



# WEDDING MENU

## GRAND RECEPTION SELECTIONS

925 Buccaneer Lane • Manahawkin, NJ 08050 • (609) 597-9395 • Golf Shop: (609) 597-9393 • Fax: (609) 597-0988 • www.allforeclub.com

Whether your wedding is a planned extravaganza or you choose to make it an intimate gathering with your closest family and friends, Ocean Acres' Wedding Menu is sure to provide you and your guests with the presentation for which you are looking. The Wedding Menu is a package consisting of either a variety of sit down Entrée options or an elaborate Buffet presentation. Whichever style of dinner you choose, your event will be executed with the appreciation of your patronage, attention to detail, and White Glove Service.

The Wedding Menu requires a minimum of an Open Package Bar, an Hors d'Oeuvres Package, any Grand Reception Selection or Buffet Reception Selection, Individual Served Dessert and includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea. The Reception begins with one hour of any of our wonderful Hors d'Oeuvres packages, your choice from our Amenities Menu. Promptly following Hors d'Oeuvres, Dinner will commence with your choice of Appetizer and/or Salad. If you choose a sit down dinner presentation a Vegetable and a Starch of your choosing accompanies your Entrée, alternatively, your buffet will include a Pasta Entrée, two Vegetables and a Starch of your choosing. Once you have completed your main course, you and your guests will enjoy any one of the delicious dessert options.

If you are seeking that extra special something, please do not forget to ask our Banquet Director for the OACC Amenities Menu. And if somehow you are still looking for more, our Chef will be more than happy to accommodate your requests. Please do not be too shy to ask.

And please take a look at the OACC Beverages Menu. There are several options available to you which may enhance your Package Bar. Again, if you do not see what you are looking for, please ask.

If you were not aware, Ocean Acres Country Club has been the setting for hundreds of wedding ceremonies. You will enjoy the splendid backdrop of Holiday Lake to exchange your vows. Please ask our Banquet Director for more details.

## GRAND RECEPTION SELECTIONS

Please select one or two Entrées in total from any of the Reception Groups or the list of Premium Reception Entrées. Alternatively, make your selections from the Buffet Reception Entrées.

### Reception Group I

#### Sautéed Chicken Picatta

sautéed boneless breast of chicken in a tangy lemon caper sauce

#### Sautéed Chicken Marsala

sautéed boneless breast of chicken, w/ mushrooms, in a marsala wine sauce

#### Sautéed Chicken Française

boneless breast of chicken, dipped in egg batter and sautéed in a parmesan lemon cream sauce

#### Grilled Chicken w/ Roasted Peppers

grilled boneless breast of chicken, topped w/ roasted peppers, fresh basil and balsamic

#### Breaded Chicken Cutlet in Supreme Sauce - Ocean Acres' Specialty

sautéed boneless breast of chicken, lightly breaded in supreme sauce

#### Sautéed Chicken Florentine

boneless breast of chicken, sautéed and topped w/ tomatoes, spinach, & mozzarella cheese

### Reception Group II

#### Roast Turkey Breast w/ Stuffing in Homestyle Gravy

roast turkey breast, w/ our homemade savory bread stuffing, in a seasoned, homemade gravy, served w/ cranberry sauce

#### Sautéed Chicken Sorrento

sautéed boneless breast of chicken, mushrooms, ricotta & mozzarella cheese, in a spicy marinara sauce

#### Broiled Tilapia

broiled filet of tilapia, herb seasoned, in a zesty lemon butter sauce

#### Sautéed Chicken, Olives, Roasted Peppers, Artichokes in a White

#### Wine Sauce - Ocean Acres' Specialty

sautéed boneless breast of chicken, black olives, roasted red peppers, artichokes in a creamy, white wine sauce

#### Chicken Monterosa

sautéed boneless breast of chicken, roasted red pepper & fresh basil, smothered w/ mozzarella cheese in a pink cream sauce

#### Broiled Tilapia Almondine

broiled filet of tilapia, herb seasoned, in a zesty lemon butter sauce, topped w/ sliced almonds

#### Southwestern Spiced Chicken w/ Tomato Salsa

sautéed boneless breast of chicken, spiced tex-mex style, topped w/ a fresh tomato salsa

#### Traditional Stuffed Breast of Chicken

boneless breast of chicken, stuffed w/ our homemade savory dressing, in supreme sauce



# WEDDING MENU

## GRAND RECEPTION SELECTIONS (CONT.)

### Reception Group III

- Fried Tilapia**  
*breaded filet of tilapia, old bay seasoned, w/ a fresh lime tartar sauce*
- Honey Breaded Chicken**  
*select cut chicken in a honey breading*
- Beef Tips in Burgundy Sauce**  
*grilled beef tenders, drizzled w/ a burgundy mushroom sauce*
- Steak Diane**  
*grilled beef tenders, drizzled w/ a dijon lemon brandy sauce*
- Fried Flounder**  
*breaded filet of flounder, old bay seasoned, w/ a fresh lime tartar sauce*

