

**YACHT CLUB**

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OCEAN PINES, MARYLAND

**2022**

**Catering Menu**

# Breakfast/Brunch

30 person minimum. Price is per person. Please add a 20% service charge and a 6% state tax to all food.  
Pricing includes, coffee, tea, and sodas.

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## PERFECTLY SIMPLE \$12

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ASSORTED PASTRIES

FRESH FRUIT

CHILLED JUICES

COFFEE + HOT TEA

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## RISE & SHINE \$24

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WAFFLE STATION (SYRUP, WHIP)

HOMEFRIES

HOUSEMADE GRANOLA + YOGURT

FRESH FRUIT

ASSORTED PASTRIES

BACON+SAUSAGE

SCRAMBLED EGGS

WESTERN SCRAMBLED EGGS (HAM,  
PEPPERS, ONIONS)

TOAST STATION (WHITE, WHEAT,  
ENGLISH MUFFINS)

CREAM CHIP BEEF OR SAUSAGE  
GRAVY (your choice of one only)

CHILLED JUICES

COFFEE + HOT TEA

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## EGGSTRA SPECIAL BREAKFAST \$29

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CHICKEN SALAD

TUNA SALAD

OMELETTE (ORDERED FROM KITCHEN)

SCRAMBLED EGGS

WESTERN SCRAMBLED EGGS- (HAM, PEPPERS,  
ONIONS)

BACON + SAUSAGE

TOAST STATION (WHITE, WHEAT AND ENGLISH  
MUFFINS)

CREAM CHIP BEEF OR SAUSAGE GRAVY

(your choice of one only, extra \$3pp for both)

BAGELS cream cheese + butter+ smoked salmon

HOUSEMADE GRANOLA + YOGURT+HONEY

FRESH FRUIT

ASSORTED PASTRIES + MUFFINS

CHILLED JUICES

COFFEE + HOT TEA

BROWNIES

## ADD- ONS

CHICKEN AND WAFFLES \$3pp

NEW ORLEANS GRITT STATION \$6pp  
(includes shrimp, gravy, cheese, crab, chorizo)

CHICKEN CEASAR WRAP \$6pp

OMELETTE STATION \$6pp

(\*Requires chef for 2 hours \$60.00 fee applies)

# A La Carte

Each tray contains 50 pieces. All are passed appetizers unless otherwise noted. Add 20% service charge and 6% state tax.

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## APPETIZERS

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### SEAFOOD

- MKT \$ - JUMBO LUMP CRAB DIP** (8 lbs stationary)  
crackers + toasted bread  
**\$175 - MINI CRAB BALLS** (1 oz)  
cocktail sauce  
**\$100 - COCONUT SHRIMP**  
mango glaze  
**\$150 - BACON WRAPPED SCALLOPS**  
**\$85 - TUNA WONTONS** wasabi aioli, pickled ginger  
**\$100- TUNA POKE**  
**\$100- SHRIMP COCKTAIL**  
**\$100- SMOKED SALMON CROSTINI**  
**\$200- CRAB IMPERIAL STUFFED MUSHROOMS**

### VEGETARIAN

- \$85 - DOMESTIC CHEESE + FRUIT PLATTER**  
(stationary), tier 2- \$125, tier 3- \$175.00  
crackers + toasted breads  
**\$75 - FRESH VEGETABLE PLATTER** (stationary)  
ranch + bleu cheese  
**\$60 - TOMATO MOZZARELLA SKEWERS**  
fresh basil + balsamic reduction  
**\$125- SPANAKOPITA**  
**\$75 - VEGETABLE SPRING ROLLS**  
sweet chili  
**\$120 - SPINACH DIP** (6 lbs)  
**\$75- TRUFFLE GNOCCHI**  
**\$75- EDEMAME POTSTICKERS**  
**\$100- ARTICHOKE CROSTINI** roasted artichoke, red  
peppers, onion, hummus spread on crostini  
**MKT \$- MINI LOBSTER ROLLS**  
**\$125- WINGS** bbq, old bay or buffalo  
**\$100- VEGAN MEATBALL** w/ marinara  
**\$100- FIG & GOAT CHEESE FILO CUP**

