

YACHT CLUB

OCEAN PINES, MARYLAND

2023

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. Available 11-2pm only.

GRAB & GO \$8

BACON, EGG & CHEESE SANDWICH
ONE CUP OF COFFEE

PERFECTLY SIMPLE \$12

ASSORTED PASTRIES
FRESH FRUIT
CHILLED JUICES
COFFEE + HOT TEA

RISE & SHINE \$26

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, extra \$3 pp for both)
CHILLED JUICES
COFFEE + HOT TEA

EGGSTRA SPECIAL BREAKFAST \$30

CHICKEN SALAD
WAFFLES OR PANCAKES
HOMEFRIES
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 GRITS \$6pp
(includes shrimp, gravy, cheese, crab, chorizo)
CHICKEN CEASAR WRAP \$6pp
OMELETTE (ORDERED FROM KITCHEN) \$4pp

A La Carte Appetizers

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

SEAFOOD

- MKT \$ - JUMBO LUMP CRAB DIP** (8 lbs *stationary*)
crackers + toasted bread
- \$180 - MINI CRAB BALLS** (1 oz) w/ cocktail sauce
- \$100 - COCONUT SHRIMP**
mango glaze
- \$150 - BACON WRAPPED SCALLOPS**
- \$100- TUNA POKE-** on wonton, spoon or cucumber
- \$100- SHRIMP COCKTAIL**
- \$120- SMOKED SALMON CROSTINI**
- \$200- CRAB IMPERIAL STUFFED MUSHROOMS**
- MKT \$- MINI LOBSTER ROLLS**
- \$80- SHRIMP POTSTICKERS**
- \$150- CRAB DEVEILED EGGS**
- \$200- SALMON WELLINGTON**

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 w/** sweet chili
- \$120 - SPINACH DIP** (6 lbs *stationary*)
- \$75- EDEMAME POTSTICKERS**
- \$100- ARTICHOKE CROSTINI** roasted artichoke, red peppers, onion, hummus spread on crostini
- \$100- VEGAN MEATBALL w/** marinara
- \$100- FIG & GOAT CHEESE FILO CUP**
- \$100- GUACAMOLE DIP w/** tortillas
- \$150- CARMELIZED ONION & CHEESE PUFF PASTRY**
- \$150- ASPARAGUS PUFF PASTRY**
- \$150- CRANBERRY GORGONZOLA TART**
- \$70- DEVEILED EGGS**
- \$80- ARANCINI RISOTTO FRIED RICE BALLS W/** rosa sauce
- \$150- SAMOSA-** potato, spiced veggies in fried puff pastry

MEATS

- \$200- BEEF WELLINGTON**
- \$150- MINI BARBACOA TACOS**
- \$60- PORK POTSTICKER w/**sweet chili, or soy sesame
- \$55- BBQ MEATBALLS**
- \$100- FRANKS IN A BLANKET w/** ketchup + mustard
- \$200- SEARED LAMB LOLLIPOPS w/** cherry demi glaze
- \$100- BEEF TENDERLOIN + BRIE CROSTINI w/** onion jam
- \$130- PHILLY CHEESESTEAK EGGROLLS**
- \$200- PORK BELLY-** candied apple glazed on skewers

POULTRY

- \$150- BUFFALO CHICKEN DIP** crackers + toasted bread (9 lbs *stationary*)
- \$80- CHICKEN LEMONGRASS POTSTICKER w/** sweet chili
- \$90- CHICKEN CORDON BLEU BITES**
- \$80- BUFFALO CHICKEN BITES w/** bleu cheese
- \$100- WINGS or BONELESS** bbq, old bay or buffalo
- \$175- CHICKEN EMPENADA**
- \$175- JERK CHICKEN SKEWERS**
- \$200- CHICKEN KABOB w/** pineapple & sweet Polynesian sauce
- \$180- CHICKEN WELLINGTON**

ANTIPASTI PLATTERS (*stationary*)

- TIER 1- \$175** includes cube cheddar, cubed swiss, Monterey jack, peperoni, salami, cherry tomatoes, roasted red peppers, olives, crackers.
- Tier 2- \$225** addition to tier 1, capicola, prosciutto, blue cheese, asparagus, artichokes, toasted breads
- Tier 3-\$300** 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 packages are served with coffee, tea, and sodas. Please add 20% service charge and 6% tax.

LITTLE ITALY (Tier 1)

\$28

ANTIPASTO + CHEESE BOARD
CLASSIC CAESAR SALAD
SLICED GRILLED CHICKEN
SAUSAGE peppers + onion
HOUSEMADE MEATBALLS
FRESH LOCAL VEGGIES
BOWTIE PASTA + LINGUINE
ALFREDO + MARINARA + PESTO
GARLIC BREAD
CANNOLI

BBQ (Tier 1)

\$28

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

LITTLE ITALY (Tier 2)

\$36

In addition to tier one choose one additional entree.

