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Premiere Wedding Menu

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 consists of seven quite similar yet unique Reception Packages. Each package offers hors d'oeuvres, dinner, dessert, beverages and includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea.

The Grand Reception begins with one hour of our Premium Hot and Cold Hors d'Oeuvres. Promptly following hors d'oeuvres, Dinner will commence with your choice of Appetizer and Salad. The Grand Reception provides a selection of Entrée options from which to choose. A Vegetable and a Starch of your choosing accompanies your Entrée. During the Five-hour Grand Reception, the Bar will be open for a total of four hours. Once you have completed your main course, you and your guests can enjoy the many temptations at our Sweet Table. Also included in your Grand Reception is a Wine Toast made in your honor.

Each of the other Reception Packages are founded upon the Grand Reception. In progression, from the Prime to the Pinnacle, each reception offers additional Entrée options. The Elite Reception takes your affair to the next level providing a Champagne Toast made in your honor. While providing everything that the Grand, Prime and Elite Receptions have to offer, the Paramount Reception upgrades your Package Bar with Top Shelf Liquor. If that isn't enough to show that you mean business, Ocean Acres offers its Pinnacle Reception, which retains all of the features and amenities provided by the Paramount Reception, and then offers you and your guests White Glove Service and the Grande Finalè Dessert. And let us not forget to mention the scintillating Entrées available with this reception!!

If you choose to have a buffet style reception, our Grand Buffet Reception or Elite Buffet Reception are quite similar to the Grand Reception. There are plenty of Entrée options from which you may choose three of, as well as a Pasta Entrée in lieu of an Appetizer. Your Salad selection will be served and the remaining items will be displayed buffet style.

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. Our Garden provides for the peaceful serenity within nature to exchange your vows. Please ask our Banquet Director for more details.

HORS D'OEUVRES

The Hors d'Oeuvres are displayed buffet style for one hour.

THE PREMIUM PACKAGE HORS D'OEUVRES

An extension of The Deluxe Package featuring additional cold & hot hors d'oeuvres

COLD PRESENTATION

Bruschetta w/Melba Toast	Crab Fingers	Imported Cheese Display
Vegetable Crudite w/ Asst Dips	Rye Rounds w/ Dill Cream Cheese & Shrimp	Italian Style Antipasto
Tartlets of Oriental Chicken Salad	Fresh Fruit w/ Asst Dips	Canape Shells w/ Shrimp Salad

HOT PRESENTATION (PLEASE SELECT SIX)

Hot Wings	Assorted Mini Quiche	Spinach & Cheese in Filo	Spring Rolls
Franks In A Blanket	Mushrooms Stuffed w/ Crabmeat	Swedish Meatballs	Mozzarella Sticks
	Sweet & Sour Meatballs	Mussels w/ Garlic Sauce	



RECEPTION SELECTIONS

Please select one or two Entrées in total from any of the Grand, Prime, Elite, Paramount, or Pinnacle Receptions. Alternatively, you may select three Entrées from the Grand or Elite Buffet Receptions.

GRAND RECEPTION ENTRÉES \$ 75

- Broiled Tilapia w/ Cream Sauce
broiled filet of tilapia, topped w/ a tomato basil cream sauce
Sautéed Chicken Francaise
boneless breast of chicken, sautéed in egg batter w/ a lemon-caper butter sauce
Sautéed Chicken Mayaguez - Ocean Acres' Specialty
boneless breast of chicken, sautéed and topped w/ sundried tomatoes and roasted red pepper sauce
Roast Porkloin Rosemary
medallions of pork w/ a light raspberry pork gravy
Sautéed Chicken Marsala
sautéed boneless breast of chicken w/ a mushroom & marsala wine sauce
Chicken Venezia
boneless breast of chicken, sautéed in garlic butter w/ onion, artichoke hearts, tomato concasse and fresh herbs
Pork Moutard
sautéed medallions of pork, deglazed w/ vermouth in a dijon & cream sauce
Roast Top Round of Beef w/ Mushroom Sauce
oven roasted top round of beef, thinly sliced w/ burgundy mushroom sauce
Broiled Salmon w/ Tomato Béarnaise - Ocean Acres' Specialty
broiled filet of salmon, topped w/ a tomato béarnaise sauce