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## APPETIZERS

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### MEATS

- BEEF WELLINGTON - \$200**  
**MINI BARBACOA TACOS- \$125**  
**PORK POTSTICKER - \$60**  
sweet chili, or soy sesame  
**BBQ MEATBALLS - \$55**  
**FRANKS IN A BLANKET - \$100**  
ketchup + mustard  
**SEARED LAMB LOLLIPOPS - \$200**  
cherry demi glaze  
**BEEF TENDERLOIN + BRIE CROSTINI - \$100**  
onion jam  
**PHILLY CHEESESTEAK EGGROLLS - \$130**

### POULTRY

- BUFFALO CHICKEN DIP** crackers + toasted bread  
(9 lbs) - **\$150**  
**CHICKEN LEMONGRASS POTSTICKER - \$80**  
sweet chili  
**CHICKEN CORDON BLEU BITES - \$90**  
**BUFFALO CHICKEN BITES - \$80**  
bleu cheese  
**MINI CHICKEN QUESADILLAS - \$70**  
pico de gallo  
**DEVILED EGGS - \$70**  
**CRAB DEVILED EGGS- \$150**

### ANTIPASTI PLATTERS

- TIER 1- \$150** includes cube cheddar, cubed swiss,  
Monterey jack, peperoni, salami, cherry tomatoes,  
roasted red peppers, olives, crackers.  
**Tier 2- \$200** addition to tier 1, capicola, prosciutto,  
blue cheese, asparagus, artichokes, toasted breads  
**Tier 3- \$250** addition to tier 1 & 2, mixed artisan  
cheeses- Irish gold cheddar, Red Dragon cheese  
and assorted olives

# Themed Packages

**Buffet style.** Price is per person. All buffet lunches are served with coffee, tea, and sodas. Served until 3pm. Please add 20% service charge and 6% tax. **Price based on food selections.**

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## MEDITERRANEAN

Lunch \$35/ Dinner \$38pp

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**CHICKPEA HUMMUS** toasted pita

**CLASSIC GREEK SALAD** kalamata olive, cucumber, tomato, red onion, green bell pepper, feta, pepperoncini's, chef made vinaigrette

**CHICKEN GYROS** cucumber, tzatziki

**SEASONAL CATCH** oven roasted tomato, capers, garlic, lemon, parsley

**ORZO SALAD** feta, tomato, lemon

**MINI SPANIKOPITA**

**GREEK HONEY CAKE**

**BAKLAVA**

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## BBQ

Lunch \$27pp/ Dinner \$32pp

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**CUCUMBER + TOMATO SALAD**

**SLOW ROASTED SHREDDED CHICKEN**

**PULLED PORK**

**PIT HAM**

**FRIED CHICKEN**

**BAKED BEANS**

**CHEESY MAC**

**POTATO SALAD**

**COLE SLAW**

**CLASSIC BBQ + CAROLINA STYLE**

**BUNS + BREAD**

**COOKIES + BROWNIES**

# Themed Packages Continued

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**STREET TACOS (Tier 1)**  
Lunch \$22pp/ Dinner \$25

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HOUSEMADE CHIPS + SALSA

ROASTED CORN SALAD

CHICKEN TORTILLA SOUP

**MAKE YOUR OWN TACOS**

fried white fish, grilled chicken, ground beef, peppers + onions, shaved cabbage, shredded lettuce, cheeses, sour cream, hard and soft shells (corn tortillas upon request)

PINTO BEAN SALAD

BAKED RICE AND BEANS

HOUSE MADE CHURROS

**STREET TACOS (Tier 2)**  
Lunch \$32pp/ Dinner \$37

HOUSEMADE CHIPS + SALSA

JICAMA MANGO SALAD (bell peppers, red onion, cilantro, lime.

CHICKEN TORTILLA SOUP

**MAKE YOUR OWN TACOS**

fried white fish, grilled chicken, steak, shrimp, veggies, peppers + onions, shaved cabbage, shredded lettuce, cheeses, sour cream, hard and soft shells (corn tortillas upon request)

PINTO BEAN SALAD

BAKED RICE AND BEANS

REFRIED BEANS

HOUSE MADE CHURROS

JICAMA TEA

CRAB GUACOMOLE

CHEESE FOUNTAIN

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**LITTLE ITALY (Tier 1)**  
Lunch \$25pp/ Dinner \$28

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ANTIPASTO + CHEESE BOARD

CLASSIC CAESAR SALAD

CUSTOM PASTA BOWLS

GRILLED CHICKEN

SAUSAGE peppers + onion

HOUSEMADE MEATBALLS

FRESH LOCAL VEGGIES

BOWTIE PASTA + ANGEL HAIR

ALFREDO + MARINARA + PESTO

GARLIC BREAD

CANNOLLI

**LITTLE ITALY (Tier 2)**  
Lunch \$30PP/ Dinner \$34

In addition to tier one choose one additional entree.