Veal Parmesan
Eggplant Parmesan
Chicken Parmesan
Crab Pasta

Dessert: Tiramisu

BBQ (Tier 2)

\$38

In addition to tier one choose one additional entree.

Ribs
Brisket

Dessert: Southern pecan pie w/ maple bourbon sauce

Themed Packages Continued

STREET TACOS (Tier 1)

\$27

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)

\$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 GUACAMOLE

CHEESE FOUNTAIN

Plated Lunch

Choose three entrées and one dessert. **Price is per person.** All plated lunches are served with coffee, tea, and sodas. All sandwiches and wraps are served with pickle and chips. 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 \$20-

PULLED PORK SANDWICH w/ cole slaw

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

CHICKEN CHEESESTEAK

GRILLED CHICKEN CAESAR SALAD

CREAM OF CRAB OR TOMATO SOUP + GARDEN SALAD

MEATBALL SUB w/ marinara & provolone

BAKED HONEY HAM + AGED CHEDDAR PANINI w/ honey mustard

TURKEY WRAP w/ pico, avocado, chipotle ranch, lettuce

BLACK AND BLUE FLATBREAD PIZZA

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

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

REUBEN corned beef, 1000 island, sauerkraut, Swiss on rye bread

BLACK BEAN VEGGIE BURGER w/ guacamole

CLASSIC CHEESEBURGER w/ lettuce, tomato & onion

FRIED FLOUNDER SANDWICH w/ Cajun remoulade

ENTREES

-choose three, tier two \$23-

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

CHICKEN QUESADILLA + TORTILLA SOUP

HOT CHICKEN PARMESAN SANDWICH + SIDE CAESAR

BRISKET FRENCH DIP caramelized onion + horseradish sauce

FISH AND CHIPS

SHRIMP SALAD WRAP

SALMON BLT on croissant

ROAST BEEF & BOURSIN WRAP w/ lettuce, tomato & red bell pepper sauce

MEDITERRANEAN GRILLED VEGGIE WRAP w/ hummus spread on spinach tortilla wrap, red & green peppers, zucchini, squash, onion & vinegarettte

DESSERT

ASSORTED COOKIES & BROWNIES

ENTREES

-choose three, tier three \$26-

CRAB CAKE sandwich w/ house remoulade

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

BLACKEND MAHI, w/ mango salsa, lettuce & tomato on a classic bun

FRIED SHRIMP PO' BOY w/chipotle tartar

LOBSTER ROLL

DESSERT

-choose one-

ASSORTED COOKIES & BROWNIES

CHOCOLATE SMITH ISLAND CAKE

CHEESECAKE

FLAPJACK CAKE

CANNOLI

TIRAMISU

BANANA PEANUTBUTTER

CHOCOLATE CHEESECAKE

Cold Lunch Buffet

\$27

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

BROWNIES

SANDWICHES + WRAPS

-choose three-

PESTO CHICKEN w/ sweet red pepper on 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 wheat bread

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 + ARUGULA and Focaccia bread

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

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

SHRIMP SALAD WRAP W/ lettuce & tomato

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

SMOKED SALMON BLT on croissant

ROAST BEEF SANDWICH w/ lettuce, tomato & horsey sauce

GRILLED CHICKEN CEASAR WRAP

MEDITERRANEAN GRILLED VEGGIE WRAP

Hot Lunch Buffet

\$32

Please select one salad, two entrees, one starch, one vegetable 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

ORZO

DESSERT

ASSORTED COOKIES

ENTREES

-choose two-

ROASTED CHICKEN

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

SEARED SIRLOIN

Sliced w/ 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, or mustard
cream sauce

VEGGIE PASTA PRIMAVERA

PULLED BBQ CHICKEN

PESTO BAKED GROUPER w/ pesto herbed crumbs,
lemon & white wine sauce

CHICKEN & BROCCOLI ALFREDO

ONE 4 OZ CRABCAKE- **additional \$3 pp**

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

BUFFALO CHICKEN DIP

assorted crackers and tortillas chips.

