

Dinner | A La Carte

ALWAYS IN YOUR ELEMENT™



FIRST COURSE SELECTIONS | select ONE

Our a la carte dinners are designed as a three course presentation. Please select **ONE** first course, and **ONE** entrée for your guests. Dessert is determined by our Pastry Chef's Seasonal Selections.

If you prefer to offer a choice of entrée, we will be happy to discuss options with you.

All Three Course Dinner Menus

Include: Artisanal Bread Display with Sea Salt Vermont Butter, Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Appetizers

- GRILLED PORTOBELLO MUSHROOM
with Balsamic-Créole Mustard Marinade, Crumbled Goat Cheese
- AVOCADO AND BLUE CRAB TIMBALE
Shaved Cucumber with Curried Mango Coulis
- FENNEL POLLEN DUSTED AHI TUNA
Grilled Pineapple Carpaccio, Mango and Coriander Relish
- SMOKED TOMATO AND ASIAGO CHEESE RISOTTO
with Wilted Braised Greens, Macadamia Nut, Sage and Pesto
- CAST IRON SEARED SEA SCALLOPS
Serrano Ham, Blue Corn Polenta, Gorgonzola Cream
- BRAISED SHORT RIB STRUDEL
Confit of Collard Greens, Mushroom Ragout, Pomegranate Relish

Soups

- BAHAMIAN SPICED CORN CHOWDER
with Annatto Herb Oil
- GRILLED VINE RIPENED TOMATO BISQUE
with Aged Modena Balsamic Drizzle and Chiffonade of Basil
- ROASTED MAYPORT SHRIMP PRAWN BISQUE
Tahitian Vanilla Bean Chantilly
- RED MISO AND CHICKEN HOT & SOUR SOUP
with Seared Tofu Croûtons
- LEEK AND POTATO BISQUE
- CHEF'S SEASONAL SOUP SELECTION

Salads

- BOUQUET OF HOMESTEAD LOCAL MIXED GREENS
with Passion Fruit Vinaigrette, Cucumber Wrapped Edible Orchids
- BABY ROMAINE HEARTS
with White Anchovy, Pecorino Romano Dressing, Crisp Flat-Bread Croûtons
- SPICED BLACK WALNUT CRUSTED CHEVRE
with Baby Arugula and Frisée Salad, Peppercorn Truffle Dressing
- SHAVED HEIRLOOM TOMATO CARPACCIO
with Melted Grape Tomato and Bocconcini Salad, 50-Year Old Modena Balsamic Vinegar Reduction
- GRILLED JUMBO ASPARAGUS
Wrapped with Parma Ham, Slow Roasted Roma Tomato
- PEA TENDRIL SALAD
with Sherry Wine Vinaigrette
- ICEBERG LETTUCE WEDGE SALAD
with Applewood Smoked Bacon, Vine Ripened Tomatoes, Maytag Blue Cheese

Dinner | A La Carte



ALWAYS IN YOUR ELEMENT™

ENTRÉE SELECTIONS | select ONE

From The Land

CAST IRON SEARED NATURAL TENDERLOIN <i>Truffled Parsnip Purée, Périgourdine Sauce</i>	104
GRILLED NEW YORK STRIP <i>Yukon Potato and Gruyère Gratin, Cipollini Onion Jus</i>	100
HERB CRUSTED RACK OF LAMB <i>Japanese Eggplant and Potato Tian, Rosemary Infused Jus</i>	106
PAN SEARED VEAL TENDERLOIN MEDALLION <i>Sun Dried Tomato Polenta, Roasted Almonds, Warm Tomato Vinaigrette</i>	102
PAN SEARED FREE RANGE CHICKEN BREAST <i>Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus</i>	82

From The Sea

GRILLED COASTAL MAHI MAHI <i>Blue Crab and Truffle Mousseline Potatoes, Vine Ripe Tomato, Young Fennel Quenelle</i>	82
PAN SEARED FLORIDA SNAPPER <i>Braised Beluga Lentils and Blue Crab, Tropical Lemon-Grass Emulsion</i>	84
CORIANDER DUSTED HAWAIIAN SEA BASS <i>Yukon Gold Mousseline, Mango-Lobster Gastrique</i>	108