### Reception Group IV

- Broiled Flounder Almondine**  
*broiled filet of flounder, herb seasoned, in a zesty lemon butter sauce, topped w/ sliced almonds*
- Chicken & Steak Shish Kabob over Rice\***  
*two skewers of marinated beef tenders & chicken breast, green & red peppers, mushroom & onion, over lemon cilantro rice*
- Flounder Florentine**  
*broiled filet of flounder, topped w/ tomatoes, spinach, & mozzarella cheese*
- Chicken Breast Stuffed w/ Spinach, Mushrooms & Pine Nuts**  
*boneless breast of chicken, breaded & stuffed w/ spinach, mushrooms, pine nuts & parmesan cheese*
- Sautéed Veal Florentine**  
*medallions of veal, sautéed and topped w/ tomatoes, spinach, & mozzarella cheese*

### Reception Group V

- Pan Seared Mahi Mahi w/ Fruit Salsa**  
*filet of mahi mahi, cilantro crusted, pan seared, topped w/ tropical fruit salsa*
- Flounder Stuffed w/ Crabmeat - Ocean Acres' Specialty**  
*flaky filet of flounder, stuffed w/ lump crabmeat & lightly seasoned*
- Grilled Medallions of Beef in Peppercorn Sauce**  
*grilled beef tenders, drizzled w/ a green peppercorn sauce, topped w/ bleu cheese*
- Herb Crusted Salmon w/ Tomato Basil Purée**  
*herb crusted filet of salmon, broiled and topped w/ a tomato basil purée*

### Reception Group VI

- Filet Mignon Tips in Burgundy Sauce**  
*grilled filet mignon medallions, drizzled w/ a burgundy mushroom sauce*
- Roast Tenderloin of Beef in Port Wine Sauce**  
*seared tenderloin of beef, oven roasted, hand sliced, served in a port wine reduction sauce*
- Sautéed Veal Oscar**  
*sautéed medallions of veal, asparagus, lump crabmeat, drizzled w/ hollandaise sauce*
- Roast Rack of Lamb**  
*frenched lamb racks, roasted & served au jus w/ crispy onions*

- Pork Chop in Apple Brandy Sauce - Ocean Acres' Specialty**  
*breaded boneless pork chop, topped w/ sliced granny smith apples, in a brandy sauce*
- Broiled Flounder**  
*broiled filet of flounder, herb seasoned, in a zesty lemon butter sauce*
- Sautéed Veal Picatta**  
*sautéed medallions of veal, in a tangy lemon caper sauce*
- Roast Top Round of Beef in Mushroom Sauce**  
*slow roasted top round of beef, sliced thin & served in a burgundy mushroom sauce*
- Sautéed Veal Marsala**  
*sautéed medallions of veal, w/ mushrooms, in a marsala wine sauce*

- Broiled Salmon in Dill Sauce**  
*broiled filet of salmon, in lemon butter dill sauce*
- Seared Salmon in Honey Bourbon Sauce**  
*seared filet of salmon, topped w/ a honey bourbon glaze*
- Flounder & Shrimp Française - Ocean Acres' Specialty**  
*sautéed filet of flounder, topped w/ two shrimp, in an egg & parmesan cheese coating*
- Steak Shish Kabob over Rice\***  
*two skewers of marinated beef tenders, green & red peppers, mushroom & onion, over lemon cilantro rice*
- Sautéed Chicken Oscar**  
*sautéed boneless breast of chicken, asparagus, lump crabmeat, drizzled w/ hollandaise sauce*

- Salmon Encrout**  
*baked filet of salmon, encrusted in puff pastry, in a white wine basil cream sauce*
- Crab Cakes**  
*two four oz. crab cakes, w/ a fresh lime tartar sauce*
- Roast Sirloin of Beef**  
*whole sirloin, oven roasted thin slices, in a brandy sauce, enhanced w/ dijon mustard & shallots*

- Crab Imperial**  
*jumbo lump crabmeat, enhanced w/ our homemade remoulade dressing & light seasoning*
- Grilled Rib Eye w/ Caramelized Onions & Bleu Cheese**  
*rib eye steak, grilled to perfection, topped w/ caramelized onions & crumbled bleu cheese*
- Filet Mignon & Shrimp Shish Kabob over Rice\***  
*two skewers of marinated filet mignon, old bay seasoned shrimp, green & red peppers, mushroom & onion, over lemon cilantro rice*



# WEDDING MENU

## PREMIUM RECEPTION SELECTIONS & ACCOMPANIMENTS

### Premium Reception Entrées

#### Roast Prime Rib of Beef au jus

*choice prime rib of beef, slow roasted for tenderness, hand carved by our chef*

#### New York Strip Steak

*broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms*

#### Surf & Turf - Rib Eye Steak and Crab Cake - Ocean Acres' Specialty

*rib eye steak, grilled to perfection, topped w/ caramelized onions & crumbled bleu cheese, w/ one crab cake & fresh lime tartar sauce*

