

YACHT CLUB

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.

PERFECTLY SIMPLE \$12

ASSORTED PASTRIES

FRESH FRUIT

CHILLED JUICES

COFFEE + HOT TEA

RISE & SHINE \$24

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

EGGSTRA SPECIAL BREAKFAST \$29

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.

APPETIZERS

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

APPETIZERS

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.**

MEDITERRANEAN

Lunch \$35/ Dinner \$38pp

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

BBQ

Lunch \$27pp/ Dinner \$32pp

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

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

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

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

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.

ENTREES

-choose three, tier one \$18-

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

ENTREES

-choose three, tier two \$21-

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

ENTREES

-choose three, tier three \$28-

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

DESSERT

-choose one-

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.

SALADS

-choose one-

SIMPLE HOUSE

local fresh produce, balsamic and ranch

CLASSIC CAESAR

romaine, garlic croutons, Caesar dressing

GREEK

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

DESSERT

ASSORTED COOKIES AND BROWNIES

SANDWICHES + WRAPS

-choose three-

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.

SALADS

-choose one-

SIMPLE HOUSE

local fresh produce, balsamic and ranch

CLASSIC CAESAR

romaine, garlic croutons, Caesar dressing

GREEK

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

SIDES (STARCH)

-choose one-

WHIPPED POTATOES

ROASTED FINGERLINGS garlic parsley butter

AU GRATIN POTATOES

ROASTED SWEET POTATOES cinnamon + honey butter

WILD RICE herbed butter

BOWTIE PASTA

DESSERT

ASSORTED COOKIES

ENTREES

-choose two-

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

SIDES (VEGGIES)

-choose one-

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.

STATIONARY APPETIZERS

-choose one-

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

BUTLERED APPETIZERS

-choose one-

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

SALADS

-choose one-

SIMPLE HOUSE local fresh produce, balsamic + ranch

CLASSIC CAESAR romaine, garlic croutons, Caesar dressing

CAPRESE cherry tomatoes, mozzarella, mixed greens, balsamic

ENTREES

-choose three-

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

SIDES (STARCH)

-choose one-

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

SIDES (VEGGIES)

-choose one-

SAUTEED SUMMER VEGGIES

GRILLED ASPARAGUS

BROCCOLI AND CAULIFLOWER

CARROTS maple glazed

SUMMER SQUASH

FRENCH GREEN BEANS

DESSERT

-choose one-

ASSORTED COOKIES AND BROWNIES

MINI CHEESECAKES

SEASONAL COBLER

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.

BEER + WINE

-draft + bottles + house
wine-

ONE HOUR - \$15

TWO HOURS - \$20

THREE HOURS - \$24

BEER + WINE + HOUSE

ONE HOUR - \$18

TWO HOURS - \$24

THREE HOURS - \$28

BEER + WINE + PREMIUM

ONE HOUR - \$20

TWO HOURS - \$26

THREE HOURS - \$30

BEER + WINE + TOP SHELF

ONE HOUR - \$22

TWO HOURS - \$30

THREE HOURS - \$40

MIMOSAS + BLOODY MARYS

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.