Veal Parmesan

Eggplant Parmesan

Crab Pasta

Dessert: Tiramisu

# Plated Lunch

Choose three entrées and one dessert. Price is per person. All plated lunches are served with coffee, tea, and sodas. Choices must be predetermined and given to management 14 days prior to event. Escort cards must be provided with a clear indication of meal choice. Served until 3pm. Please add 20% service charge and 6% state tax.

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## ENTREES

-choose three, tier one \$18-

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### CHEF SALAD

**GREEK SALAD** olives, tomatoes, feta, red onion, pepperoncini, Greek vinaigrette

**STEAK AND POTATO SALAD** mixed greens, grilled sirloin, red onion, cherry tomatoes, hard boiled eggs, + gorgonzola dressing topped w/ crispy potato sticks

### GRILLED CHICKEN CAESAR SALAD

### CHICKEN NOODLE SOUP + SIDE GARDEN

**MEATBALL SUB** marinara + provolone w/ chips

### BAKED HONEY HAM + AGED CHEDDAR

**PANINI** honey mustard + chips

**TURKEY BURGER** avocado + provolone cheese w/ chips

### BLACK AND BLUE FLATBREAD PIZZA

**FISH TACOS** fresh white fish, Pico de Gallo, shredded cabbage, sour cream, corn tortilla and corn salad.

**SMOKED SALMON BLT** on croissant

**MEATLOVERS FLATBREAD** sausage, pepperoni, salami, bacon, mozzarella w/ marinara

**RUBEN** corned beef, 1000 island, sauerkraut, Swiss on rye bread

**GRINDER** capicola, hard salami, Genoa salami, baked ham, provolone, parmesan, lettuce, tomato, oil & vinegar

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## ENTREES

-choose three, tier two \$21-

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**GRILLED SALMON GREEK SALAD** feta, tomatoes, cucumbers, red onion + house made dressing

### CHICKEN QUESDILLA + TORTILLA SOUP

### WHOLE WALDORF CHICKEN SALAD

**HOT CHICKEN PARMESAN SANDWICH + SIDE CAESAR**

**BOWL OF CRAB SOUP + BALSAMIC GREENS SALAD**

**BRISKET FRENCH DIP** caramelized onion + horseradish sauce

**TURKEY**, pico, avocado, chipotle ranch, lettuce on wrap **w/ chips**

**MEATLOAF**, ketchup, on Texas toast w/chips

### FISH AND CHIPS

### SHRIMP SALAD

**SALMON BLT** on croissant

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## ENTREES

-choose three, tier three \$28-

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**CRAB CAKE** sandwich w/ chips

**SHAVED RIBEYE** sandwich smoked gouda, red onion, pepper jack, BBQ on Texas toast w/ chips

**HOT CHICKEN PESTO SANDWICH** tomato, arugula on focaccia

**BLACKEND MAHI**, lettuce, tomato and onion on classic bun w/ chips

**FRIED OYSTER PO' BOY** chipotle tartar

**LOBSTER ROLL** w/ side balsamic green salad

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## DESSERT

-choose one-

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**ASSORTED COOKIES & BROWNIES**

**MINI CHEESECAKES**

# Cold Lunch Buffet

\$25

Please select one salad, three sandwiches, and one dessert. The meal will be accompanied by potato salad and coleslaw. Pricing includes coffee, tea, and sodas. Price is per person. Served until 3pm. Please add 20% service charge and 6% tax.

