



WEDDING LUNCH BUFFET

amelia island plantation

Includes 3 Hour Open Bar Service, House Champagne Toast for All, 4 Butler Passed Hors d'oeuvres & Buffet Lunch

Cocktail Service

Selection of Premium Liquors ~ Resorts Choice of Red & White Wine Selections ~ Imported & Domestic Beers
Assorted Soft Drinks & Bottled Water

Hors d'oeuvres (Select Four)

Service is based on 3 pieces per person

Cold Selections

Fresh Fruit Kebobs
Date Nut Bread with Fruit Spread
Belgian Endive with Boursin Cheese
Caprese Skewer ~ Mozzarella, Tomato, Basil, Nicoise Olive
Roasted Artichoke Hearts with Goat Cheese Canapé
Mushrooms Caps stuffed with Curried Chicken

Hot Selections

Asparagus Wrapped in Phyllo
Mini Beef Empanadas
Spanakopita with Spinach & Feta Cheese
Mini Cumberland Crab Cakes with Spicy Crayfish Sauce
Chicken & Cashew Spring Roll with Sweet Chili Dipping Sauce
Hickory Smoked Shrimp in a Bloody Mary Shooter

Buffet Lunch

Baby Green Salad Mix
(Roasted Pecans, Crumbled Maytag Blue Cheese, Dried Cranberries, Golden Raisins, Plum Tomato Wedges
Assorted Dressings)
Chilled Asparagus with Creamy Goat Cheese Dressing
Fresh Tropical Fruit Display
Island Shrimp Salad - Tuna Salad - Walnut Chicken Salad

Entrées (Select Two)

Feta Cheese & Spinach Stuffed Chicken Breast
Sautéed Fernandina Flounder with Fresh Chives, Capers & Diced Tomatoes
Roasted Pork Loin Island Style
Black Angus Sirloin with Green Peppercorn Sauce
Vegetable Lasagna
Garden Vegetable Medley
Oven Roasted Potatoes with Fresh Herbs
Warm Rolls & Butter

Regular & Decaffeinated Coffee, Tea & Iced Tea

Adults (21 & Over)
@ \$99.00

Adults (13 – 20)
@ \$65.00

Children (4 – 12)
@ \$38.00

Children (3 & Under)
No Charge

For additional information, please contact the Wedding & Event Department, Monday – Friday, at 904.321.5045
21% taxable Service Charge and 7% States Sales Tax will be applied to all Food & Beverage, and Audio Visual Equipment.

WEDDING LUNCH PLATED

Includes 3 Hour Open Bar Service, House Champagne Toast for All, 4 Butler Passed Hors d'oeuvres & Plated Lunch

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Cocktail Service

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Assorted Soft Drinks & Bottled Water

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Cold Selections

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Date Nut Bread with Fruit Spread
Belgian Endive with Boursin Cheese
Caprese Skewer ~ Mozzarella, Tomato, Basil, Nicoise Olive
Roasted Artichoke Hearts with Goat Cheese Canapé
Mushrooms Caps stuffed with Curried Chicken

Hot Selections

Asparagus Wrapped in Phyllo
Mini Beef Empanadas
Spanakopita with Spinach & Feta Cheese
Mini Cumberland Crab Cakes with Spicy Crayfish Sauce
Chicken & Cashew Spring Roll with Sweet Chili Dipping Sauce
Hickory Smoked Shrimp in a Bloody Mary Shooter

Plated Lunch | First Course (Select One)

Seafood Bisque
California Mixed Greens
*(With Marinated Artichoke Hearts,
Tomato Wedges, Mushrooms
Basil Vinaigrette)*

Roasted Vegetable Soup
Sue's Italian Meatball Soup
Caesar Salad
*(Romaine Lettuce, Caesar Focaccia Croutons,
Fresh Parmesan Cheese, & Caesar Dressing)*

Entrées (Select Two)

Roast Pork Tenderloin
Grilled Petit Filet Mignon with Caramelized Onions
Feta Cheese and Spinach Stuffed Chicken Breast
Sautéed Chicken and Shrimp Brochette
Olive Seared Local Snapper
Poached Medallion of Atlantic Salmon
Grilled Eggplant Cannelloni filled with Pesto Ricotta Cheese

Accompaniment (Select One)

Parsley Fingerling Potatoes
Chipotle Mashed Russet Potatoes
Mashed Potatoes
Wine and Cheese Risotto
Vegetarian Fried Rice
Scallion Rice Pilaf

All plated lunches are served with Chef's Selection of Fresh Vegetable of the Day along with Warm Rolls & Butter

Regular & Decaffeinated Coffee, Tea & Iced Tea

Adults (21 & Over)
@ \$79.00

Adults (13 – 20)
@ \$55.00

(Children's Menu & Kosher Meals available upon request.)

