

## ***Private Party Lunch Menu***

### ***Hampton Yacht Club Deli Board***

*An assortment of lunchmeats and cheeses with a selection of breads and rolls. Served with your choice of three of the following:*

*Cottage cheese, potato salad, Cole slaw or pasta salad.*

**\$12**

### ***Hampton Yacht Club Deluxe Deli Board***

*Same as the HYC Deli Board with the additions of our homemade soup of the day and our house salad*

**\$14**

### ***Homemade Chicken Salad or Tuna Salad***

*Served with Cole slaw, cottage cheese and fruit on a bed of greens*

**\$10**

### ***Crab Cake Caesar Salad***

*Our homemade jumbo lump crab cake served on a bed of Romaine lettuce  
With a classic Caesar dressing with grated Parmesan cheese*

**\$15**

### ***Chicken Caesar Salad***

*Grilled boneless chicken breast served on a bed of Romaine lettuce  
With a classic Caesar dressing with grated Parmesan cheese*

**\$12**

### ***Mango Curry Chicken Salad***

*Over our house salad garnished with fresh fruit*

**\$12**

### ***Soup & HYC Club Sandwich***

*½ of our famous triple-decker club sandwich served with a cup of homemade soup of the day and  
French fries*

**\$10**

### ***Southern Fried Chicken Salad***

*Home-style crispy fried chicken tenders served with our house salad along with bacon, shredded  
cheddar cheese, tomatoes and cucumber*

**\$12**

### ***Fajita Buffet***

*Grilled chicken, Carne Asada, Spanish rice, beans, cheese, lettuce, tomato, onions, sour cream  
& salsa*

**\$10**

*Add guacamole salad & jalapenos \$12*

**Grilled Salmon Filet**

*Topped with our homemade mango salsa served with our house salad*  
**\$16**

**Chicken Marsala**

*Pan-seared boneless chicken breast topped with a homemade Marsala wine sauce served with our house salad*  
**\$14**

**Carolina Style Pork BBQ Platter**

*Served with our house salad*  
**\$10**

**Fried Gulf Oyster Platter**

*A HYC favorite. All select oysters fried till golden served with our house salad*  
**\$14**

**Petit Filet Mignon**

*Grilled beef tenderloin, wrapped in bacon and served with our house salad*  
**\$19**

**HYC Crab Cake Plate**

*Our homemade jumbo lump crab cake served with our house salad*  
**\$17**

**Choose two sides**

**Vegetables**

*Broccoli  
Zucchini & Yellow Squash  
Asparagus  
Glazed Carrots  
Collard Greens*

**Starches**

*Roasted Potatoes  
Rice Pilaf  
Mashed Potatoes  
Parsley & Butter Red Bliss  
Risotto*

## ***Private Party Dinner Menu***

### ***Entrees***

*All entrees include choice of soup or salad, vegetable, starch, rolls, tea & coffee*

#### ***Breast of Chicken and Surrey Ham***

*Boneless chicken breast stuffed with Virginia ham, mozzarella cheese and finished with Mornay sauce.*

**\$18**

#### ***Salmon Florentine in Puff Pastry***

*Fillet of Salmon and poached spinach baked in puff pastry and topped with mushroom Cream sauce.*

**\$22**

#### ***Roasted Prime Rib of Beef au Jus***

*Slow cooked roast beef (12 oz cut) served with horseradish cream.*

**\$24**

#### ***Char-Grilled Filet Mignon***

*Cooked to perfection and topped with Merlot demi-glaze.*

**\$25**

#### ***Stuffed Flounder***

*Fresh fillet of flounder stuffed with lump crab and topped with a creamy Hollandaise Sauce*

**\$25**

### ***Choose two sides***

#### ***Vegetables***

*Broccoli  
Zucchini & Yellow Squash  
Asparagus  
Glazed Carrots  
Collard Greens*

#### ***Starches***

*Roasted Potatoes  
Rice Pilaf  
Mashed Potatoes  
Parsley & Butter Red Bliss  
Risotto*

## ***Private Party Hors d'oeuvres***

### ***Chilled Items*** *(Trays of 100 pieces)*

<i>Oysters Rockefeller</i>	<i>\$170.00</i>	<i>Finger Sandwiches</i>	<i>\$95.00</i>
<i>Deviled Eggs</i>	<i>\$85.00</i>	<i>Melon in Prosciutto</i>	<i>\$110.00</i>
<i>Chilled Clams on ½ Shell</i>	<i>\$120.00</i>	<i>Oysters on ½ Shell</i>	<i>\$110.00</i>
<i>Clams Casino</i>	<i>\$150.00</i>	<i>Chilled Cocktail Shrimp</i>	<i>\$165.00</i>
<i>Smoked Salmon Wheels</i>	<i>\$135.00</i>	<i>Assorted Sushi</i>	<i>market price</i>
<i>French Onion Dip</i>	<i>\$45.00</i>	<i>Tomato Bruschetta</i>	<i>\$75.00</i>

