



PREMIERE 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' Premiere Wedding Menu is sure to provide you and your guests with the presentation for which you are looking. The Premiere 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 Premiere Wedding Menu requires a minimum of a one hour Open Package Bar: Limited (excludes Consumption Bar Option and Cash Bar Option), The Elegant Package Hors d'Oeuvres, 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

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PREMIERE 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

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

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

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

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

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

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

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



PREMIERE 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*

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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)

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

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|---|---|-----------------------------|-------------------------|
| 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†

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

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

Vegetable (please select two)

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|------------------------------|--|-----------------------------|
| 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 | String Beans w/ Mushrooms** |
| Broccoli w/ Lemon & Butter** | Broccoli, Cauliflower & Carrots Medley** | Carrots l'Orange** |

Starch (please select one)

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

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