Combination Entrées

CHICKEN + SHRIMP <i>Cast Iron Seared Chicken Breast & Grilled Gulf Coast Shrimp, Warm Chicken Jus, Herb Vinaigrette</i>	92
BEEF TENDERLOIN + SHRIMP <i>Cast Iron Seared Beef Tenderloin & Sugar Cane Skewered Citrus Grilled Prawns, Piquillo Chili Sofrito</i>	108
BEEF TENDERLOIN + LOBSTER <i>Cast Iron Seared Petite Beef Tenderloin and Maine Lobster Tail, Tarragon Buerre Blanc</i>	120
BEEF TENDERLOIN + HAWAIIAN SEA BASS <i>Cast Iron Seared Petite Beef Tenderloin and Coriander Dusted Hawaiian Sea Bass, Mango-Lobster Gastrique</i>	128

Vegetarian Entrées

PRESERVED LEMON PAPPARDELLE PASTA <i>Sun Dried Tomatoes, Rapini and Wild Mushroom Fricassee, Shaved Elephant Garlic Chips</i>	68
RICOTTA CHEESE GNOCCHI <i>Baby Artichokes, Hedgehog Mushrooms, Arugula, Feta Cheese, and Californian Extra Virgin Olive Oil Drizzle</i>	70

Dessert | Chef's Choice

Pastry Chef's Seasonal Selections

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include: Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

HAWAIIAN LUAU | 66 per person

Macaroni Salad

Lomi Lomi Salmon Salad

Tropical Fruit Salad with Passion Fruit Syrup

Mixed Greens and Garden Vegetables with Lilikoi Vinaigrette

Huli Huli Chicken with Toasted Sesame Seeds

Hawaiian BBQ Pork Shoulder Wrapped in Banana Leaf

Macadamia Nut Crusted Mahi Mahi

Vegetable Fried Rice

Tempura Fried Vegetables with Pineapple Sweet and Sour Sauce

Steamed Jasmine Rice with Fresh Ginger and Lemon-Grass

Hawaiian Sweet Rolls

Pastry Chef's Selection of Desserts

FIRST COAST SOUTHERN SMOKEHOUSE | 72 per person

Iceberg Lettuce, Tomatoes, Blue Cheese, Crispy Onions, Candied Pecans, Buttermilk Ranch

New Potato Salad, Grain Mustard Dressing

Shredded Cabbage, Golden Raisins, Celery Seed Aioli

Watermelon & Raspberries, Red Onions, Marinated Feta

Bronzed Grouper, Pickled Vegetables, Lemon Butter

Herb Roasted Chicken, BBQ Sauce

Carolina Style Beef Brisket, Molasses BBQ Sauce

Baked Potato, Sweet Butter, Sour Cream, Aged Cheddar Cheese, Bacon, Green Onion

Grilled Corn on the Cob

Potato Rolls, Datil Pepper Corn Bread, Biscuits, Sapelo River Honey Butter

Pastry Chef's Selection Of Desserts

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:
Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

LOW-COUNTRY BOIL | 88 per person

MIXED GREEN SALAD
Peppercorn Ranch, Blue Cheese, and Balsamic Vinaigrette

FRESH SPINACH SALAD
Chopped Eggs, Sliced Mushrooms, Tomatoes, Pickled Onions, Warm Bacon Dressing

HOME-MADE CITRUS COLESLAW

CHOPPED GREEN TOMATO & ROASTED CORN SALAD
with Feta and Peppercorn Dressing

OYSTERS + SHRIMP
Shucked Oysters and Citrus Poached Shrimp Display, with Lemon and Cocktail Sauce

TRADITIONAL LOW-COUNTRY BOIL
Seasoned Shrimp, Crawfish, Andouille Sausage, Potato & Corn-on-the-Cob "Hushpuppy Station" - Fried in a Cast Iron Skillet, Served with Tartar Sauce & Chipotle-Cilantro Remoulade

BLACKENED DELTA CATFISH
Cajun Remoulade Sauce

SOUTHERN FRIED FREE-RANGE CHICKEN

CAJUN RED BEANS AND STEAMED RICE

APPLE-CIDER BRAISED COLLARD GREENS
with Smoked Ham Hocks

FRESHLY BAKED BISCUITS & CORNBREAD
Georgia Pecan Honey Butter

DESSERT

*Freshly Baked Chocolate Chip Cookies
Cinnamon Scented Peach Cobbler, Brown Sugar Streusel
Southern Pecan Tart with Milk Chocolate Ganache*

