



A LA CARTE DINNER MENU

ENTRÉE SELECTIONS

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

Whether you are planning a Retirement Dinner, Anniversary Party, Class Reunion, Graduation Party, Birthday Party or other intimate gathering, Ocean Acres' Dinner Menu is sure to provide you and your guests with the presentation for which you are looking. If you choose to start your event off with an hour of one of our hors d'oeuvres packages, please review our Amenities Menu.

DINNER

Your Dinner includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea.

Entrée (please select one or two)

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

Baked Ham w/ Fruit Glaze

baked ham, sliced, topped w/ a pineapple, cherry, brown sugar orange glaze

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

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

Roast Porkloin au jus

lightly seasoned, sliced, roast porkloin

Broiled Tilapia

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

Chicken Parmigiana over Linguine*

breaded boneless breast of chicken, topped w/ marinara and mozzarella cheese, over linguine

Chicken Monterosa

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

Barbecue Chicken

select cut chicken in a savory barbecue sauce

Broiled Tilapia Almondine

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



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ENTRÉE SELECTIONS (CONT.)

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Southwestern Spiced Chicken w/ Tomato Salsa

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

Meat Loaf w/ Caramelized Onions

homemade ground beef meat loaf, in a brown sauce, topped w/ caramelized onions

Traditional Stuffed Breast of Chicken

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

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

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 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

Broiled Salmon in Dill Sauce

broiled filet of salmon, in lemon butter dill sauce

Seared Salmon in Honey Bourbon Sauce - Ocean Acres' Specialty

seared filet of salmon, topped w/ a honey bourbon glaze



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ENTRÉE SELECTIONS (CONT.)

Entrée (cont.)

Flounder & Shrimp Française

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

Pan Seared Mahi Mahi w/ Fruit Salsa

filet of mahi mahi, cilantro crusted, pan seared, topped w/ tropical fruit salsa

Flounder Stuffed w/ Crabmeat

flaky filet of flounder, stuffed w/ lump crabmeat & lightly seasoned

Grilled Medallions of Beef in Peppercorn Sauce - Ocean Acres' Specialty

grilled beef tenders, drizzled w/ a green peppercorn sauce, topped w/ bleu cheese

Salmon Encrout

baked filet of salmon, encrusted in puff pastry, in a white wine basil cream sauce

Herb Crusted Salmon w/ Tomato Basil Purée

herb crusted filet of salmon, broiled and topped w/ a tomato basil purée

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

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

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

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



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ENTRÉE SELECTIONS (CONT.) & ACCOMPANIMENTS

Entrée (cont.)

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*

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**

Dessert (please select one)

Bananas Foster

Triple Chocolate Cake**

Brownie Royale**

Ice Cream Sundae

Refreshing Sherbet w/ Wafer (Orange, Lemon, Rainbow)

Chocolate Mousse w/ Raspberry Sauce**

New York Style Cheesecake

Peanut Butter Cup Cake**

**Denotes Premium Choice available at additional cost : Appetizer - \$1.15, Salad - \$0.80, Vegetable - \$0.40, Starch - \$0.80, Dessert - \$0.50

A guaranteed minimum of 40 persons is required or alternatively, an excess room rental may apply