

Ocean City Yacht Club

100 Bay Road

Ocean City, NJ 08226

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Wedding Reception

2020~2021

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www.ocyc.org

Wedding Banquet Menu

Wedding Entrée’s include Cocktail Hour Hors d’oeuvres

Salad

Choice of Chef’s Vegetable and Starch

Coffee and Tea

Hors d’oeuvres ~ Option One

Imported and Domestic Cheeses ~ Vegetable Display garnished with

Fresh Fruits and Seasonal Berries ~ Four (4) Butlered Hot Hors d’oeuvres

Hors d’oeuvres ~ Option Two

Six (6) Butlered Hot Hors d’oeuvres

First Course ~ Salad ~ Option One

Sweet and Bitter Field Greens with Candied Walnuts, Craisons,

Bleu Cheese Crumbles dressed with Balsamic Vinaigrette

First Course ~ Salad ~ Option Two

Caesar Salad with our Homemade Garlic Croutons, Grated Parmesan Cheese

With Caesar Dressing

~ Entrée Selections ~

Chicken Forestiere

Sautéed Boneless Breast of Chicken with a Red Wine Demi Glaze

Finished with a Trio of Portabella, Shitake and Domestic Mushrooms

$80.00 per person

California Grilled Chicken Breast

Lightly Grilled Boneless Chicken Breast with Artichoke Hearts,

Sun Dried Tomatoes, Basil and a hint of Garlic

$82.00

Broiled Salmon

Fresh Scottish Salmon Filet served with a Fresh Dill Beurre Blanc Sauce

$84.00

Black Angus Prime Rib of Beef, Au Jus

Slowly Roasted Aged Prime Rib, Traditional Cut

$84.00

Wedding Banquet Entrée’s ~ continued

California Grouper

Filet of Grouper broiled with Artichoke Hearts, Sun Dried Tomatoes,

Basil and a hint of Garlic

$85.00

Mediterranean Grilled Tuna

Tuna Steaks with Artichoke Hearts, Imported Olives, hint of garlic with a Balsamic Glaze

$86.00

Chicken Princess

Boneless Breast of Chicken topped with Jumbo Lump Crabmeat

And Fresh Asparagus with a Beurre Blanc Sauce

$87.00

Broiled Maryland Crab Cake

Jumbo Lump Crab Cakes Broiled to Perfection

$88.00

Black Angus Char-Broiled Filet Mignon

Char-broiled Tender Filet Mignon with a Boursin Demi Glaze

$90.00

Combination Entrée ~ Filet Mignon and Stuffed Shrimp or Maryland Lump Crab Cake

Broiled Filet Mignon with Jumbo Shrimp stuffed with Crabmeat or Maryland Crab Cake

$91.00

All entrees are accompanied by your choice of Vegetable and choice of Starch

Dinner Rolls and Butter

Coffee, Decaf and Tea

A maximum of two (2) entrée selections are available with the higher price prevailing

Vegetarian and Vegan meals are available upon request

You may customize your selections with our Catering Director

NJ Sales Tax and 21% Gratuity to all Entrée Selections

Wedding Buffet Menu

Hors d’oeuvres ~ Option One

Imported and Domestic Cheeses

Vegetable Display garnished with Fresh Fruits and Seasonal Berries

Four (4) Butlered Hot Hors d’oeuvres

Hors d’oeuvres ~ Option Two

Six (6) Hot Hors d’oeuvres

Salad ~ Option One

Table Service ~ Sweet and Bitter Field Greens with Candied Walnuts, Craisins,

Bleu Cheese Crumbles, Dressed in Balsamic Vinaigrette

Salad ~ Option Two

Table Service ~ Caesar Salad with Homemade Garlic Croutons,

Grated Parmesan Cheese with Caesar Dressing

Carving Station

Slow Roasted Black Angus Prime Rib of Beef with Horseradish Cream and Demi Rolls

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Presented in Chafing Dishes on an attractively set Buffet Table

Chicken Forestiere

Red Wine Demi Glaze and a Trio of Portabella, Shitake and Domestic Mushrooms

Salmon

With a Fresh Mango Salsa

Penne Pasta

Choice of Fresh Pesto Sauce or Rosa Sauce

Chef’s Fresh Vegetable Medley and Wild and White Blended Rice

$88.00 per person

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Note: The above Buffet with Carved Filet Mignon and Shrimp and Scallop Scampi

$96.00 per person

All Buffets served with Dinner Rolls and Butter

Coffee, Decaf and Tea

NJ Sales Tax and 21% Gratuity to above prices

Cocktail Style Wedding Reception

Display of Imported and Domestic Cheeses served with Honey Mustard Sauce

Vegetable Display garnished with Fresh Fruits and Seasonal Berries

First Hour

Choice of four (4) Butlered Hot Hors d’oeuvres

Second Hour

Choice of three (3) Butlered Hot Hors d’oeuvres

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Two (2) Stations will be open for one and a half hours for your guest’s enjoyment

