

OCEAN PINES

EVENTS



BANQUET & CATERING MENUS

AT THE YACHT CLUB OF
—❧— OCEAN PINES —❧—

OCEAN PINES

EVENTS

BUFFET OPTIONS FOR ANY OCCASION



39.95pp

CHOOSE 2

BBQ CHICKEN
CHICKEN FRANCESE
BOURBON WHISKEY MEATBALLS
CHICKEN PICATTA
PAN SEARED HERB ENCRUSTED
PORK LOIN



49.95pp

CHOOSE 2

CHICKEN MARSALA
CHICKEN IN AN HERBED CREAM SAUCE
ROTISSERIE STYLE CHICKEN
HONEY GLAZED SALMON
SALMON IN A CITRUS VINAIGRETTE
ROCKFISH WITH A BASIL GARLIC SAUCE
HOUSE SMOKED BEEF BRISKET



59.95pp

CHOOSE 2

SALMON IN A CREAMY DILL SAUCE
BEEF MEDALLIONS IN A WILD MUSHROOM
DEMI GLACE
BRAISED BEEF SHORT RIB
BONELESS PORK CHOPS IN GORGONZOLA
CREAM SAUCE
GRILLED JUMBO SHRIMP WITH
GARLIC BUTTER SAUCE

CHOOSE TWO SIDES:

HERB ROASTED FINGERLINGS WITH
GARLIC BUTTER & PARSLEY
WHITE CHEDDAR MAC & CHEESE WITH BACON
YUKON GOLD MASHED POTATOES
MAPLE ROASTED BRUSSEL SPROUTS W/ BACON

GREEN BEANS IN GARLIC BUTTER
ROAST BROCCOLI
JASMINE RICE
MIXED SEASONAL VEGETABLES

CHOOSE ONE:

CAESAR SALAD
GARDEN SALAD

OCEAN PINES

EVENTS

ITALIA BUFFET

BAMBINO 28pp

CLASSIC CAESAR SALAD
GARLIC BREAD

CHOICE OF 2
GRILLED CHICKEN
TOI MEATBALLS
SAUSAGE

CHOICE OF 2
LINGUINI WITH ALFREDO
PENNE WITH TOI RED SAUCE
RIGATONI WITH FRA DIAVOLO

CANNOLI

LITTLE ITALY 38pp

CLASSIC CAESAR SALAD
GARLIC BREAD

CHOICE OF 2
SAUSAGE, PEPPERS, ONIONS
TOI MEATBALLS W/ RED SAUCE
GRILLED CHICKEN
CHICKEN PARM OR EGGPLANT PARM

CHOICE OF 2
PASTA PRIMAVERA WITH PENNE
FRA DIAVOLO WITH RIGATONI
PENNE WITH ALFREDO
PENNE WITH TOI RED SAUCE
LINGUINI WITH WHITE WINE,
BUTTER, & GARLIC

ASSORTED TOI COOKIES

BIG CITY LITTLE ITALY 48pp

CLASSIC CAESAR SALAD
GARLIC BREAD

SAUSAGE, PEPPERS, AND ONIONS
TOI MEATBALLS W/ RED SAUCE
GRILLED CHICKEN
CHICKEN PARM OR EGGPLANT PARM

CHOICE OF 2
BAKED ZITI
RIGATONI ALLA BURRATA
PASTA PRIMAVERA WITH PENNE
RIGATONI FRA DIAVOLO
PENNE WITH ALFREDO
PENNE WITH TOI SAUCE
LINGUINI WITH WHITE WINE, BUTTER
& GARLIC

MINI CANNOLI &
ASSORTED COOKIES



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EVENTS

THEMED BUFFET

BACKYARD BBQ 28PP

CHOICE OF 1
CAESER SALAD
GARDEN SALAD

CHOOSE TWO SIDES
(ADDITIONAL SIDE IS 3PP)

BAKED BEANS
MAC & CHEESE
COLE SLAW
POTATO SALAD

CHOOSE 2 PROTEINS
(ADDITIONAL PROTEIN IS 5PP)

SHREDDED BBQ CHICKEN
ITALIAN SAUSAGE, PEPPERS, & ONIONS
HAMBURGERS
BULLED BBQ PORK
FRIED CHICKEN

*FRESH ROLLS ARE INCLUDED

BREAD & BEYOND 26PP

CHOICE OF TWO
ASSORTED CHIPS
FRENCH FRIES

CAESER SALAD
MISTA SALAD
GARDEN SALLD
FRUIT SALAD * ADD 2PP

CHOICE OF TWO
TURKEY PROVOLONE WRAP
CHICKN SALAD WRAP

CLASSIC GYRO
CAESER CHICKEN WRAP
ITALIANO HERO
HAM AND PROVOLONE
CAPRESS HERO
HOT ROAST BEEF & SWISS WITH
SHAVED ONIONS ON SOURDOUGH
VEGGIE PITA WITH BALSAMIC
SHRIMP SALAD WRAP * ADD 4PP