#### Filet Mignon w/ Onion Ring and Mushroom Cap

*grilled tenderloin of beef, seasoned w/ our own special blend of spices, topped w/ onion ring & mushroom cap*

#### Twin Broiled Lobster Tails - Ocean Acres' Specialty

*twin lobster tails, broiled & served w/ drawn butter & lemon wedge*

#### Surf & Turf - New York Strip Steak and Lobster Tail

*broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms; one lobster tail, broiled & served w/ drawn butter & lemon wedge*

#### Surf & Turf - Filet Mignon and Lobster Tail

*grilled tenderloin of beef, seasoned w/ our own special blend of spices; one lobster tail, broiled & served w/ drawn butter & lemon wedge*

#### Blackened Grouper

*pan seared grouper, crusted w/ cajun spices*

#### Veal Chop

*seared veal chop, topped w/ a rich peppercorn seasoned demi glace*

*\*Entrée selection does not include a starch selection*

### SIT DOWN ACCOMPANIMENT SELECTIONS

*Selections must be made in each of the following categories to finalize the Entrée selection(s). †A Selection must be made for either an appetizer, salad or both. The Vegetable and Starch will be served with the Entrée.*

### Appetizer (please select one)

#### Semi-Optional Course†

*Fresh Seasonal Fruit*

*Melon Wedge w/ Prosciutto\*\**

*Escarole Soup*

*Seafood Bisque\*\**

*Chicken Orzo Soup*

*Roasted Red Pepper & Artichoke\*\**

*Tortellini Soup*

*Roasted Tomato Bisque\*\**

### Salad (please select one)

#### Semi-Optional Course†

*Caesar*

*Spring Mix, Coconut & Mandarins\*\**

*Spring Mix in Choice of Dressing (Balsamic Vinaigrette, Champagne Vinaigrette, Italian Vinaigrette, Raspberry Vinaigrette)*

*Tortilla & Black Bean\*\**

*Spinach, Almonds & Strawberries\*\**

### Vegetable (please select one)

*Parslied Carrots*

*Peas w/ Pearl Onions*

*String Beans Almondine\*\**

*Broccoli w/ Lemon & Butter\*\**

*Sweet Corn w/ Pimento*

*Italian Vegetable Medley*

*String Beans w/ Bacon & Garlic*

*Broccoli, Cauliflower & Carrots Medley\*\**

*Peas & Carrots*

*Zucchini w/ Fresh Herbs*

*String Beans w/ Mushrooms\*\**

*Carrots l'Orange\*\**

### Starch (please select one)

*Baked Potato*

*Potatoes O'Brien*

*Potatoes Lyonnaise*

*Lemon Cilantro Rice Pilaf*

*Macaroni & Cheese\*\**

*Roasted Garlic Redskin Mashed Potatoes*

*Mashed Sweet Potatoes w/ Cinnamon & Butter*

*Cheddar Bacon Mashed Potatoes\*\**

*Rice Pilaf w/ Golden Raisins & Pine Nuts\*\**

*Spanish Rice*

*Parmesan Risotto*

*Cajun Rice & Beans*

*Oven Roasted Redskin Potatoes*

*Twice Baked Potato\*\**

*\*\*Denotes Premium Choice available at additional cost : Appetizer - \$1.15, Salad - \$0.80, Vegetable - \$0.40, Starch - \$0.80*

*A guaranteed minimum of 75 persons is required or alternatively, an excess room rental may apply*

*All prices are per person, include a base room rental, and exclude a gratuity service charge as well as NJ State Sales Tax*



# WEDDING MENU

## BUFFET RECEPTION SELECTIONS & ACCOMPINAMENTS

### Buffet Reception Entrées (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 Top Round of 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 |   |                             |                         |

### BUFFET ACCOMPANIMENT SELECTIONS

Selections must be made in each of the following categories to finalize the Buffet Entrée selection(s). †A Selection must be made for either an appetizer, salad or both. The Pasta Entrée, Vegetable and Starch will be served buffet style.

### Served Appetizer (please select one)

Semi-Optional Course†

- |                             |                  |                                  |                         |
|-----------------------------|------------------|----------------------------------|-------------------------|
| Fresh Seasonal Fruit        | Escarole Soup    | Chicken Orzo Soup                | Tortellini Soup         |
| Melon Wedge w/ Prosciutto** | Seafood Bisque** | Roasted Red Pepper & Artichoke** | Roasted Tomato Bisque** |

### Served Salad (please select one)

Semi-Optional Course†

- |                                   |  |                                   |  |
|-----------------------------------|--|-----------------------------------|--|
| 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)

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

### Vegetable (please select two)

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

### 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** |

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