



# AMENITIES MENU

## ACTION STATIONS & HORS D'OEUVRES

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

### Carving Station (Includes Rolls; Action Station Service Fee Required; Minimums Apply)

Roast Porkloin Stuffed w/ Cornbread in a Port Wine Sauce  
Baked Ham w/ Fruit Glaze & Dijonaise  
Roast Top Round of Beef in Burgundy Wine Sauce w/Bleu Cheese & Caramelized Onions  
Braised Texas Beef Brisket w/ Sautéed Onions, Cole Slaw & Barbecue Sauce  
Roast Turkey Breast w/ Stuffing, Homestyle Gravy & Cranberry  
Roast Italian Porchetta w/ Sautéed Spinach & Aged Provolone  
Grilled Flank Steak w/ Sautéed Mushrooms, Oven Roasted Potatoes & Horseradish Sauce  
Seared Encrusted Tuna w/ Jasmine Rice, Wasabi & Ginger-Teriyaki Sauce  
Roast Prime Rib au jus w/ Horseradish  
Rack of Lamb w/ Mint Jelly  
Roast Filet Mignon w/ Horseradish Sauce

### Omelette Station (Action Station Service Fee Required)

*Our chef will cook an omelette to your specification, prepared right in front of you! Start your omelette with whole eggs, fresh cracked eggs, egg whites or egg beaters. Then we'll make it your way as you choose from our standard omelette options: diced green peppers, diced red peppers, diced ham, sliced mushrooms, shredded cheddar cheese, diced onion, sliced american cheese, cooked chopped bacon, and diced tomato. And if you choose, our chef will prepare a fried egg – sunny side up or over easy*

### Exclusive Hors d'Oeuvres (must be purchased in [increments] specified)

Filet & Bleu Cheese Crostini [60]  
Pepperoni Bread Slices [25]  
Ham & Brie in a Puff Pastry [150]  
Almond Crusted Dijon Chicken [50]  
Clams on the Half Shell [95]  
Caribbean Chicken Satay [100]  
Clams Casino [95]  
Mushrooms Stuffed w/ Spinach, Pine Nuts & Feta [100]  
Shrimp Bowl - Cocktail Style [75]  
Assorted Petite Quiche [95]  
Oysters on the Half Shell [95]  
Marinated Olive, Mozzarella & Artichoke Skewers [100]  
Mushrooms Stuffed w/ Crabmeat [100]  
Scallops Wrapped in Bacon [85]  
Shrimp Wrapped in Bacon [85]  
Oysters Rockefeller [95]

### Station Hors d'Oeuvres ([suggested range of individuals that item will serve])

Shrimp Salad on Toast Points Tray [15 - 20]  
Fried Ravioli [35 - 45]  
Cucumber & Crab Salad Tray [10 - 15]  
Spinach and Artichoke Dip [25 - 35]  
Fresh Seasonal Fruit Tray [25 - 35]  
Tropical Fruit, Zucchini & Shrimp Salsa Tray [25 - 35]  
Cheese and Crackers Tray [25 - 35]  
Vegetable Crudité Tray [25 - 35]  
Tri-Color Tortellini w/ Parmesan Cheese [25 - 35]  
Fresh Mozzarella & Roasted Peppers w/ Fresh Basil in Balsamic Tray [40 - 50]  
Antipasto Tray [40 - 50]  
Hot Crab Dip w/ French Bread [25 - 35]  
Crab Fingers Tray [20 - 25]  
Pasta Station [Choice of 3 Pastas and 3 Sauces]  
*Pasta: Bow Tie, Capellini, Cavatappi, Fettuccine, Linguini, Orecchiette, Pappardelle, Penne, Rigatoni, Seashell, Spaghetti*  
*Sauce: Alfredo, Arrabiatta, Bolognese, Chunky Marinara, Garlic & Oil, Meat, Neapolitan, Pesto Pomodoro, Sundried*  
*Tomato Cream, Vodka Blush, White Clam*



# AMENITIES MENU

## HORS D'OEUVRES PACKAGES & MISCELLANEOUS

### HORS D'OEUVRES PACKAGES

All Hors d'Oeuvres Packages are displayed buffet style for one hour and require a forty (40) person minimum guarantee.

#### Fresh Fruit, Cheese & Crackers Hors d'Oeuvres

A fabulous display of fruit, cheese and bread

Assorted Crackers

Cheese Crock

Fresh Seasonal Fruit

Bread Sticks and Crostini

Assorted Cheeses in Wedges, Cubes & Slices  
(cheddar, pepper jack, muenster, swiss, monterey jack)

Select Fresh Fruit

(sliced kiwi, watermelon, sliced mango, pineapple boats, banana rolled in toasted coconut, strawberries)