Dinner

Buffet Style

ALWAYS IN YOUR ELEMENT™



FLIGHT-FARM-FINS-FIELDS | 96 per person

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

CRISP BABY FIELD GREENS

Cucumbers, Blistered Tomatoes, Hearts of Palm, Candied Pecans, Dried Cherries, Balsamic Vinaigrette, Crumbled Blue Cheese Dressing

ANTIPASTO BUTCHER'S BLOCK

Marinated Artichokes, Grilled Asparagus, Marinated Mozzarella, Spiced Chorizo, Imported Olives, Shaved Prosciutto, Pickled Vegetables, and Grilled Artisan Breads

ICED SEAFOOD DISPLAY

Citrus Poached Prawns, Cold Water Crab Claws, Horseradish Cocktail Sauce, Wedges of Lemon, Stone Ground Mustard Sauce

MARINATED CAPRESE SALAD

Vine Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Aged Modena Balsamic

TOASTED ORZO PASTA SALAD

Fire Roasted Peppers, Garbanzo Beans, Preserved Lemon Vinaigrette, Marcona Almonds, Nicoise Olives and Fresh Mint

CRACKED BLACK PEPPER CRUSTED FLAT IRON STEAKS

Madeira Dijon Bordelaise

PARMESAN AND HERB CRUSTED BREAST OF FREE-RANGE CHICKEN

Fricassee of Foraged Mushrooms, Marsala Cream

PAN ROASTED FLORIDA GULF STREAM SNAPPER

Shaved Fennel, Indian River Citrus and Olive Slaw

MOLASSES BRINED ROAST OF BONELESS PORK LOIN

Warmed Applewood Smoked Bacon and Fingerling Potato Salad

ROASTED VEGETABLE CASSEROLE

Zucchini, Yellow Squash, Vine Ripened Tomatoes, Eggplant, Herb de Provence

SWEET GRASS DAIRY FARMS CHEESE AND POTATO GRATIN

Goat's Cheese, Truffles, Chopped Chives

ARTISANAL BREAD DISPLAY

DESSERT

Pastry Chef's Seasonal Selections

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

THE NAUTICAL | 108 per person

NEW WORLD CHIPS

with Habanero Spiked Pico De Gallo, Cilantro, Guacamole

FRESH LOCAL FIELD GREENS

with Melted Grape Tomatoes, Shaved Fennel and Preserved Lemon Dressing

CORIANDER POACHED SHRIMP

Citrus Cocktail Sauce

BAHAMIAN CONCH SALAD

with Mango Slaw

CARIBBEAN JERK CHICKEN

Citrus and Papaya Salad

CHILI RUBBED AHI TUNA

with Jicama-Radish Salad, Horseradish Mirin Glaze

FLORIDA MAHI-MAHI

Cooked with Local Datil Peppers

GRILLED SUGAR CANE SHRIMP SKEWERS

with Fruit Salsa

FREE-RANGE BBQ CHICKEN

with Guava and Pineapple Chutney

GRILLED SWEET CORN ON THE COB

ANTILLES FLAVORED LONG GRAIN RICE

with Pigeon Peas

ROASTED ROOT VEGETABLES

with Roasted Amarillo (Sweet Plantains)

CORNMEAL BATTERED CALAMARI FRIES

with a Pimento Wood Smoked Ketchup

ARTISANAL BREAD DISPLAY

DESSERT

Pastry Chef's Seasonal Selections

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

Dinner buffets are priced and set for 2-hour service.

SEASIDE GRILL | 112 per person

CHILLED SEAFOOD STATION

PACIFIC SNOW CRAB CLAWS
with Coleman's Dry Mustard Sauce

GULF SHRIMP
with Florida Citrus Cocktail Sauce

SEAFOOD SALAD
with Cumin Scented Plantain Crisps

LOCAL MIXED GREENS
with Assorted Dressings

HEIRLOOM TOMATO SALAD
with Buffalo Mozzarella with Aged Modena Balsamic Drizzle

ROASTED BABY VEGETABLE SALAD

SMOKED MAHI-MAHI
with Bow Tie Pasta Salad

TROPICAL CHIPS
with Roasted Tomato Salsa, Guacamole, Sour Cream

FROM THE GRILL
*Herb Marinated Churrasco Steaks
Caribbean Jerk Marinated Free-Range Chicken
Sugar Cane BBQ Brushed Chilean Salmon Filet
Jumbo Sweet Prawns*

GOURMET SIDES
*Assorted Sauces, Relishes, and Chutneys
Roasted Seasonal Vegetables with Macadamia Nut Sage Pesto
Penne Pasta with Smoked Mozzarella and Sun-Dried Tomatoes*

ARTISANAL BREAD DISPLAY

DESSERT
Pastry Chef's Selection of Desserts

Dinner | Buffet Style



ALWAYS IN YOUR ELEMENT™

All buffet dinners serve a minimum of 20 guests.