PRIME RECEPTION ENTRÉES \$ 79

- Chicken Breast Stuffed w/ Sausage Mousse
boneless breast of chicken, stuffed w/ sausage mousse in a leek purée
Pineapple Saffron Mahi Mahi
braised filet of mahi mahi, w/ a pineapple saffron sauce
Flounder Stuffed w/ Spinach & Red Pepper
flaky filet of flounder, stuffed w/ spinach & roasted red pepper, served w/ dill cream sauce
Grilled Top Sirloin Steak w/ Sautéed Onions
tender center cut sirloin, grilled to perfection, served w/ sautéed caramelized onions

ELITE RECEPTION ENTRÉES \$ 83

- Roast Prime Rib of Beef au jus
USDA choice prime rib of beef, slow roasted for tenderness, hand carved by our chef
Petit Surf & Turf - Filet Mignon and Crab Cake
grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, w/ one crab cake, served w/ béarnaise sauce
Shrimp Stuffed w/ Lobster & Scallops - Ocean Acres' Specialty
four jumbo fantail shrimp, stuffed w/ lobster mousse & scallop mousse in a watercress sauce
Cajun Scallops
scallops, broiled cajun style, w/ drawn butter
Petit Filet Mignon w/ Onion Ring and Mushroom Cap
grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, topped w/ onion ring & mushroom cap
Crab Imperial
jumbo lump crabmeat, enhanced w/ our homemade remoulade dressing & light seasoning

PARAMOUNT RECEPTION ENTRÉES \$ 89

- Shrimp & Scallops Provencal
sautéed shrimp & scallops, in white wine & butter w/ tomato, served in a crispy pastry cup
- Shrimp Stuffed w/ Crabmeat
three jumbo fantail shrimp, stuffed w/ lightly seasoned lump crabmeat
- Roast Tenderloin of Beef w/ Port Wine Sauce
seared tenderloin of beef, oven roasted, hand sliced, served w/ a port wine reduction sauce
- Crab Cakes
two four oz. crab cakes, in a shrimp cream sauce
- Flounder á la Ocean Acres
flaky filet of flounder, stuffed w/ lump crabmeat, lightly seasoned & topped w/ two shrimp, sautéed in garlic & butter
- Peppercorn Ahi Tuna
peppercorn tuna steak, pan seared & finished w/ a vin blanc sauce
- New York Strip Steak w/ Mushrooms
broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms
- Filet Mignon w/ Onion Ring and Mushroom Cap - Ocean Acres' Specialty
grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, topped w/ onion ring & mushroom cap

PINNACLE RECEPTION ENTRÉES \$ 95

- Twin Broiled Lobster Tails
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, w/ one lobster tail, broiled & served w/ drawn butter & lemon wedge
- Surf & Turf - Filet Mignon and Lobster Tail
grilled tenderloin of beef, hand cut, seasoned w/ our own special blend of spices, w/ one lobster tail, broiled & served w/ drawn butter & lemon wedge

GRAND BUFFET RECEPTION ENTRÉES (please select three) \$ 79

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| <i>Flounder Florentine</i> | <i>Chicken Scallopine</i> | <i>Chicken Mandarin</i> |
| <i>Sautéed Chicken Française</i> | <i>Meatballs in Marinara</i> | <i>Roast Porkloin Rosemary</i> |
| <i>Sautéed Chicken Venezia</i> | <i>Sautéed Chicken Marsala</i> | <i>Honey Stung Fried Chicken</i> |
| <i>Fried Sesame Chicken</i> | <i>Breaded Chicken Cutlet w/ Supreme Sauce</i> | |
| <i>Roast Turkey Breast w/ Homestyle Gravy</i> | <i>Roast Top Round of Beef w/ Mushroom Sauce</i> | |
| <i>Broiled Salmon w/ Tomato Béarnaise Sauce - Ocean Acres' Specialty</i> | | |
| <i>Sautéed Chicken Mayaguez - Ocean Acres' Specialty</i> | | |

ELITE BUFFET RECEPTION ENTRÉES (please select three; includes the Grand Buffet Reception items) \$ 85