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## SALADS

-choose one-

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### SIMPLE HOUSE

local fresh produce, balsamic and ranch

### CLASSIC CAESAR

romaine, garlic croutons, Caesar dressing

### GREEK

olives, tomatoes, feta, red onion, pepperoncini, Greek vinaigrette

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## DESSERT

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ASSORTED COOKIES AND BROWNIES

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## SANDWICHES + WRAPS

-choose three-

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**PESTO CHICKEN** sweet red pepper on classic bun

**POWER HOUSE WRAP** sprouts, hummus, spinach, avocado, red peppers, red onion, tomato

**CHICKEN SALAD** dried cranberries, onion, celery wrap

**APPLEWOOD SMOKED HAM + SWISS** tomato, lettuce, mustard and mayo on toasted wheat

**BACON LETTUCE TOMATO** mayo on toasted white

**YACHT CLUB SANDWICH**

**TUNA SALAD** served with lettuce on croissant

**SMOKED TURKEY + PEPPER JACK CHEESE** tomato, lettuce and basil mayo wrap

**ROASTED PORTABELLO + BRIE** with pesto, tomato and fresh spinach on classic bun

**ITALIAN COLD CUT** ham, salami, mortadella, capicola, provolone, lettuce, tomato, oil and vinegar

**CHICKEN BREAST + PESTO + TOMATO + ARUGLA** and Focaccia bread

**PROSCIUTTO w/ fig jam**, arugula, parmesan, red onion on baguette

**TURKEY**, ranch, bacon, tomato, romaine, on croissant

**SHRIMP SALAD**

**TURKEY**, pico, avocado, chipotle ranch, lettuce, wrap

**SMOKED SALMON BLT** on croissant



# Hot Lunch Buffet

\$30

Please select one salad, two entrees, two sides and finish with assorted cookies for dessert. Pricing includes coffee, tea, and sodas. Price is per person. Served until 3pm. Add 20% service charge and 6% MD tax.

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## SALADS

-choose one-

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### SIMPLE HOUSE

local fresh produce, balsamic and ranch

### CLASSIC CAESAR

romaine, garlic croutons, Caesar dressing

### GREEK

olives, tomatoes, feta, red onion, pepperoncini, Greek vinaigrette

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## SIDES (STARCH)

-choose one-

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### WHIPPED POTATOES

ROASTED FINGERLINGS garlic parsley butter

### AU GRATIN POTATOES

ROASTED SWEET POTATOES cinnamon + honey butter

WILD RICE herbed butter

BOWTIE PASTA

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## DESSERT

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ASSORTED COOKIES

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## ENTREES

-choose two-

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### ROASTED CHICKEN

choice of bbq, picatta, puttanesca, chicken gravy, white wine broth marinara or lemon rosemary

### SEARED SIRLOIN

sliced, overtop a demi glaze, or chimichurri

### GRILLED SALMON

choice of sesame crusted, sweet chili glaze, lemon butter, bourbon glaze, onion jam or puttanesca

ITALIAN SAUSAGE + MEATBALLS + MARINARA/  
peppers + onions/ pasta

### ROASTED PORK LOIN

apple glaze, bourbon sauce, onion jam, mustard cream sauce

### VEGGIE PASTA PRIMAVERA

BLACKENED TILAPIA w/ beurre blanc sauce and pico

PERUVIAN CHICKEN w/ cilantro and lime

PULLED BBQ CHICKEN

BOLOGNESE w/ penne pasta

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## SIDES (VEGGIES)

-choose one-

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SAUTEED SUMMER VEGGIES

GRILLED ASPARGUS

BROCCOLI + CAULIFLOWER

CARROTS maple glazed

FRENCH GREEN BEANS

# Dinner

Available as buffet or plated. Select two appetizers, one salad, three entrees, one starch, and one vegetable. Your meal will be accompanied by bread service. Pricing includes coffee, tea, and sodas. Price is per person.

Please add a 20% service charge and a 6% state tax to all food.

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## STATIONARY APPETIZERS

-choose one-

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### DOMESTIC CHEESE BOARD

crackers and toasted breads

### SPINACH ARTICHOKE DIP

hot or cold, toasted pita bread

### HOT CORN AND 4 CHEESE DIP

Hot or cold, tortilla chips

### JALAPENO AND RANCH DIP

Hot or cold, tortilla chips

### CRANBERRY AND ROASTED PECAN DIP

assorted crackers and toasted breads

### BUFFALO CHICKEN DIP

assorted crackers and tortillas chips.

