



Hampton Yacht Club

Banquet Menu

The Management and staff of the Hampton Yacht Club is eager to provide you and your organization the opportunity to schedule your function at our spectacular facility. Hampton Yacht Club offers you and your guest a breathtaking view, personalized service and outstanding fare.

We offer a wide range of menu options and will make every effort to accommodate any culinary request. Whether you are planning a breakfast or lunch meeting, a formal affair or an intimate dinner our full service staff will insure your festivity is memorable.

Please feel free to reach me 757-722-0711 or by email at manager@hamptonyc.com.

Sincerely,

Rich Ash
General Manager

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.

\$10

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

Mexican Buffet

Create your nachos or taco bar accompanied with taquitos, rice and refried beans

\$10

Homemade Chicken Salad or Tuna Salad

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

\$9

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

\$13

Chicken Caesar Salad

Grilled boneless chicken breast cake served on a bed of Romaine lettuce

With a classic Caesar dressing with grated Parmesan cheese

\$10

Mango Curry Chicken Salad

Over our house salad garnished with fresh fruit

\$11

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 Plate

Home-style crispy fried chicken served with our house salad along with Chef's choice of potato and vegetable

\$11

Grilled Salmon Filet

Topped with our homemade mango salsa served with our house salad, Chef's choice of potato and vegetable

\$14

Chicken Marsala

Pan-seared boneless chicken breast topped with a homemade Marsala wine sauce served with our house salad, Chefs choice of potato and vegetable

\$13

Carolina Style Pork BBQ Platter

Served with Cole slaw, potato salad and our house salad

\$10

Fried Gulf Oyster Platter

A HYC favorite. All select oysters fried till golden served with our house salad, Chef's choice of potato and vegetable

\$13

Petit Filet Mignon

Grilled beef tenderloin, wrapped in bacon and served with our house salad, Chef's choice of potato and vegetable

\$17

Herb Roasted Pork Loin

Topped with our homemade mango salsa served with our house salad, Chef's choice of potato and vegetable

\$13

HYC Crab Cake Plate

Our homemade jumbo lump crab cake served with our house salad, Chef's choice of potato and vegetable

\$15

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 a champagne sauce.

\$18

Salmon Florentine in Puff Pastry

Fillet of Salmon and poached spinach baked in puff pastry and topped with Champagne sauce.

\$19

Pork Tenderloin

Medallions of pork loin sautéed with shallots and parsley in a port wine demi-glaze.

\$19

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 your choice of Merlot demi-glaze or Béarnaise Sauce.

\$23

Stuffed Flounder

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

\$23

Grilled Baby Lamb Chops

Herb crusted rack of Lamb, baked and served with a mint demi-glaze.

\$25

Specialty Entrees & Buffets

HYC's Mixed Grill

All served with appropriate condiments/sauce.
Please choose any two entrees.

Single Jumbo Lump Crab Cake

Bacon Wrapped Shrimp Skewer w/BBQ Sauce

Grilled Fillet of Salmon or Tuna

Chicken Marsala

Petit Filet Mignon

Petit Lamb Chop

\$29

HYC Buffet Dinners

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

Mountain Buffet.....\$25

Baked fillets of fresh Shenandoah Trout
Sliced slow roasted Prime Rib of Beef

Piedmont Buffet.....\$24

Sliced roast seasoned Pork Loin & Applejack Sauce
Shrimp Scampi over Angel Hair

Tidewater Buffet.....\$25

Fresh Fillet of Flounder stuffed with Backfin Crab
Baked Chicken in Marsala Wine Sauce

Italian Pasta Station

Penne Pasta and Ricotta-Cheese filled Ravioli
with Marinara, Pesto & Alfredo Sauces,
Vegetable Primavera, Sautéed Mushrooms, Grilled
Chicken & Pine Nuts, Antipasto Board of
Italian Meats, Cheeses
And Grilled Vegetables with Roast Garlic Foccacia

\$8.00 per person
(attendant required)

Seafood Station

Oysters & Clam on the Half Shell, Chilled Cocktail
Shrimp with Cilantro Cocktail Sauce, Chesapeake Crab
Fritters, Oysters Rockefeller, Clams Casino
and Corn Hushpuppies

\$12.00 per person
(seasonally adjusted)

Viennese Table

A Selection of Miniature Pastries, Brownies,
Gourmet Cookies, Chocolate Mousse Cups & Chocolate-
Dipped Strawberries.

\$ 5.75 per person

Private Party Hors d'oeuvres

Chilled Items

(Trays of 100 pieces)

Canapés ala Maison	\$175
Finger Sandwiches	\$95
Deviled Eggs ala Rouge	\$85
Melon in Prosciutto	\$110
Chilled Clams on ½ Shell	\$120
Oysters on ½ Shell	\$110
Chilled Blue Crab Claws	\$130
Chilled Cocktail Shrimp	\$165
Smoked Salmon Wheels	\$135
Assorted Sushi	market price
Tomato Bruschetta	\$75

Hot Items

(Trays of 100 pieces/servings)

