

Buffet Lunch

Choose one from each category:

Salad

Caesar with Homemade Garlic Croutons or Tossed Garden

Meat

Turkey with Natural Gravy

Roast Pork Tenderloin Provencal with a Cider Pan Au Jus

Baked Virginia Ham with Pineapple Dijon Mustard Glaze

Thinly sliced Roast Sirloin in a Mushroom Madeira Wine

(upgrade \$1.00 per person)

Pasta

Pasta: Penne, Bow Tie, Fusilli, Gemelli, Rigatoni

Sauces: Alfredo, Vodka, Marinara, Garlic & Oil

Chicken

Marsala, Francaise, Roma or Oreganto

Potato

Roasted Rosemary, Garlic Whipped

OR

Rice

Long Grain Rice Pilaf

Accompanied By:

Chef's Choice of Fresh, Steamed Vegetables

Oven Fresh Rolls and Butter

Dessert

Chef's Selection of Dessert

Freshly Brewed Coffee and Tea

Upgrade To A Buttercream Occasion Cake for \$2.00 a person

\$19.95 per person

Price subject to 7% NJ State Sales Tax and 20% Service Charge

Sea Oaks

99 Golf View Drive, Little Egg Harbor, NJ 08087 • (609) 296-2656 • www.seaoaksgolf.com

Deluxe Buffet Lunch

Choose One from Each Category:

Soup OR Salad

Caesar with Homemade Garlic Croutons, Tossed Garden Salad
Cream of Chicken Vegetable, Minestrone or Tomato Basil Bisque

Meat

Thinly Sliced Sirloin in Mushroom Madeira Wine,
Turkey with Natural Gravy,
Roast Pork Provençal or Baked Virginia Ham with a Dijon Mustard Glaze

Pasta

Pasta: Penne, Fusilli, Tortellini, Cavatelli,
Sauces: Vodka, Alfredo, Carbonara, Creamy Pesto, Marinara, Broccoli with Garlic & Oil

Chicken

Francaise, Marsala, Oreganato, or Roma

Fish

Stuffed Sole Primavera Or Florentine,
Tilapia Scampi, Puttanesca or Pecan Encrusted
Wasabi Encrusted Butterfish

Potato or Rice

Au Gratin, Garlic Whipped or Roasted Rosemary New Potatoes, Long Grain Rice Pilaf

Accompanied by:

Chef's Choice of Fresh Steamed Vegetables
Oven Fresh Rolls & Butter

Dessert

Customized Cake with your Choice of Filling or Chef's Selection
Freshly Brewed Coffee and Tea
Soft Drinks

\$24.95 per person

Price subject to 7% NJ State Sales Tax and 20% Service Charge

Sea Oaks 99 Golf View Drive, Little Egg Harbor, NJ 08087 • (609) 296-2656 • www.seaoaksc.com

Silver Sit Down Luncheon

Soup or Salad

Caesar Salad with Homemade Garlic Croutons or Tossed Garden Salad
Homemade Soup (Choice of one)
Butternut Squash, Chicken Orzo, Cream of Chicken Vegetable, Minestrone,
Tomato Basil Bisque

Choice of Two

Chicken Roma, Marsala, Francese,
Tilapia Limone, Oreganato
Roast Pork Loin with Cider Pan Au Jus, Or Pork Dijon

Choice of Potato or Rice

Roasted Red Potatoes, Garlic Whipped Potatoes, or Rice Pilaf

Accompanied by:

Fresh Steamed Vegetables
Oven Fresh Rolls and Butter

Dessert

Chef's Selection of Dessert
Upgrade To A Buttercream Occasion Cake for \$2.00 a person

Freshly Brewed Coffee and Tea

\$19.95 per person
Price subject to 7% NJ State Sales Tax
And 20% Service Charge

Sea Oaks 99 Golf View Drive, Little Egg Harbor, NJ 08087 • (609) 296-2656 • www.seaoaksgcc.com

Gold Sit Down Luncheon

Soup OR Salad

Caesar Salad With Homemade Garlic Croutons or Tossed Garden Salad
Homemade Soup (Choice of One)

Butternut Squash, Chicken Orzo, Cream of Chicken Vegetable, Minestrone,

Choice Of Two

Chicken Roma, Marsala, Francese, Boursin

Tilapia Limone, Oreganato

Wasabi or Potato Encrusted Butterfish

Slow Roasted Prime Rib of Beef Au Jus (\$3.00 upcharge)

Sliced Filet of Sirloin with Wild Mushroom Madiera Wine Sauce

Roast Pork Loin with Cider Pan Au Jus

With

Roasted Red Potatoes, Garlic Whipped Potatoes, or Rice Pilaf

Fresh Steamed Vegetables

Oven Fresh Rolls and Butter

Chef's Selection of Dessert

Or

Customized Cake with your Choice of Filling

Or

Selection of Individual Plated Desserts - \$3.00 upcharge

Freshly Brewed Coffee, Tea, and Soft Drinks Included

\$24.95 per person

Price subject to 7% NJ State Sales Tax

And 20% Service Charge

Sea Oaks 99 Golf View Drive, Little Egg Harbor, NJ 08087 • (609) 296-2656 • www.seaoaksgcc.com

Premier Buffet Dinner

Choice of Two Salads, One from Each Category:
Caesar Salad with Homemade Garlic Croutons or Tossed Garden Salad
Roasted Vegetable Salad or Vegetable Lo Mein Salad with Sesame Dressing

Choose one from each category

Meat

Thinly Sliced Sirloin in a Mushroom Madeira Wine Sauce,
Turkey with Natural Gravy, Roast Pork Tenderloin Provencal,
Baked Virginia Ham with Pineapple Dijon Mustard Glaze

