



Lewes Rehoboth Bethany Beach Ocean City

BANQUET & CATERING MENUS



At Ocean Pines Yacht Club

TABLE OF CONTENTS

\rightarrow	Breakfast
\rightarrow	Conference Style Lunch
\rightarrow	Buffet Options
\rightarrow	Hors D'oeuvres & Grazing Stations
\rightarrow	Themed Food Stations
\rightarrow	Plated Dinner Options
\rightarrow	Bar Options

Continenta



- Chef selected assortment of breakfast breads:
 - · Bagels, Mini Muffins, Mini Danishes, Croissants
- Fresh Whole Fruit
- Coffee, Tea, Water, Orange Juice

Aces



Egg Choice:

- Scrambled, Broccoli Cheddar Frittata, Florentine Frittata, Ham & Cheese Frittata, Sausage & Cheese Frittata, Vegetable Frittata
- Choice of two breakfast meats:
 - Pork Bacon, Turkey Bacon, Chicken Sausage, Pork Sausage, Turkey Patty,
 Beyond Sausage (VG)
- Potato Hash
- Fresh Whole Fruit
- Coffee, Tea, Water, Orange Juice

Royal



Egg Choice:

- Scrambled, Broccoli Cheddar Frittata, Florentine Frittata, Ham&Cheese
 Frittata, Sausage & Cheese Frittata, Vegetable Frittata
- Choice of two breakfast meats:
 - Pork Bacon, Turkey Bacon, Chicken Sausage, Pork Sausage, Turkey Patty,
 Beyond Sausage (VG)
- (Potato Hash
- Dreakfast Breads (bagels, mini muffins, mini danish, croissants)
- (Choice of:
 - · Belgian Waffles, Buttermilk Pancakes, French Toast
- Fresh Whole Fruit
- (Coffee, Tea, Water, Orange Juice

Add on to any package:

pricing for each addition varies, please ask your event coordinator for more information

- Selection of Quiche:
 - Broccoli Cheddar, Florentine, Ham & Cheese,
 Vegetable, Chef Seasonal Selection
- Fresh Cut Fruit Bowl

- Selection of Smoothies:
 - Banana Vanilla, Chocolate Banana, Caramel Apple,
 Mixed Berry, Strawberry Banana
- ✓ Yogurt Bar

Deli Style Lunch

BUILD YOUR OWN SANDWICHES WITH THE FOLLOWING:

- Sliced Deli Meats:
 - · Ham, Roast Beef, Turkey Breast
- Sliced Cheeses:
 - American, Cheddar, Swiss (by request only)
- O Desserts:
 - · Cookies, Brownies
- ✓ Iced Tea, Water

- Tuna Salad
- Roasted Veggies
- Sandwich Vegetables:
 - · Lettuce, Sliced Tomatoes, Sliced Red Onion
- Breads:
 - White, Wheat, Rye, Tortilla Wraps

Conference Style Lunch

UPGRADE YOUR LUNCH FUNCTION WITH A PACKAGE THAT INCLUDES BOTH HOT AND COLD OPTIONS:

- Choice of Soup:
 - Vegetable Bean (V, GF, DF), Broccoli Cheddar, Italian Wedding, Seasonal
- Choice of Salad:
 - · Garden, Mixed Greens, Ceasar
- (Iced Tea, Water
- Dinner Rolls
- Cookies, Brownies

- Select One Hot Entree:
 - Chicken Parm, Chicken Picatta, Chicken
 Francese, BBQ Chicken, Chicken Herbed Cream
 Sauce, Grilled Chicken in Lemon Basil Sauce,
 Rotisserie Style Chicken
- Select Two Hot Sides:
 - Broccoli, Green Beans, Mixed Vegetables,
 Jasmine Rice, Garlic Butter Penne, Herb Roasted
 Red Potatoes, Yukon Gold Mashed Potatoes