HYC Crab Dip.....	market price
Scallops in Bacon...	\$150
Virginia Ham Biscuits...	\$145
Swedish Meatballs.....	\$90
Chicken Drumettes.....	\$100
Petit Assorted Quiche....	\$135
Spanikopita Puffs.....	\$175
Mushroom Caps/Crab..	\$125
Fried Crab Puffs.....	\$195
Mushroom Caps/Pork...	\$110
Oriental Pot Stickers...	\$130
Coconut Shrimp.....	\$165
Chicken Hibachi Skewers..	\$180
Beef Brochettes.....	\$180
One Batch of Brie.....	\$85

Trays & Displays

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

	Sm.	Med.	Lg.
Vegetable Crudités	\$30	\$60	\$100
Assorted Cheese and Fruit	\$40	\$80	\$140
Poached Salmon Mirror		\$ 7.00	per person
Assorted Smoked Fish Display		\$ 7.00	per person

Chef Attended Stations

(All stations include, breads, condiments and garnish)

Marinated London Broil	\$ 4.50	per person
Roasted NY Strip Loin	\$ 8.95	per person
Roasted Beef Tenderloin	\$ 9.95	per person
Herb Crusted Pork Loin	\$ 6.95	per person
Smithfield Country Ham	\$ 5.95	per person
Smoked Turkey Breast	\$ 6.95	per person
Italian Pasta Station	\$ 8.00	per person
Seafood Station	\$ 12.00	per person
Viennese Table	\$ 5.75	per person
Oriental Stir Fry	\$ 8.00	per person

Please inquire for additional suggestions or
other items not listed

Wine List

White Wines	Glass	Bottle
White Zinfandel, Sycamore Lane, 2007, Calif.	\$3.50	\$14.00
Pinot Grigio, Marco Polo, 2007, Montebelluna, Italy	\$5.00	\$19.00
Pinot Grigio, Montevina, 2007, Napa Valley, Calif.	\$6.00	\$23.00
Riesling, Kiona, 2007, Washington State	\$6.00	\$23.00
Riesling, Grove Mill, 2007, Marlborough, NZ	\$8.00	\$31.00
Sauvignon Blanc, Markham, 2006, Napa, Calif.	\$6.00	\$23.00
Chardonnay, Sycamore Lane, 2007, Calif.	\$3.50	\$14.00
Chardonnay, Bogle, 2007, Clarksburg, Calif.	\$5.50	\$21.00
Chardonnay, Estancia, 2007, Monterey, Calif.	\$6.25	\$24.00
Chardonnay, Geode, 2006, Santa Barbara, Calif.	\$7.50	\$29.00
Chardonnay, Toasted Head, 2007, Calif.	\$7.50	\$29.00
Gavi de Gavi, Araldica, 2007, Castel Boglione, Italy	\$8.75	\$34.00

Red Wines

Pinot Noir, Laboure'-Roi, 2007, France	\$5.00	\$19.00
Pinot Noir, Concannon, 2007, Central Coast, Calif.	\$8.00	\$31.00
Merlot, Sycamore Lane, 2007, Calif.	\$3.50	\$14.00
Merlot, Bogle, 2006, Graton, Calif.	\$5.50	\$21.00
Red Zinfandel, Wingnut, 2005, Amador, Calif.	\$7.50	\$29.00
Syrah, Shale Ridge, 2004, Monterey, Calif.	\$5.00	\$19.00
Cabernet/Merlot, Greg Norman, 2005, Australia	\$7.50	\$29.00
Cabernet Sauvignon, Sycamore Lane, 2007, Calif.	\$3.50	\$14.00
Cabernet Sauvignon, Estancia, 2006, Sonoma, Calif.	\$7.50	\$29.00
Cabernet Sauvignon, Silver Palm, 2005, Calif.	\$8.50	\$33.00
Cabernet Sauvignon, Live Wire, 2006, Napa, Calif.	\$9.75	\$39.00

Dessert List

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

Cherry Crisp Cobbler w/Vanilla Ice Cream	\$ 5.00
Cream Cheesecake	\$ 5.00
Key Lime Pie	\$ 5.00
Homemade Bread Pudding w/ Bourbon Sauce	\$ 5.00

\HYC Room Rental Fees

All private parties are required to pay small usage fees to HYC. These fees are to cover your requirements for the proper set-up of the room as per your instructions as well as the break down, clean up and to re-set the room for regular dining use. All HYC Members that are reserving a room for their own private use and are not being reimbursed for corporate use are exempt from these fees. All sponsored events are required to pay the fees as listed.

Back of Dining Room (capacity of 24 for lunch/dinner Or 36 for cocktail party) \$ 50.00

Front of Dining Room (capacity Of 60 for lunch/dinner or 75 for cocktail party) \$ 125.00

HYC Dining Room (capacity of 100 for lunch/dinner or 150 for hors d'oeuvres) \$200.00 * (Minimum of \$1,500 also applies)

Additional Services

The Club can, at your request, make arrangements for the delivery, set-up and removal of rental equipment that would be appropriate for business seminars, social events or wedding receptions. This could include equipment such as audio-visual, classroom style seating and presentation boards. Stages or platforms on risers, dance floors, fountains and specialty china, glass and linen are also available.

Please inquire as to the cost for these services and we will be happy to supply an estimate.

The Club's Staff can also make recommendations for photographers, florists and specialty desserts such as wedding cakes.



For More Information:
Please contact us:

(757) 722-0711

Hampton Yacht Club
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Hampton, VA 23669