THE SLIDER COUNTER 28PP

CHOICE OF 1
CAESAR OR GARDEN SALAD

CHOOSE TWO SIDES
(ADDITIONAL SIDE IS 3PP)
MAC& CHEESE, COLE SLAW
POTATO SALAD, FRENCH FRIES
ASSORTED CHIPS

CHOICE OF THREE SLIDERS
MEATBALL WITH MUENSTER
CHICKEN PARM, CHEESEBURGER

PHILLY CHEESESTEAK,
PULLED TEXAS BBQ PORK
GRILLED CHICKEN W/ PESTO, AND PROVOLONE
ROASTED TOMATO, MOZZARELLA, BASIL
ITALIAN-MORTADELLA, SALAMI,SOPPRESSATA
PROVOLONE

LATIN FIESTA 28PP

GROUND BEEF
SHREDDED CHICKEN
HARD & SOFT TACOS
SHREDDED CHEESE
LETTUCE, TOMATO, & ONION
FRESH SALSA
GUACAMOLE
TORTILLA CHIPS

BUFFET STYLE.
ALL BUFFET PACKAGES ARE SERVED WITH
COFFEE, TEA, SODA, COOKIES, & BROWNIES
PLEASE ADD 20% HOSPITALITY FEE
AND 6% TAX

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E V E N T S

BREAKFAST BUFFET

RISE AND DINE

PRICED PER PERSON BASED ON FINAL GUARANTEE

FRESH SLICED FRUIT \$5

WHOLE FRUIT \$3

BAGEL AND CREAM CHEESE \$7

SAUSAGE EGG & CHEESE SANDWICH \$14

BACON EGG AND CHEESE SANDWICH \$14

EGG AND CHEESE SANDWICH \$12

ASSORTED MUFFINS \$6

ASSORTED DANISH \$6

ASSORTED YOGURTS \$3

*PRICE INCLUDES FRESH BREWED COFFEE, TEA, ORANGE & GRAPEFRUIT JUICE

MORNING HARVEST

\$21 PER PERSON

SCRAMBLED EGGS, BACON, SAUSAGE LINKS, HOME FRIED POTATOES,
BREAKFAST BREADS, MUFFINS, YOGURT, GRANOLA, AND DANISH

ADD WAFFLES \$3 PER PERSON

*PRICE INCLUDES FRESH BREWED COFFEE, TEA, GRAPEFRUIT JUICE, AND ORANGE JUICE

WHISK & SIZZLE STATION

\$14.00 PER PERSON

MADE TO ORDER OMELETTES WITH FRESH EGGS, CHEDDAR, SWISS, MOZZARELLA
CRISPY BACON, CRUMBLLED SAUSAGE, DICED HAM, BELL PEPPERS, ONION,
MUSHROOMS, SPINACH, TOMATO, JALAPENOS, PARSLEY, CHIVES, BASIL, AND HOT SAUCE.

*PRICE INCLUDES FRESH BREWED COFFEE, TEA, GRAPEFRUIT JUICE, AND ORANGE JUICE

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ENHANCEMENT STATIONS

ANTIPASTI

\$10.00PP

ASSORTED ITALIAN MEATS AND CHEESES, OLIVES
ROASTED RED PEPPERS, ANCHOVIES, MARINATED
VEGETABLES AND CRACKERS

METER PIZZA

\$40 PER PIZZA

METER PIZZAS WITH CRUSHED TOMATO SAUCE
FRESH MOZZARELLA AND ASSORTED TOPPINGS

FRESH HANDMADE MOZZARELLA

\$7.00PP (MINIMUM 50 PEOPLE)
FRESH HANDMADE MOZZARELLA MADE TABLE SIDE

CACIO PEPE

\$14.00PP (MINIMUM 50 PEOPLE)
FRESH PASTA EXPERTLY TOSSED IN A PARMESAN
REGGIANO WHEEL WITH BLACK PEPPER

SEASONAL VEGETABLES AND /OR FRUIT

\$2.50 PER PERSON

HAND SLICED PROSCIUTTO DE PARMA

\$6.00PP (MINIMUM 50 PEOPLE)

