>										
Linguine	Capellini	Cavatappi	Fettuccine	Bow Tie	Orecchiette	Rigatoni	Seashell	Penne	Papparadelle	Spaghetti
<b>Sauce</b>										
Alfredo Meat	Chunky Marinara Sundried Tomato Cream		Pesto Pomodoro	Vodka Blush	Garlic & Oil Bolognese	Pesto White Clam	Arrabiatta Neapolitan			

## Vegetable (please select two)

Parslied Carrots	Carrots l'Orange	Peas & Carrots
Peas w/ Pearl Onions	Sweet Corn w/ Pimento	String Beans w/ Mushrooms
Zucchini Italiano	Italian Vegetable Medley	Broccoli w/ Lemon & Butter
String Beans w/ Bacon & Garlic	Broccoli, Cauliflower & Carrots Medley	Zucchini w/ Fresh Herbs
		String Beans Almondine

## Starch (please select one)

Lemon Cilantro Rice Pilaf	Mashed Sweet Potatoes w/ Cinnamon & Butter	Spanish Rice	Cajun Rice & Beans
Oven Roasted Redskin Potatoes	Potatoes O'Brien	Roasted Garlic Redskin Mashed Potatoes	
Cheddar Bacon Mashed Potatoes	Potatoes au Gratin	Rice Pilaf w/ Golden Raisins & Pine Nuts	
	Macaroni & Cheese		

## Served Dessert (please select one)

Bananas Foster	Peach Melba	Carrot Cake	New York Style Cheesecake
Triple Chocolate Cake	Chocolate Mousse w/ Raspberry Sauce		Peanut Butter Cup Cake
Brownie Royale	Refreshing Sherbet w/ Wafer (Orange, Lemon, Rainbow)		Peach Melba

A guaranteed minimum of 50 persons is required or alternatively, an excess room rental may apply