FRESH VEGETABLES

celery, carrots, broccoli, cauliflower,
tomatoes with ranch

CHICKPEA HUMMUS

roasted garlic, toasted pita bread

GUACAMOLE and tortillas

BUTLERED APPETIZERS

-choose one-

POTSTICKERS chicken, shrimp, or pork

TOMATO + MOZZARELLA SKEWER

w/balsamic drizzle

VEGGIE SPRING ROLLS w/ sweet chili

PHILLY CHEESESTEAK EGGROLLS

JERK CHICKEN SKEWERS

MEATBALLS- marinara or bbq

PIGS IN A BLANKET

SPANAKOPITA

CHICKEN CORDON BLUE BITES

CRISPY FRIED SHRIMP

COCONUT SHRIMP

CARMELIZED ONION & CHEESE PUFF
PASTRY

BRUSCHETTA CROSTINI W/ BOURSIN
CHEESE

CRANBERRY GORGONZOLA TART

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- \$44 BUFFET, \$46 PLATED

GRILLED CHICKEN BREAST w/ chicken gravy, bourbon glaze, marsala, puttanesca sauce, mushroom garlic or tomato herb sauce

SLICED FLANK STEAK w/ chimichurri

PAN SEARED PORK LOIN apple compote, bourbon sauce or whole grain mustard sauce

VEGGIE PASTA PRIMAVERA

BAKED HAM bourbon glaze or pineapple glaze

ROASTED SALMON sweet chili sauce, lemon butter caper sauce, garlic teriyaki sauce or lemon dill butter

OVEN ROASTED TURKEY BREAST cranberry aioli or turkey gravy

SECOND TIER- \$52 BUFFET, \$54 PLATED

SEARED SIRLOIN garlic rubbed w/ chimichurri or demi glaze

MAHI w/ lemon butter caper sauce or tropical salsa

CHICKEN CHESAPEAKE

EGGPLANT PARMESAN w/ homemade red sauce

CHICKEN PARMESAN

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

THIRD TIER- \$60 BUFFET, \$62 PLATED

BROLIED CRAB CAKE w/ house remoulade

SLOW ROAST PRIME RIB au jus and horseradish, carving station

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

SHRIMP TOPPED RAVIOLI w/ scampi sauce

6 oz FILET MIGNON w/ demi glaze or truffle butter

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

SIDES (STARCH)

-choose one-

WHIPPED POTATOES

ROASTED FINGERLINGS garlic parsley butter

AU GRATIN POTATOES

ORZO

ROASTED SWEET POTATOES cinnamon + honey butter

WILD RICE herbed butter

THREE CHEESE 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

CHOCOLATE SMITH ISLAND CAKE

CHEESECAKE

STRAWBERRY SHORTCAKE

CANNOLLI

Dessert

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

COOKIES	\$3
BROWNIES/ BLONDIES	\$3
PIES (SEASONAL)	\$4
PEANUT BUTTER MOUSSE CUPS	\$5
LEMON/ KEY LIME BARS	\$4
CHOCOLATE LAVA CAKE	\$7
CHOCOLATE MOUSSE CAKE	\$6
CREME BRULEE	\$8
CHOCOLATE SMITH ISLAND CAKE	\$7
POUND CAKE W/ FRESH BERRIES	\$6
& WHIP	
TIRAMISU	\$6
BANANA PEANUTBUTTER	\$8
CHOCOLATE CHEESECAKE	
SUGAR FREE POUND CAKE	\$6
CHOCOLATE CHEESECAKE	\$7

ADD A LA MODE +\$2

Cocktails + Spirits

Cash and host bar options are available. Cash and host prices are subject to current restaurant pricing. **Open bar package prices are per person.** Add 20% service charge and 9% alcohol tax. Bartender fee is \$150 per bartender for cash and host bars. Bartender fees are included in open bar packages.

BEER + WINE

seltzers included

ONE HOUR - \$17

TWO HOURS - \$25

THREE HOURS - \$35

BEER + WINE + HOUSE

ONE HOUR - \$18

TWO HOURS - \$28

THREE HOURS - \$40

BEER + WINE + PREMIUM

ONE HOUR - \$22

TWO HOURS - \$34

THREE HOURS - \$46

BEER + WINE + TOP SHELF

ONE HOUR - \$25

TWO HOURS - \$40

THREE HOURS - \$52

MIMOSAS + BLOODY MARYS

ONE HOUR - \$16

TWO HOURS - \$26

THREE HOURS - \$36

SOME MORSELS WORTH REMEMBERING

GUARANTEES + PAYMENTS

To reserve our space for your event, we require a signed contract and \$250 non-refundable deposit. This deposit will be applied to your final bill, which is due 14 days prior to the event date (exception given to consumption/ host 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 non-negotiable 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. 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 packages include 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 caused by outside vendors.

TABLES AND CHAIRS

Our pricing includes all tables and chairs we have on premise. At the Yacht Club our chairs are light brown cross-back chairs 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 your 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.