BUFFET OPTIONS FOR ANY OCCASSION



CHOOSE TWO:

- -BBQ Chicken
- -Chicken Francese
- -Chicken Parmesan
- -Bourbon Whiskey Meatballs
- -Chicken Picatta
- -Roasted Pork Loin



CHOOSE TWO:

- -BBQ Chicken
- -Chicken Francese
- -Chicken Parmesan
- -Bourbon Whiskey Meatballs
- -Chicken Picatta
- -Chicken in an Herbed Cream Sauce
- -Rotisserie Style Chicken
- -Honey Glazed Salmon
- -Salmon in a Creamy Dill Sauce
- -Salmon in an Orange Basil Sauce
- -Baked Flounder
- -Garlic Shrimp
- -House Smoked Beef Brisket
- -BBQ Boneless Pork Chops



PACKAGE

- -BBQ Chicken
- -Chicken Francese
- -Chicken Parmesan
- -Bourbon Whiskey Meatballs
- -Chicken Picatta
- -Honey Glazed Salmon
- -Salmon in a Creamy Dill Sauce
- -Salmon in an Orange Basil Sauce
- -Beef Medallions in a Wild

Mushroom Demi Glace

- -Braised Beef Short Rib
- -House Smoked Beef Brisket
- -BBQ Boneless Pork Chops
- -Baked Cod
- -Garlic Shrimp
- -Baked Flounder
- -Roasted Pork Loin
- -Rotisserie Style Chicken



THEN CHOOSE TWO SIDES:

- -Herb Roasted Red Potatoes
- -Sweet Potato Casserole
- -Yukon Gold Mashed Potatoes
- -Maple Roasted Brussel Sprouts with Bacon
- -Steamed Broccoli

- -Green Beans in Garlic Butter
- -Penne in Garlic Butter
- -Jasmine Rice with Crispy Shallots
- -Cornbread Stuffing
- -Mixed Vegetables

ALL THREE TIERS COME WITH DINNER ROLLS, SALAD, COOKIES, BROWNIES, ICED TEA AND WATER

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Elevate your event

Add tabled or passed hors d'oeuvres or complement your evening with a grazing station

Hors d'oeuvres

- Chile Lime Chicken Skewers
- Glazed Pork Belly Bites
- Vegetable Spring Rolls
- Shiitake Mushroom Potstickers
- Olive & Goat Cheese Tarts
- ♦ BBQ Meatballs (beef)
- Mac & Cheese Melts
- Bacon Wrapped Scallops

- Chorizo Empanadas
- Parmesan Artichoke Hearts
- Panko Breaded Shrimp
- Wild Mushroom Tarts
- Potato Au Gratin Bites
- Antipasto Skewers
- Chicken Potstickers
- Mini Beef Wellington



Asaparagus Risotto Balls

Grazing Stations



Americana:

Hot Cheesesteak Dip, House-made Chips,

Domestic Cheeses, Fresh Fruit & Vegetables,

Chef-Selected Cold Dips, Pasta Salad, Candied

Walnuts



Mediterranean:

Grilled Pita Rounds, Hummus, Olive & Fig

Tapenade, Crackers, Fresh Mozzarella, Honey

Cheese Dip, Fresh Fruit & Vegetables, Imported

Meats, Hot Artichoke Dip, Fried Chick Peas



Southern:

Bacon & Cheese Bites, Pimento Cheese, Crackers,
Deviled Eggs, Hot Buffalo Chicken Dip, Housemade BBQ Potato Chips, Potato Salad, Candied
Pecans



Southwest:

Tortilla Chips, Guacamole, Salsa, Bean & Corn Salad, Hot Beef Chili, Cheddar Jack Cheese, Sout Cream, Cheesy Biscuits, Southwest Spring Rolls, Spicy Trail Mix



Themed Stations

Allow your guests to customize their own choices as they serve themselves from our carefully curated themed packages.