### FRESH VEGETABLES

celery, carrots, broccoli, cauliflower,  
tomatoes with ranch

### CHICKPEA HUMMUS

roasted garlic, toasted pita bread

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## BUTLERED APPETIZERS

-choose one-

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**ASIAN POTSTICKERS** chicken, beef, or pork

**TOMATO + MOZZARELLA SKEWER**

w/balsamic drizzle

**VEGGIE SPRING ROLLS** sweet chili

**PHILLY CHEESESTEAK EGGROLLS**

**JERK CHICKEN SKEWERS**

**JALAPENO CHEESE POPPERS**

**PROSCIUTTO WRAPPED ASPARGUS**

**MEATBALLS**

**PIGS IN A BLANKET**

**SPANAKOPITA**

**CHICKEN CORDON BLUE BITES**

**CRISPY FRIED SHRIMP**

**COCONUT SHRIMP**

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## SALADS

-choose one-

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**SIMPLE HOUSE** local fresh produce, balsamic + ranch

**CLASSIC CAESAR** romaine, garlic croutons, Caesar dressing

**CAPRESE** cherry tomatoes, mozzarella, mixed greens, balsamic

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## ENTREES

-choose three-

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### FIRST TIER- \$42 BUFFET, \$44 PLATED

**GRILLED CHICKEN BREAST** W/ chicken gravy, bourbon glaze, bbq, lemon butter, onion jam, puttanesca sauce

**CAJUN SEAFOOD PASTA** shrimp, crab and scallops sauteed w/ peppers, onion, and asparagus in a Cajun cream sauce over penne

**SLICED FLANK STEAK** w/ chimichurri

**PAN SEARED PORK CHOP** apple glaze, bourbon sauce, cherry balsamic sauce, pineapple glaze

**BAKED HAM** bourbon glaze, pineapple glaze

**ROASTED SALMON** sweet chili sauce, campy cream sauce, lemon butter caper sauce, red pepper coulis, creole tomato sauce, or mustard cream, bourbon sauce, garlic teriyaki sauce

**OVEN ROASTED TURKEY BREAST** cranberry aioli

### SECOND TIER- \$50 BUFFET, \$52 PLATED

**SEARED SIRLOIN** garlic rubbed and chimichurri, or Demi Glaze

**MAHI** w/ lemon butter caper sauce or tropical salsa

**CHICKEN CHESAPEAKE**

**SLICED PORK LOIN**, sage cream sauce, apple compote

**EGGPLANT PARMESAN** homemade red sauce

**BACON WRAPPED CHICKEN ROULADE** w/ provolone, prosciutto, spinach & red bell pepper sauce

### THIRD TIER- \$58 BUFFET, \$60 PLATED

**BROLIED CRAB CAKES** house remoulade

**SLOW ROAST PRIME RIB** au jus and horseradish, carving station (additional fee of \$15 hr for chef to carve w/ 2 hr min)

**LOCAL ROCKFISH** lemon caper butter, onion jam, white wine sauce

**SHRIMP TOPPED RAVIOLI** scampi sauce

**6 oz Filet Mignon** w/ demi glaze or truffle butter

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## SIDES (STARCH)

-choose one-

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**WHIPPED POTATOES**

**ROASTED FINGERLINGS** garlic parsley butter

**AU GRATIN POTATOES**

**WARM BACON + CORN SALAD**

**ROASTED SWEET POTATOES** cinnamon + honey butter

**WILD RICE** herbed butter

**THREE CHEESEY MAC**

**BOWTIE PASTA**

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## SIDES (VEGGIES)

-choose one-

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**SAUTEED SUMMER VEGGIES**

**GRILLED ASPARAGUS**

**BROCCOLI AND CAULIFLOWER**

**CARROTS** maple glazed

**SUMMER SQUASH**

**FRENCH GREEN BEANS**

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## DESSERT

-choose one-

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**ASSORTED COOKIES AND BROWNIES**

**MINI CHEESECAKES**

**SEASONAL COBBLER**

# Dessert

Prices are per person. Add 20% service charge and 6% state tax.