Non-minimum surcharge per party | 200.00

All Buffet Dinners Include:

Freshly Brewed Gourmet Blended Coffee, Iced Tea and a Selection of Herbal and Black Tea Forté®.

One chef attendant required per 50 guests. All attended chef stations per chef per event | 100.00

Dinner buffets are priced and set for 2-hour service.

DOCK SIDE | 125 per person

NEW ENGLAND CLAM CHOWDER

FRESH SPINACH SALAD

Fresh Spinach with Chopped Eggs, Sliced Mushrooms, Tomatoes, Pickled Onions, and Warm Bacon Dressing

WALDORF SALAD

Fresh Apples, Celery, Grapes and Walnuts

ONE OCEAN CAPRESE SALAD

Vine Ripened Tomatoes, Buffalo Mozzarella, Basil, Aged Modena Balsamic Drizzle

SHUCKED COLD WATER OYSTERS

CITRUS POACHED SHRIMP DISPLAY

with Lemon and Cocktail Sauce

SAMUEL ADAMS® LAGER STEAMED LITTLENECK CLAMS

MAINE LOBSTER

Steamed Maine Lobster with Drawn Butter

[one per person]

FROM THE GRILL | Chef Attendant Required

*New York Strip Steak Loin with Wild Mushroom Jus
Grilled Maple Cured Chicken Breast with Natural Jus*

BOILED SWEET CORN ON THE COB

ROASTED RED BLISS POTATOES

with Rosemary and Parmesan

ARTISANAL BREAD DISPLAY

DESSERT

Pastry Chef's Seasonal Selections

Reception Carving Stations

ACTION STATIONS

We will be happy to guide you in your choices and make suggestions to enhance your event.

One chef attendant required per 50 guests.
All attended chef stations per chef per event | 100.00

CAJUN SPICED PRIME RIB | 500 each

Slow Roasted Cajun Spiced Prime Rib, Natural Pan Jus, Mustard, Horseradish Cream, Fresh Rolls
[serves approximately 30 guests]

CITRUS-MAPLE ROASTED CAROLINA TURKEY | 375 each

Creole Mustard, Apricot and Cipollini Marmalade, Stone Ground Corn Bread
[serves approximately 30 guests]

OVEN ROASTED BEEFTENDERLOIN | 475 each

Red Chimichurri, Green Chimichurri, Piquillo Pepper Sofrito, Fried Sweet Plantains
[serves approximately 20 guests]

MOLASSES GLAZED SLOW ROASTED BONE-IN HAM | 375 each

Grilled Pineapple Relish, Jalapeño Cheddar Biscuits, Fresh Rolls
[serves approximately 40 guests]

LOCAL GROUPER | 450 each

Wrapped in a Banana Leaf, Red Miso-Chili Rub, Tropical Fruit Salpicon, Fresh Rolls
[serves approximately 30 guests]

Reception Enhancement Stations



ALWAYS IN YOUR ELEMENT™

DISPLAY STATIONS

Our team will be happy to assist you with selecting these add-on enhancement stations.

Not Recommended as stand alone stations.

All attended chef stations per chef per event | 100.00

ARTISAN CHEESE AND FRUIT DISPLAY | 22 per person

*Imported and Domestic Cheeses
with Dried Fruits and Berries Served with Flat-Bread
French Baguettes*

GARDEN FRESH VEGETABLE DISPLAY | 16 per person

*Grilled, Roasted, and Fresh Vegetable Display
Cilantro Pepper Ranch, Hummus, Guacamole
Cumin Scented Pita Points and Grilled Ciabatta Bread*

SEASONAL AND EXOTIC FRESH FRUIT DISPLAY | 18 per person

An elaborate display of Fresh Sliced Seasonal Fruit and Berries

SLIDERSTATION | 20 per person

*[Miniature Slider Bar, Select **ONE**]*

Choice Of:

Chicken, All Natural Beef or House-Made Crab Cake

Tiny Lettuce, Tomato, Onion

Sauces to Accompany

Natural Sea Salt Fries

RISOTTO STATION | 22 per person

*Applewood Smoked Bacon, Roasted Vegetables,
Fresh Spinach, Tomato, Shitake Mushroom & Grated Parmesan Cheese
[Chef Attendant Required]*

FRESH PASTA STATION | 20 per person

Choice Of **TWO** Pastas:

Penne, Fettuccine, Orecchiette, Cheese Tortellini

Choice Of **TWO** Sauces:

Roasted Tomato Marinara, Basil Pesto, Alfredo

[Chef Attendant Required]

Beverage Selections



ALWAYS IN YOUR ELEMENT™

HOSTED BARS
Fee per bartender | 100.00

One bartender is required
For every 75 guests.