PHILLY CHEESESTEAK DIP

\$4.00 PER PERSON
SERVED WITH TOASTED BREAD

CHESAPEAKE CRAB DIP

\$8.00 PER PERSON
LUMP CRABMEAT, SHERRY, CREAM CHEESE, HERBS,
TOPPED WITH MELTED CHEDDAR CHEESE AND SERVED
WITH TOASTED BREAD

RAW BAR

MARKET PRICE
SHRIMP, MARYLAND BLUE CRAB CLAWS, FRESHLY
SHUCKED OYSTERS WITH ACCOMPANIMENTS

CHEF CARVING STATION

\$19.95PP (MINIMUM OF 50 PEOPLE)
CHOOSE 2
BEEF BRISKET, HAM OR SALMON

MASHED POTATO BAR

\$8.00 PER PERSON
YUKON GOLD MASHED POTATOES, SHREDDED CHEDDAR
CHEESE, BLUE CHEESE, BACON CRUMBLES, CHIVES
SOUR CREAM, CRISPY FRIED ONIONS, ROASTED BELL
PEPPERS, SCALLIONS, AND GRAVY

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PASSED HORS D'OEUVRES

CHOOSE THREE

4 CHEESE ARANCINI

TRUFFLE MAC & CHEESE BITES

**GRILLED BEEF TENDERLOIN SKEWERS
WITH SALSA VERDE**

CHICKEN POTSTICKERS

**COCONUT SHRIMP WITH THAI CHILI SAUCE
PORK POTSTICKERS**

BREADED SHRIMP

SEARED LAMB LOLLIPOPS

FIG, FONTINA, AND LAVENDER PHYLLO

FRENCH ONION BOULE

MINI CRAB BALLS WITH HOUSE REMOULADE

TOMATO & MOZZARELLA SKEWER

FRIED ARTICHOKE HEARTS

MINI BEEF WELLINGTON

**ANTIPASTI SKEWER,
SALAMI, PROVOLONE, OLIVE,
BALSAMIC DRIZZLE**

CHILI LIME CHICKEN SKEWERS

WILD MUSHROOM TART

GLAZED PORK BELLY BITES

**CHILLED JUMBO SHRIMP COCKTAIL
WITH COCKTAIL SAUCE**

CHEESESTEAK EGGROLLS

VEGETABLE SPRING ROLLS

GOAT CHEESE & OLIVE TART

**SPANAKOPITA WITH LEMON DILL,
AND CREME FRAICHE**

CHORIZO EMPANADAS

OCEAN PINES

EVENTS

BEVERAGE PACKAGES

	1 HOUR	2 HOUR	3 HOUR	4 HOUR	5 HOUR
BEER, WINE, SELTZERS	\$17	\$25	\$35	\$40	\$50
HOUSE BRANDS	\$18	\$30	\$40	\$45	\$55
PREMIUM BRANDS	\$22	\$35	\$45	\$50	\$60
TOP SHELF BRANDS	\$25	\$40	\$50	\$55	\$65

ALL BARTENDER FEES ARE INCLUDED
WITH THE PURCHASE OF AN OPEN BAR PACKAGE OF 3 HOURS OR MORE

BAR CHARGE - \$150 PER BARTENDER (1 BARTENDER PER 75 GUESTS)

CASH BAR - GUESTS CHARGED PER DRINK

ALL PRICES ARE SUBJET TO 9% ALCOHOL TAX AND 20% HOSPITALITY COORDINATION FEE

OCEAN PINES

EVENTS

DESSERT

HANDMADE IN OUR TOUCH OF ITALY BAKERY

MINI CREAM PUFFS WITH VANILLA CUSTARD

\$46 per dozen

Choice of Ganache Flavor, Semi Sweet Chocolate, Strawberry, Limoncello, Pistaschio, White Chocolate

CAKES IN A CUP

\$48 per dozen

Red Velvet, Cannoli, Strawberry Short-Cake, or Tiramisu

MINI ECLAIRS

\$48 per dozen

MINI CHEESECAKES

\$48 per dozen

NAPOLEONS

\$48 per dozen

BLACK & WHITE COOKIES

\$48 per dozen

MINI CANNOLIS

\$38 per dozen

CUPCAKES

\$54 per dozen Any Flavor

HOW SWEET IT IS

\$8 per person

A CANDY DISPLAY FEATURING NOSTALGIC, WHIMSICAL, AND PLAYFUL CANDIES THAT EVERYONE WILL LOVE. TAKE HOME BAGS FOR GUESTS INCLUDED