#### The Elegant Package Hors d'Oeuvres

A wonderful assortment of hot and cold Hors d'Oeuvres

##### Cold Presentation

Pepperoni Bread Slices

Prosciutto Rollatini

Cheese and Crackers

Chicken Salad & Grapes

Mango Salsa w/ Tortilla Chips

Mini Taco Salad

Honey Bourbon Pecan Chicken

Bruschetta

##### Hot Presentation

Crab Fondants

Sweet & Sour Meatballs

Fried Mushrooms

Tortellini Alfredo

Jalapeno & Bacon Cheese Bites

Raspberry & Brie in a Puff Pastry

Eggplant Pinwheel w/ Marinara

#### The Deluxe Package Hors d'Oeuvres

An upgrade to the Elegant Package

##### Cold Presentation

Pepperoni Bread Slices

Prosciutto Rollatini

Cheese and Crackers

Chicken Salad & Grapes

Mango Salsa w/ Tortilla Chips

Mini Taco Salad

Honey Bourbon Pecan Chicken

Bruschetta

Tropical Fruit, Zucchini & Shrimp Salsa

Filet & Bleu Cheese Crostini

##### Hot Presentation

Crab Fondants

Sweet & Sour Meatballs

Fried Mushrooms

Tortellini Alfredo

Jalapeno & Bacon Cheese Bites

Raspberry & Brie in a Puff Pastry

Eggplant Pinwheel w/ Marinara

Hot Wings

Chicken Wrapped in Bacon

Mozzarella Sticks

Franks In A Blanket

### MISCELLANEOUS ITEMS

#### Action Station Service Fee

Chef in Action at Station [may be waived under certain circumstances]\*

#### Intermezzo

Sorbet

#### Event Duration Extension

Additional Event Time Purchased in Half Hour Increments\*

\*Gratuity Service Charge not applicable



# AMENITIES MENU

## DESSERT

### Individual Served Dessert

- |  |  |
|--|--|
| Bananas Foster                                       | Brownie Royale                               |
| Ice Cream Sundae                                     | Chocolate Mousse w/ Raspberry Sauce          |
| Turtle Sundae  | Chocolate Torte w/ Ganache*                  |
| New York Style Cheesecake                            | Red Velvet Cake*                             |
| Refreshing Sherbet w/ Wafer (Orange, Lemon, Rainbow) | White Chocolate Blueberry Brulèe Cheesecake* |
| Peach Melba  | Tiramisu*                                    |
| Black Forest Cake                                    | Italian Layer Lemon Cream Cake*              |
| Carrot Cake  | Crème Brulèe Cheesecake*                     |
| Coconut Cake   | Vanilla Salted Caramel Crunch*               |
| Triple Chocolate Cake                                | Key Lime Islander Pie*                       |
| Peanut Butter Cup Cake                               | Swiss Chalet*                                |

\*Premium Dessert

### Ice Cream Bar

*We invite you and your guests to create their own sinfully delectable ice cream sundaes—just the way you like! To start, you may choose from hot fudge, caramel, rich chocolate syrup, walnut or pineapple toppings. Get creative with oreo cookie crumbs, chocolate chips, toasted shredded coconut, chocolate and rainbow sprinkles. To finish your masterpiece, you may want to place a dollop of fresh whipped cream and a marachino cherry*

### Sweet Table

*Our staff will assist your guests as they choose from an irresistible display of layer cakes, cheese cake and a variety of tortes such as chocolate cake, black forest cake, german chocolate cake and carrot cake. These temptations are served together with bountiful arrangements of miniature pastries, such as petit fours, eclairs, brownies, assorted mini sheet cakes, cannolis and cookies—all guaranteed favorites. Assortments of fresh seasonal fruit and puddings with whipped cream complement this decadent display to satisfy all tastes*

### Sweet Table Deluxe

*When you are ready to WOW your guests, OACC is ready with more sinfully delicious offerings. In addition to the wonderful array of desserts that the Sweet Table provides, we step it up with mini cream puffs, chocolate mousse w/ raspberry sauce and select fresh fruit: sliced kiwi, watermelon, sliced mango, pineapple boats, bananas rolled in toasted coconut, and chocolate covered strawberries. Then, bring on the cakes: Triple Chocolate Cake, Peanut Butter Cup Cake, Tiramisu, Red Velvet Cake, Vanilla Salted Caramel Crunch, and Italian Layer Lemon Cream Cake*

### Grande Finalè

*Ocean Acres offers you and your guests a most deliciously memorable finalè to your elegant affair. Our fabulous dessert display starts with the Ice Cream Bar, enticing your guests to create their own sinfully delectable ice cream sundaes! Continue your path of indulgence with our famous Sweet Table, filled with puddings, cookies, pastries and cakes*

### Ultra Finalè

*If the Grande Finalè isn't big enough for you, then consider pairing the Sweet Table Deluxe with an upgraded Ice Cream Bar. How about more toppings: m & m's, Reese's Peanut Butter Cups pieces, Butterfinger pieces, Heath Bar pieces and marshmallow cream*

### Wedding Reception Dessert

*After a sumptuous meal, dessert is something that all guests at a OACC wedding reception await with anticipation. Ocean Acres' catering staff provides many options. However, sometimes a wedding cake, or cupcake tree, is all that is desired. Processing of either of these desserts is our pleasure. However, this fee can be waived if any Premium Individual Served Dessert, either Sweet Table, Grande Finalè, or Ultra Finalè item is selected.*