Pasta

Pasta: Cavatelli, Fusilli, Penne, Tortellini

Sauces:

Alfredo, Carbonara, Creamy Pesto, Marinara, Vodka,
Broccoli with Garlic & Oil

Chicken

Francaise, Giambotta, Marsala, Roma

Fish

Potato-Encrusted Butterfish, Stuffed Sole Primavera or Florentine,
Tilapia Scampi or Puttanesca

Potato or Rice

Au Gratin, Roasted Rosemary, Garlic Whipped Potatoes or Long Grain Rice Pilaf

Accompanied by:

Chef's Selection of Seasonal Vegetables
Oven Fresh Rolls and Butter

Dessert

Customized Cake with your Choice of Filling or Chef's Choice
Freshly Brewed Coffee and Tea

\$29.95 per person
Price subject to 7% NJ State Sales Tax and 20% Service Charge

Deluxe Buffet Dinner

Choice of Two Salads, One from Each Category:
Caesar Salad with Homemade Garlic Croutons or Tossed Garden Salad
Roasted Vegetable Salad or Vegetable Lo Mein Salad with Sesame Dressing

Upgrade To a Fruit Display For \$1.50 per person

Choose one from each category

Meats

Thinly Sliced Sirloin in a Mushroom Madeira Wine or Peppercorn Sauce,
Marinated Flank Steak,
Prime Rib of Beef (additional \$3.00 per person),
Turkey with Natural Gravy, Roast Pork Tenderloin Provencal

Pasta

Pasta: Cavatelli, Fusilli, Penne, Tortellini,
Sauces: Alfredo, Carbonara, Creamy Pesto, Marinara
Vodka, or Broccoli with Garlic & Oil

Chicken

Francaise, Marsala, Roma, Oreganato, Sorrentino

Fish

Potato or Horseradish Encrusted Grouper,
Stuffed Sole Primavera,
(upgrade to Crabmeat \$1.00 per person)
Tilapia Scampi, Puttanesca or Pecan Encrusted
Wasabi Encrusted Butterfish

Potato or Rice

Au Gratin, Garlic Whipped or Roasted Rosemary, Long Grain Rice Pilaf

Accompanied by:

Chef's Selection of Seasonal Vegetables
Oven Fresh Rolls and Butter

Dessert

Chocolate Fountain
&
Customized Cake with your Choice of Filling

Freshly Brewed Coffee and Tea
Unlimited Sea Oaks

\$32.95 per person

Price subject to 7% NJ State Sales Tax and 20% Service Charge

Gold Sit Down Dinner

Soup or Salad

Caesar Salad With Homemade Garlic Croutons or Tossed Garden Salad

Homemade Soup (Choice of One)

Butternut Squash, Chicken Orzo, Cream of Chicken Vegetable, Minestrone

Choice Of Two

Stuffed Sole Primavera or Florentine

Couscous Encrusted Tilapia with Lemon Butter Sauce

Tilapia with Spinach Pecan Pesto or Oreganato

Petite Filet Mignon accompanied by a Prawn Stuffed with Jumbo Lump Crabmeat
(additional \$5.00 per person)

Baked Grouper Glazed with Roasted Red Peppers & Hollandaise Sauce

Horseradish Encrusted or Potato Encrusted Butterfish served with Champagne Sauce

Chicken Roma, Boursin, or Francaise

Slow Roasted Prime Rib of Beef Au Jus (additional \$3.00 per person)

Stuffed Pork Loin with Buffalo Mozzarella, Roasted Red Peppers, Fresh basil

Pork Medallions with Mustard-Caper Sauce & Polenta

Choice of

Roasted Red Potatoes, Garlic Whipped Potatoes, or Rice Pilaf

Accompanied by:

Fresh Steamed Vegetables

Oven Fresh Rolls and Butter

Dessert

Chef's Selection of Dessert

Or

Customized Cake with your Choice of Filling

\$28.95 per person

Price Subject to 7% NJ State Sales Tax
and 20% Service Charge

Platinum Sit Down Dinner

Soup or Salad

Sea Oaks Salad with Goat Cheese, Candied Walnuts, Craisins
Caesar Salad With Homemade Garlic Croutons or Tossed Garden Salad

Homemade Soup (Choice of One)

Butternut Squash, Chicken Orzo, Cream of Chicken Vegetable, Minestrone

Choice of One Appetizer

Tortellini Carbonara, Penne Vodka, Bow Tie Pesto

Choice of Two

Stuffed Sole Primavera or Florentine,
Couscous Encrusted Tilapia with Lemon Butter Sauce
Tilapia with Spinach Pecan Pesto, or Oreganato
Petite Filet Mignon accompanied by a Prawn Stuffed with Jumbo Lump Crab Meat
(additional \$5.00 per person)
Horseradish Encrusted or Potato-Encrusted Grouper served with Champagne Sauce
Chicken Roma, Boursin, or Francese
Slow Roasted Prime Rib of Beef Au Jus (additional \$3.00 per person)
Stuffed Pork Loin with Buffalo Mozzarella, Roasted Red Peppers, Fresh basil
Pork Medallions with Mustard-Caper Sauce & Polenta

Choice of

Roasted Red Potatoes, Garlic Whipped Potatoes, or Rice Pilaf

Accompanied by:

Fresh Steamed Vegetables
Oven Fresh Rolls and Butter

Dessert

Ice Cream Parfait

And

Customized Cake with your Choice of Filling

Or

Selection of Individual Plated Desserts - \$4.00 upcharge

Freshly Brewed Coffee, Tea, and Soft Drinks

\$32.95 per person

Price subject to 7% NJ State Sales Tax

And 20% Service Charge