BBQ Pulled Pork Bar:

BBQ Pulled Pork, Coleslaw, Corn muffins, Slider rolls, BBQ sauce selection (Kansas City Style, Carolina, Memphis, and Texas Style)



Mashed Potato Bar:

House-made Mashed Potatoes, with toppings: Bacon, Shredded Cheddar Cheese, Chives. Sauteed Mushrooms, Grilled Onions, Steamed Broccoli, Brown Gravy, Sour Cream, and Butter



Mac & Cheese Bar:

Cheddar Macaroni & cheese. Buffalo chicken. Bacon, Shredded Cheese, Blue Cheese Crumble. Hot sauce, Ranch Dressing, and Gremolata bread crumbs



Meatball Bar:

Beef Meatballs, Turkey Meatballs, Mini Hoagie rolls, BBQ sauce, Marinara sauce, Parmesan Cheese, Coleslaw, Pepperoncini Peppers, Cornbread Wedges



Mini Burger Bar:

House-Made Prime Burgers, Grilled Chicken Breast with Pickles, Cheese, Lettuce, Sliced Tomato, Sliced Onion, Condiments (Ketchup, Mayo, Mustard & Hot Sauce), Crispy Onion Straws



Taco Bar:

Ground Beef. Shredded Chicken, Hard & Soft Shell Options, Shredded Cheese, Lettuce, Sliced Tomato, Sliced Onion, Hot Sauce, Sliced Jalapenos, Pico de Gallo



Shrimp & Grits Bar:

Shrimp, Creamy Grits, Cheddar Cheese, Spicy Chorizo, Bacon Bits, Diced Red Peppers, Chopped Poblano Peppers, Chives, Maple Syrup, and Crispy Onions

PLATED DINNER OPTIONS



BEEF SELECTIONS:

- Filet Mignon
- Braised Beef Short Rib
- Smoked Beef Brisket
- NY Strip

VEGETARIAN SELECTIONS:

- Farrow Grain Bowl with Farmer
 Market Vegetables
- Israeli Couscous & Garlic
 Butter with Sauteed Vegetables
- Eggplant Parmesan

SEAFOOD SELECTIONS:

- Salmon
 - Honey Glazed, Creamy Dill, or Citrus Basil
- Baked Flounder with
 Chardonnay Butter Sauce
- Grilled Jumbo Shrimp
- Blackened Mahi Mahi
- Panko Fried Rockfish
- Maryland Style Crabcake





SPECIALTY SELECTIONS:

- Surf & Turf
 - Silet Mignon with either Lobster Tail or Shrimp
- Delawarean Surf & Turf
 - Roasted Chicken Breast with Maryland Crabcake

POULTRY & PORK SELECTIONS:

- Roast Airline Chicken Breast
- Chicken Piccata
- Chicken Parmesan
- Chicken Francese
- BBQ Pork Chip
- Pork Osso Bucco

OPTION FOR YOUR GUESTS:

- Spring Mix
- House
- Ceasar with Shaved Parmesan
- Baby Arugula with Candied
 Walnuts, Sundried Cranberries,
 and Chevre

CHOOSE TWO SIDE OPTIONS FOR YOUR GUESTS:

- Roasted Red Potatoes
- Yukon Gold Mashed Potatoes
- Maple Bacon Brussel Sporuts
- Garlic Broccoli
- Green Beans in Butter and Garlic
- Oriecchette Parmesan
- Jasmine Rice Pilaf
- Potatoes Au Gratin
- Cornbread Stuffing
- Mixed Vegetables

Bar Options for Every Occassion



Whether you are choosing an open bar, adding a cocktail hour or two, having host-paid tickets, or doing a guest-paid option, our bar setups are flexible for any event and layout you need.



We have the most common liquors that come standard with our bar, but custom/top shelf requests can always be accommodated.



Our bars are cashless, and can accept a credit card or tap-to-pay. This offers a convenient and efficient way for our licensed bartenders to serve your guests.