Including

Pasta Station

A choice of two (2) Pastas, with a Fresh Pesto and Marinara Sauce

A variety of Garden-Fresh Vegetables prepared by our Chef to your liking

Carving Station

Slow Roasted Black Angus Prime Rib of Beef with Horseradish Sauce and Demi Rolls

Carved at the station by our Chef

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Viennese Table

~ Following the Conclusion of the Above ~

A Table of Assorted Cakes, Miniature Pastries and Chocolate Covered Strawberries

$86.00 per person

NJ Sales Tax and 21% Gratuity to above prices

Our Catering Director will be happy to customize a menu to meet your specific requirements

Above prices based on a minimum 100 guests

Saturday nights during May, June, September and October ~ 125 guest minimum

Butlered Hot Hors d’oeuvres

Cocktail Hour for Banquet Menu Entrée’s and Buffet Style Reception

Offerings for Cocktail Style Wedding Receptions

(Included in Cost of all Reception Styles)

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Scallops or Shrimp wrapped in Applewood Bacon

Scallop and Shrimp Ceviche

Shrimp stuffed with Horseradish and Cheese, wrapped in Puff Pastry

Coconut Shrimp with Sweet and Sour Sauce

Buffalo Shrimp

Maryland Crab Cakes with Wasabi Tartar

Crab Cake Sliders

Crab Wontons

Mushrooms with Vegetable Duxelle, Spinach and Boursin Cheese or Crab Imperial

Clams Casino

Spicy Tuna with a crunchy topping

Black Angus Beef Sliders with crumbled Blue Cheese & Caramelized Onions

Cheese Steak Egg Rolls

Beef Wellington

Buffalo Bleu Chicken Egg Rolls

Teriyaki Beef or Teriyaki Chicken Skewers

Sesame Encrusted Chicken Tenders

Chicken Satay with Peanut Sauce

Quesadillas with Chicken and Cheese or Vegetarian style

Brie and Raspberry in Phyllo

Goat Cheese Tarts

Cocktail Vegetable Spring Rolls

Stuffed Mushrooms with a choice of Vegetable Duxelle

Fried Risotto Balls

Boboli topped with Fresh Pesto, Tomato and Fresh Mozzarella

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Jumbo Fresh Chilled Shrimp with Cocktail Sauce

May be added for an additional $8.00 per person

Lobster Roll or Lobster Roll Sliders – Additional $8.00 per person

Baby Lamb Chops – Additional $8.00 person

Enhancements

Pita and Bruschetta Bar

Seasonal Toasted Pita Wedges and Bruschetta with Homemade Toppings;

Roasted Garlic Hummus, Roasted Peppers, Imported Olives, Marinated Artichoke Hearts,

Fresh Tomatoes and Basil ~ $7.00 per person

Chilled Seafood Display

Jumbo Gulf Shrimp, Crab Claws, Clams and Oysters

Chilled and served with Lemon Garnish and Tangy Cocktail Sauce ~ Market Price

Carving Boards

Black Angus Tenderloin of Beef: $16.00 per person

Black Angus Prime Rib of Beef: $11.00

 Roasted Whole Turkey Breast: $9.00 per person

Served with Mini Rolls and Complimentary Sauces

Create Your Own Pasta

Pasta Bar with two types of Pasta

Sauce Choices ~ Marinara, Fresh Pesto, Alfredo, Garlic and Oil and Rosa Sauce

Served with Italian Bread and Butter ~ $7.00 per person

Variety of Sushi

Served with Wasabi, Pickled Ginger and Soy Dipping Sauce

Sushi Station ~ $10.00 per person – Butlered Sushi Hors d’oeuvres ~ $8.00 per person

Viennese Dessert Table

Assortment of Homemade Miniature Pastries, Cakes and Chocolate Covered Strawberries

$8.00 per person

Manco & Manco Pizza

As an hors d’oeuvre – Served out of the Manco & Manco Box to your guests

Or as a Late-Night Lite Bite ~ 16 Slices per pizza

Manco & Manco Pizza Display with heat lamps and decorated with the Manco’s Box

$19.50 per pie ~ $2.50 each additional topping

Taste of the Boardwalk ~ Ocean City Boardwalk Favorites

Saltwater Taffy, Johnson’s Popcorn, Fudge and Macaroons

$8.00 per person

Chocolate Covered Strawberries

Beautifully arranged plate for each guest table following dinner service ~ $3.00 per Strawberry