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| <i>Veal Parmigiana</i> | <i>Pork Moutard</i> | <i>Chicken Maryland</i> |
| <i>Chicken Parmigiana</i> | <i>Shrimp Fra Diablo</i> | <i>Pan Seared Salmon</i> |
| <i>Sautéed Veal Scallopine</i> | <i>Seafood Americaine</i> | <i>Sautéed Veal Marsala</i> |
| <i>Beef Bourguignon w/ Egg Noodles</i> | <i>Shrimp & Scallop Scampi</i> | |
| <i>Broiled Flounder Stuffed w/ Salmon Mousse</i> | <i>Chicken Breast Stuffed w/ Sausage Mousse</i> | |
| <i>Sautéed Chicken á la Suisse w/ Wild Rice - Ocean Acres' Specialty</i> | | |

ACCOMPANIMENT SELECTIONS

Selections must be made in each of the following categories to finalize the Entrée selection(s).

APPETIZER *(please select one; not available to either buffet reception)*

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| Escarole Soup | Tortellini Soup | Chicken Orzo Soup |
| Roasted Tomato Bisque | Seafood Bisque | Roasted Red Pepper & Artichoke |
| Fresh Seasonal Fruit | Cheese Tortellini w/ Alfredo or Marinara | Melon Wedge w/ Prosciutto |

SERVED SALAD *(please select one)*

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| Ocean Acres' Mixed Greens w/ Raspberry Vinaigrette | Caesar | Spring Mix w/ Balsamic Vinaigrette |
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PASTA ENTRÉE *(please select one pasta and one sauce; only available to either buffet reception)*

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|-----------|------------|-------------|--------|----------|----------|
| PASTA | | | | | |
| Capellini | Linguini | Fettuccine | Penne | Bow Tie | Seashell |
| SAUCE | | | | | |
| Alfredo | Clam Sauce | Vodka Blush | Scampi | Marinara | |

VEGETABLE *(please select one; two if either buffet reception; *only available to either buffet reception)*

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| Broccoli w/ Lemon & Butter | Italian Vegetable Medley | Carrots l'Orange |
| String Beans w/ Bacon & Garlic | Broccoli, Cauliflower & Carrots Medley | String Beans w/ Julienne Carrots |
| Zucchini w/ Fresh Herbs | Sautéed Zucchini & Yellow Squash | |

STARCH *(please select one; †not available to either buffet reception; **only available to either buffet reception)*

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| Potatoes au Gratin** | Rice Pilaf | Mixed Wild Rice |
| Twice Baked Potato† | Cheddar Bacon Mashed Potatoes | Pomme Dauphinoise** |
| Oven Roasted Redskin Potatoes | Roasted Garlic Redskin Mashed Potatoes | |

DESSERT

Each of the Reception Packages within the Premiere Wedding Menu provides a sumptuous dessert display for your event. Since most of the Reception Packages offer the Sweet Table, you may want to consider inquiring about a Grande Finalè Substitution. Please feel free to speak with our Banquet Director.

SWEET TABLE *(not available to the Pinnacle Reception)*

Our staff will assist your guests as they choose from an irresistible display of assorted layer and sheet cakes, such as chocolate thunder cake, cheese cake and carrot cake, to name only a few. These temptations are served together with bountiful arrangements of miniature pastries, such as petit fours, cream puffs, cobblers, assorted rugelachs, cannolis, homemade cookies and pizzelles--all guaranteed favorites. Assortments of fresh fruit and puddings with whipped cream complement this decadent display to satisfy all tastes.

GRANDE FINALÈ DESSERT *(only available to the Pinnacle Reception)*

Ocean Acres offers you and your guests a most deliciously memorable finalè to your elegant affair. Our fabulous dessert display begins by enticing your guests to create their own sinfully delectable ice cream sundaes--just the way they 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 place a dollop of fresh whipped cream and a marachino cherry. Continue your path of indulgence with our famous Sweet Table brimming with an irresistible display of assorted layer and sheet cakes, such as chocolate thunder cake, cheese cake and carrot cake, to name only a few. These temptations are served together with bountiful arrangements of miniature pastries, such as petit fours, cream puffs, cobblers, assorted rugelachs, cannolis, homemade cookies and pizzelles--all guaranteed favorites. Assortments of fresh fruit and puddings with whipped cream complement this decadent display to satisfy all tastes.

BEVERAGES

Each of the Reception Packages within the Premiere Wedding Menu provides a Four Hour Open Bar package. Please review our Beverages Menu for Details.