All Bar Selections Include:

One Ocean Select Wines
Cabernet Sauvignon
Pinot Noir
Chardonnay
Sauvignon Blanc

Michelob Ultra®
Budweiser®
Bud-Light®
Heineken®
Corona®
Local Craft Beer

Fresh Juices
Soft Drinks
Mineral Waters

CASH BARS
Require \$500 minimum
reserve for Beer & Wine
and \$750 for Full Bar

BY THE DRINK | *per drink, based on consumption*

DELUXE	10	SOFT DRINKS	4
PREMIUM BRANDS	12	ONE OCEAN BOTTLED WATER	5
ULTRA PREMIUM BRANDS	15	IMPORTED BEER/ CRAFT	7
ONE OCEAN SELECT WINES	10	DOMESTIC BEER	6
UPGRADED WINES	15	CORDIALS & LIQUEURS	12

CASH BAR | *per drink, based on consumption*

DELUXE	12	MINERAL WATERS	6
PREMIUM BRANDS	14	IMPORTED BEER/ CRAFTS	8
ULTRA PREMIUM BRANDS	18	DOMESTIC BEER	7
ONE OCEAN SELECT WINES	12	CORDIALS & LIQUEURS	15
SOFT DRINKS	5		

BY THE HOUR | *per person, starting from 2 hours*

BUDWEISER®	CORONA®	FRUIT JUICES
BUD LIGHT®	LOCAL CRAFT BEER	SOFT DRINKS
HEINEKEN®	ONE OCEAN SELECT WINES	MINERAL WATERS
MICHELOB ULTRA®		

2 Hours of Open Bar | 28 per person
3 Hours of Open Bar | 34 per person
4 Hours of Open Bar | 40 per person

UPGRADED WINES:
2 Hours | 36 per person
3 Hours | 42 per person
4 Hours | 48 per person

DELUXE BRANDS

WHEATLEY® VODKA
BOMBAY® DRY GIN
SAUZA® BLUE REPOSADO TEQUILA

2 Hours of Open Bar | 36 per person
3 Hours of Open Bar | 44 per person
4 Hours of Open Bar | 51 per person

CRUZAN® LIGHT RUM
DEWAR'S® SCOTCH
SEAGRAMS VO® WHISKEY
BUFFALO TRACE® BOURBON

UPGRADED WINES:
2 Hours | 41 per person
3 Hours | 49 per person
4 Hours | 56 per person

PREMIUM BRANDS

TITO'S® HANDMADE VODKA
BOMBAY SAPHIRE® GIN
MILAGRO® REPOSADO TEQUILA

2 Hours of Open Bar | 42 per person
3 Hours of Open Bar | 50 per person
4 Hours of Open Bar | 57 per person

MOUNT GAY® RUM
CHIVAS REGAL® SCOTCH
CROWN ROYAL® WHISKEY
MAKERS MARK® BOURBON

UPGRADED WINES:
2 Hours | 47 per person
3 Hours | 55 per person
4 Hours | 62 per person

ULTRA PREMIUM BRANDS

KETLE ONE® VODKA
HENDRICKS® GIN
CASA NOBLE REPOSADO® TEQUILA

2 Hours of Open Bar | 48 per person
3 Hours of Open Bar | 56 per person
4 Hours of Open Bar | 63 per person

RON ZACAPA® RUM
JOHNNIE WALKER® BLACK SCOTCH
CROWN ROYAL® RESERVE WHISKEY
WOODFORD RESERVE® BOURBON

UPGRADED WINES:
2 Hours | 53 per person
3 Hours | 61 per person
4 Hours | 68 per person



ONE OCEAN

REMINGTON

ALWAYS IN YOUR ELEMENT™

One Ocean Resort Hotel & Spa
One Ocean Boulevard | Atlantic Beach | Florida 32233
Phone: 904.249.7402



www.oneoceanresort.com