



Amelia National
GOLF & COUNTRY CLUB

HOT HORS D'OEUVRES

Asparagus Wrapped in Phyllo

Mini Beef Empanadas

Portobello Mushroom Phyllo Triangles

Beef or Chicken Satay

Mini Amelia Island Crab Cakes with Spicy Crawfish Sauce

Mini Reuben's with 1000 Island Dipping Sauce

Chicken & Cashew Spring Rolls with Sweet Chili Dipping Sauce

Andouille Sausage Wrapped in Puff Pastry Topped with Stone Ground Mustard

Mushroom Caps Stuffed with Spinach and Tillamook Cheese

Brie and Raspberry Almond Puffs

Warm Tomato Basil Bruschetta

Tapas Cheese Calzones with Roasted Red Pepper Marinara

Mini Spinach & Cheese Quesadilla with Fresh Salsa

Mini Chicken Wellington

Vegetable Spring Rolls with Red-Curry Dipping Sauce

Tenderloin of Beef Brochette with Mushrooms

Lobster Spring Rolls with Soy Ginger Dipping Sauce

Skewered Shrimp Kebobs with Chorizo and Citrus Herb Fusion

Mushroom Cap Stuffed with Jumbo Lump Crab

Spring Lamb Chops with Garlic Herb Butter

Apple Smoked Bacon Wrapped Sea Scallops with a Roasted Red Pepper Vinaigrette

Fried Duck Wontons with Spicy Plum Sauce

Purple Maui Potatoes Stuffed with Boursin Cheese

COLD HORS D'OEUVRES

Mini Caprese Skewers ~ Mozzarella, Tomato & Basil with Balsamic Drizzle

Roasted Artichoke Hearts & Herb Goat Cheese Canapé

Prosciutto Ham with Cantaloupe & Honey Dew Melon Balls

Smoked Salmon Canapé on Cucumber Wheel

Brie and Walnut on Whole Wheat Toast

Peppered Tuna Orange Aioli

Mini Fruit Kebobs with Tropical Fruit Yogurt Dipping Sauce

Stuffed Artichoke Leaves with Crab Dip
Shrimp Medallion with Caper Remoulade
Belgian Endive Stuffed with Boursin Cheese
Grilled Miniature Vegetable Brochettes
Genoa Salami & Pimiento Cheese Canapé
Smoked Duck Canapé with Fig Chutney
Roast Sirloin Wrapped Asparagus with Horseradish Aioli
Stuffed Celery with Roquefort Cheese & Walnuts
Pate Maison Bouchere
Tuna Nori Nacho with Wasabi Vinaigrette
Carpaccio of Beef Tenderloin with Balsamic Reduction
Smoked Salmon Pinwheel with Salmon Roe
California Crepe with Avocado Mousse & Crab
Lobster Medallions with Osetra Caviar
Pate de Foie Gras with Truffles & Sauce Cumberland
Cold or Hot Kobe Beef Thai Style
Deviled Quail Eggs with Beluga Russian Dressing
STATIONARY HORS D'OEUVRES
Select Two of the Following

Artesian Cheese & Fruit Display
Assortment of Diced, Sliced & Whole Cheeses which includes:
Fontina, Gouda, St. Andre, Camembert, Brie, Swiss, Provolone, Sage & Port Derby
Served with Crackers, Crusty Baguettes, Grapes, Strawberries & Seasonal Melons

Assorted Dipping Station
Warm Crab & Artichoke Dip
Creamy Roasted Garlic & Spinach Dip
Smoked Seafood Dip
Served with Crackers, Crusty Baguettes & Seasoned Pita Chips

Fresh Vegetables with Assorted Hummus Dips
Cheese Fondue with Assorted Breads & Grapes

Tuscan Antipasto Display
Kalamata Olives, Prosciutto Ham, Pepper Shooters, Pepperoncini, Provolone Cheese
Marinated Artichoke Hearts, Roasted Red Peppers
Served with Breadsticks & Garlic Herbed Octavia

SEAFOOD RAW BAR
Selection of Peeled Fernandina Shrimp, Fresh Oysters & Crab Claws
served with Cocktail Sauce, Lime Dijonnaise, Sauce Mignonette & Lemons

MARKET PLACE STATION
Marinated & Grilled Vegetable Display
Assorted Bread Display including Focaccia Breadsticks & Fresh Baked Breads
Fresh Tomato & Mozzarella Cheese with Basil and Balsamic Reduction
Mixed Green Salad with Assorted Dressings

*Traditional Caesar Salad
Marinated and Grilled Vegetable Salad*

CARVING STATIONS

Select Two of the Following

Served with Assorted Silver Dollar Rolls

*Pepper Crusted Tenderloin of Beef
served with Creamy Horseradish & Sun-Dried Tomato Sauce*

*Baked-Roasted Whole Grouper or Snapper
encrusted with choice of Citrus Herb Aioli, Teriyaki Ginger Glaze or Honey Dijon
served with Spicy Remoulade, Ponzu Sauce, Red Pepper Tapenade*

*Caribbean Jerk Pork Tenderloin
served with Mango Salsa & Fig Chutney*

Chef Attendant \$125++ per Chef

TEMPURA & SATAY STATION

*Vegetable and Shrimp Tempura Station
Assorted Fresh Vegetables & Shrimp Tempura (battered & lightly fried)
with Assorted Dipping Sauces*

*Assorted Satay
Select Two of the Following*

*Baby Vegetables, Tropical Fruit Satay
Pork, Bermuda Onion and Pineapple Satay
Beef, Mushroom and Red Pepper Satay
Chicken, Bermuda Onion, and Tomato Satay
Shrimp or Lobster, Sesame Peanut Satay
served with Strawberry Sweet Chili, Thai Peanut & Ponzu Dipping Sauce*

PASTA ACTION STATION

*Choose Two Pastas, Two Sauces & Two Meats
Chef Attendant \$125++ per Chef*

Pasta

Cheese Tortellini, Penne, Farfalle, or Orecchiette

Sauces

Bolognese, Scampi, Clam Sauce or Seafood Marinara

Meat Toppings

Chicken, Italian Sausage & Shrimp

Condiments

Shredded Parmesan Cheese

DELUXE COFFEE & FRIANDISE

*Fresh Brewed Regular & Decaffeinated Coffee
Served with Fresh Whipped Cream, Chocolate Shavings
Sugar Cubes & Turbinado Sugar
Accompanied by our Pastry Chef's Selection of Friandise*