***Additional options available, price may vary***

### ***Hot Items*** *(Trays of 100 pieces/servings)*

<i>HYC Crab Dip</i>	<i>market price</i>	<i>Scallops in Bacon</i>	<i>\$150.00</i>
<i>Virginia Ham Biscuits</i>	<i>\$145.00</i>	<i>Swedish Meatballs</i>	<i>\$90.00</i>
<i>Chicken Drumettes</i>	<i>\$100.00</i>	<i>Petit Assorted Quiche.</i>	<i>\$135.00</i>
<i>Spanakopita</i>	<i>\$175.00</i>	<i>Mushroom Caps/Crab</i>	<i>\$25.00</i>
<i>Mini Crab Cakes</i>	<i>\$195.00</i>	<i>Chicken Tenders</i>	<i>\$190.00</i>
<i>Spinach Dip</i>	<i>\$95.00</i>	<i>Italian Sausage Kabobs</i>	<i>\$150.00</i>
<i>Coconut Shrimp</i>	<i>\$165.00</i>	<i>Chicken Hibachi Skewers</i>	<i>\$180.00</i>
<i>Beef Brochettes</i>	<i>\$180.00</i>	<i>Baked Brie</i>	<i>\$85.00</i>

### ***Trays & Displays***

*(All trays are served with crackers/breads and appropriate condiments)*

	<i>Sm.</i>	<i>Med.</i>	<i>Lg.</i>
<i>Vegetable Crudités</i>	<i>\$25.00</i>	<i>\$40.00</i>	<i>\$80.00</i>
<i>Domestic Cheese and Fruit</i>	<i>\$50.00</i>	<i>\$100.00</i>	<i>\$150.00</i>
<i>Imported Cheese and Fruit</i>	<i>\$70.00</i>	<i>\$120.00</i>	<i>\$170.00</i>
<i>Antipasto Tray</i>	<i>\$60.00</i>	<i>\$110.00</i>	<i>\$160.00</i>
<i>Poached Salmon Mirror</i>	<i>\$ 6.00</i>	<i>per person</i>	
<i>Assorted Smoked Salmon Display</i>	<i>\$ 7.00</i>	<i>per person</i>	
<i>Smoked Salmon Cheese Ball</i>	<i>\$105</i>		

## **Chef Attended Stations**

*(All stations include, breads, condiments and garnish)*

<i>Caesar Salad Station</i>	<i>\$14.00 per person</i>
<i>Marinated London Broil</i>	<i>\$5.00 per person</i>
<i>Roasted Beef Tenderloin</i>	<i>\$12.00 per person</i>
<i>Herb Crusted Pork Loin</i>	<i>\$7.00 per person</i>
<i>Smithfield Country Ham</i>	<i>\$8.00 per person</i>
<i>Smoked Turkey Breast</i>	<i>\$12.00 per person</i>
<i>Italian Pasta Station</i>	<i>\$14.00 per person</i>
<i>Seafood Station</i>	<i>\$13.00 per person</i>
<i>Viennese Table</i>	<i>\$7.00 per person</i>
<i>Oriental Stir Fry</i>	<i>\$9.00 per person</i>

### ***Italian Pasta Station***

*Penne Pasta and Ricotta-Cheese filled Ravioli with Marinara & Alfredo Sauces, Vegetable Primavera, Sautéed Mushrooms, Grilled Chicken & Antipasto Board of Italian Meats, Cheeses And Grilled Vegetables with Roast Garlic Foccacia*  
*\$14.00 per person (attendant required)*

### ***Seafood Station***

*Oysters & Clam on the Half Shell, Chilled Cocktail Shrimp with Cocktail Sauce, Chesapeake Crab Fritters, Oysters Rockefeller, Clams Casino and Corn Hushpuppies*  
*\$13.00*  
*per person (seasonally adjusted)*

## ***Private Party Specialty Entrees & Buffets***

### ***HYC's Mixed Grill***

*All served with appropriate condiments/sauce. Please choose any entrée \$23, Two entrees\$27  
Three entrees \$30*

*Single Jumbo Lump Crabcake  
Grilled Fillet of Salmon or Tuna  
Chicken Marsala  
Petit Filet Mignon  
Petit Lamb Chop  
Veal Scaloppini  
Seafood Newburg*

### ***HYC Buffet Dinners***

*Buffet dinners include garden salad, Chef vegetables,  
rolls, butter.*

#### ***Mountain Buffet.....\$28***

*Baked fillets of fresh Salmon  
Sliced slow roasted Prime Rib of Beef*

*\**

#### ***Piedmont Buffet.....\$26***

*Sliced roast seasoned Pork Loin & Applejack Sauce  
Shrimp & Scallop Montenegro*

*\**

#### ***Tidewater Buffet.....\$27***

*Fresh Fillet of Flounder stuffed with Crab,  
Chicken in Marsala Wine Sauce*

## ***Dessert List***

*All desserts are available with lunch or dinner. Inquire with Food and Beverage Manager about additional offerings.*

<i>Fruit Cobbler w/Vanilla Ice Cream</i>	<i>\$ 6.00</i>
<i>Cheesecake</i>	<i>\$ 7.00</i>
<i>Key Lime Pie</i>	<i>\$ 6.00</i>
<i>Homemade Bread Pudding w/ Bourbon Sauce</i>	<i>\$ 5.00</i>

## ***Loveable Table***

*A Selection of Miniature Pastries, Brownies, Gourmet Cookies,  
Chocolate Mousse Cups & Chocolate-Dipped Strawberries.  
\$ 7 per person*