COOKIES	\$2
BROWNIES/ BLONDIES	\$2
MINI CHEESECAKES	\$3
PIES (SEASONAL)	\$3
BREAD PUDDING (SEASONAL)	\$5
COBBLER (SEASONAL)	\$5
PEANUT BUTTER MOUSSE	\$5
LEMON/ KEY LIME BARS	\$3
SMITH ISLAND CAKE	\$6
CHOCOLATE LAVA CAKE	\$6
CHOCOLATE MOUSE CAKE	\$5
CREM BRULUE	\$6

*ADD A LA MODE +\$2*

# Cocktails + Spirits

Price is per adult. Bartender fee is included in open bar packages. A \$150 bartender fee will apply for all cash or host bars (1 bartender per 75 guests.) Cash and host pricing are subject to current restaurant pricing. Add 20% service charge and 9% alcohol tax.

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## BEER + WINE

-draft + bottles + house  
wine-

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ONE HOUR - \$15

TWO HOURS - \$20

THREE HOURS - \$24

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## BEER + WINE + HOUSE

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ONE HOUR - \$18

TWO HOURS - \$24

THREE HOURS - \$28

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## BEER + WINE + PREMIUM

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ONE HOUR - \$20

TWO HOURS - \$26

THREE HOURS - \$30

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## BEER + WINE + TOP SHELF

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ONE HOUR - \$22

TWO HOURS - \$30

THREE HOURS - \$40

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## MIMOSAS + BLOODY MARYS

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ONE HOUR - \$16

TWO HOURS - \$23

THREE HOURS - \$30

# SOME MORSELS WORTH REMEMBERING

## **GUARANTEES + PAYMENTS**

To reserve our space for your event, we require a signed contract and \$250 nonrefundable deposit. This deposit will apply to your final bill, which is due 14 days prior to the event date (exception given to consumption bar tab.) A valid credit card is required at the time of the booking and will be held on file. Final guest count is due no later than 14 days prior to the event. **NO EXCEPTIONS.**

## **SERVICE FEE + TAXES**

All food and beverage items have a nonnegotiable 20% service charge, 6% state tax and 9% alcohol tax. Tax exempt is given when proper paperwork and forms are presented to the event manager. Buffet menus do not include portion service to your guests. Tips and gratuities are accepted but not necessary. Gratuity is best presented to the events manager to ensure proper distribution to all staff.

## **EVENT TIMES**

All banquets and events are given a 2-hour time limit. You may begin set up no more than 2 hours prior to the event start time. You are allowed 1 hour after event to break down/remove personal items or décor.

## **LINENS**

All food packaging includes basic table linens and napkins. You may choose between black and white. There will be an extra charge for any linens beyond guest tables, food and dessert tables, DJ and registration table.

## **OUTSIDE FOOD + BEVERAGE**

All food and beverage served at a function associated with the event must be provided, prepared, and served by the Ocean Pines Yacht Club, and must be consumed on the

premises. Outside cake may be allowed when approved by the event manager. Absolutely no outside alcohol is allowed on the premises.

## **OUTSIDE VENDORS**

We can provide you with a recommended vendors list for your event. All outside vendors, services, and rentals must be preapproved by the event manager. The Yacht Club is not responsible for any damages cause by outside vendors.

## **TABLES AND CHAIRS**

Our pricing includes all tables and chairs we have on premise. At the Yacht Club our chairs are dark brown wood Chiavari with black cushions. We have a variety of tables to choose from. Large 6' rounds that hold up to 10 guests. Medium 5' rounds that hold up to 6 guests. Small 4' rounds that hold up to 4 guests. As well as 6' and 8' rectangular tables. Limited quantities may apply. Please speak with your event manager in advance to create the perfect floorplan within our quantities.

## **DECOR, DECORATIONS, AND PERSONAL PROPERTY**

Decor and centerpieces offered by the Ocean Pines Yacht Club are limited and available for an extra fee. You are welcomed to bring in decorations for you event. The Yacht Club is not liable for any loss or damage made to personal property.

## **AUDIOVISUAL**

The Yacht Club offers basic audiovisual equipment for any group function at no additional cost. Music is offered through our main speaker system. It is a limited system that does not allow for requests. We offer a microphone and podium for guests to use. Along with our 65" portable television which can be wired to a computer for presentations. The Clubhouse offers a projector and projector screen. All audio hook up is the responsibility of the client.

## **PARKING**

Free and open self-parking is available. We ask our event guests to park towards the right side of the parking lot to allow for restaurant parking. Cars left for more than 24 hours may be towed.