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WEDDING DINNER BUFFET

Includes 3 Hour Open Bar Service, House Champagne Toast for All, 4 Butler Passed Hors d'oeuvres & Buffet Dinner

Cocktail Service

Selection of Premium Liquors ~ Resorts Choice of Red & White Wine Selections ~ Imported & Domestic Beers
Assorted Soft Drinks & Bottled Water

Hors d'oeuvres (Select Four)

Service is based on 3 pieces per person

Cold Selections

Fresh Fruit Kebobs
Date Nut Bread with Fruit Spread
Belgian Endive with Boursin Cheese
Caprese Skewer ~ Mozzarella, Tomato, Basil, Nicoise Olive
Roasted Artichoke Hearts with Goat Cheese Canapé
Peppered Smoked Tuna Medallions with Orange Aioli Crustini
Mushrooms Caps stuffed with Curried Chicken
Smoked Duck Canapé with Fig & Date Relish
Medallion of Lobster with Red Chili Cream Dill

Hot Selections

Asparagus Wrapped in Phyllo
Mini Beef Empanadas
Portabello Mushroom Phyllo Triangles
Spanakopita with Spinach & Feta Cheese
Mini Cumberland Crab Cakes with Spicy Crayfish Sauce
Chicken & Cashew Spring Roll with Sweet Chili Dipping Sauce
Hoisin Lollipop Scallops
Hickory Smoked Shrimp in a Bloody Mary Shooter
Vietnamese Spring Rolls with Red Thai Curry Sauce

Buffet Dinner Stations

Salad Station

Tossed California Greens
*With Parmesan Cheese & Shredded Cheese, Sliced Onions, Crispy Noodles,
Croutons, Assorted Dressings*
Mozzarella Ravioli & Asparagus Salad with Dried Tomato Vinaigrette
Sea Scallop Salad with Marinated Artichoke Hearts & Basil Chiffonade

Cold Seafood Bar

Snow Crab Claws, Split King Crab Legs,
& Boiled Shell-On Mayport Shrimp
*With Lemons, Cocktail Sauce & Drawn Butter
Displayed on Ice*

Mashed Potato Station

Garlic, Red Skin & Sweet Potatoes served in Martini Glasses
*With Assorted Toppings to Include: Shredded Cheese, Gorgonzola, Chopped Green Onions, Bacon Bits, Sour Cream, Butter,
Candied Pecans, Brown Sugar, & Mini-Marshmallows*

Entrées (Select Three)

Roast New York Strip Loin of Beef Carving Station
(with Creamy Horseradish Sauce & Dijon Mustard)
Fresh Roasted Pulled Pork
(with Calypso & Mustard Barbecue Sauce)

Sautéed Breast of Chicken with Peach Chutney
Feta Cheese and Spinach Stuffed Chicken Breast
Grilled Grouper with Lemon Thyme Beurre Blanc
Red Bell Pepper Fettuccine with Pesto Cream Sauce

All buffets are served with Chef's Selection of Fresh Seasonal Vegetable Medley along with Fresh Baked Dinner Rolls & Butter
Regular & Decaffeinated Coffee, Tea, Iced Tea

Adults (21 & Over)
@ \$134.00

Adults (13 – 20)
@ \$90.00

Children (4 – 12)
@ \$45.00

Children (3 & Under)
No Charge

Chef Required for Buffet Service @ \$125.00 per chef

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Chicken & Cashew Spring Roll with Sweet Chili Dipping Sauce
Hoisin Lollipop Scallops
Hickory Smoked Shrimp in a Bloody Mary Shooter
Vietnamese Spring Rolls with Red Thai Curry Sauce

Plated Dinner | First Course (Select One)

Cream of Vidalia Onion Soup
Garnished with Hungarian Paprika

Lobster Bisque
Garnished with Fresh Herbs

Chop House Salad
*Iceberg & Romaine, Crumbled Blue Cheese, Cucumber,
Tomato, Shaved Red Onion & Carrots, Croutons
Vinaigrette Dressing*

Amelia Salad
*California Greens, Cherry Tomatoes, Carrots, Red Cabbage,
Olives, Chinese Noodles
Sesame Seed Hawaiian Dressing*

Caesar Salad
Romaine Lettuce, Focaccia Croutons, Fresh Parmesan Cheese, & Caesar Dressing

Plated Appetizer Enhancement

Marinated Portobello Mushroom Napoleon
*Portobello & Wild Mushrooms, Roasted Red Peppers
Topped with a Rich Demi-Glaze & Fresh Herbs*
\$6.50 per person

Pan Seared Sea Scallops with Shallot, Fennel Mix
Topped with Dijon Vinaigrette
\$10.50 per person

Cabernet Lacquered Lamb Medallions
On Roasted Wild Onions and Forest Mushrooms
\$10.25 per person

Sautéed Amelia Crab Cake
On a bed of Green Papaya and Mango Slaw
\$10.50 per person

Chilled Lobster Cocktail
Avocado Tomato Pico de Gallo
\$11.25 per person

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