

Breakfast

Continental

Danish, muffins, fresh fruit, coffee, tea and juice

\$7

All American

Fresh fruit, scrambled eggs, bacon, sausage, home fries, coffee and juice

\$12

HYC

Fresh fruit, Danish, scrambled eggs with cheese, bacon, sausage, grits, home fries, buttermilk biscuits, sausage gravy, coffee and juice

\$15

Coffee & Donuts

\$4

Additions:

Virginia ham or sausage biscuits \$3 per person

Pancakes with syrup \$3 per person

French Toast with syrup \$3 per person

Add omelet station \$6 per person (minimum 20 people)

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

\$12

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

\$16

Chicken Caesar Salad

Grilled boneless chicken breast served on a bed of Romaine lettuce

With a classic Caesar dressing with grated Parmesan cheese

\$13

Oriental Chicken Salad

*Fresh greens accompanied by mandarin oranges
toasted almonds, chow mein noodles and sweet & sour dressing*

\$13

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

HYC Chopped Salad

*House salad greens tossed with bacon, chopped apple, toasted chopped walnuts, dried cranberries, blue cheese and maple mustard dressing **12** Add chicken **14** Add shrimp **16***

Taco Bar

*Choice Of Chicken, Beef, Or Salmon. With Refried Beans , Cheese, Lettuce, Tomato, Onions,
Sour Cream & Salsa*

\$12

Add guacamole salad & jalapenos \$14

Grilled Salmon Filet

Topped with our sundried tomato BBQ sauce 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

\$24

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(market price)
Bean Medley
Collard Greens*

Starches

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

Private Party Dinner Menu

Entrees

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

Chicken Boursin

Chicken breast filled with boursin cheese, breaded and laced with black pepper brandy sauce
\$19

Seared Scallop Risotto

Over Corn risotto with tomato vinaigrette **\$24**

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.*

\$27

Stuffed Flounder

*Fresh fillet of flounder stuffed with lump crab and
topped with a red and white sauce*

\$26

Choose two sides

Vegetables

*Broccoli
Zucchini & Yellow Squash
Asparagus (market price)
Bean Medley
Collard Greens*

Starches

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

Private Party Hors d'oeuvres

Chilled Items (Trays of 100 pieces)

<i>Oysters Rockefeller</i>	\$170.00	<i>Finger Sandwiches</i>	\$95.00
<i>Deviled Eggs</i>	\$85.00	<i>Chilled Clams on ½ Shell</i>	\$120.00
<i>Spinach Artichoke Dip</i>	\$45.00	<i>Oysters on ½ Shell</i>	\$110.00
<i>Clams Casino</i>	\$150.00	<i>Chilled Cocktail Shrimp</i>	\$175.00
<i>Assorted Sushi</i>	market price	<i>Tomato Bruschetta</i>	\$80.00
<i>Caprese Kebabs</i>	\$110.00		

Additional options available, price may vary

Hot Items (Trays of 100 pieces/servings)

<i>HYC Crab Dip</i>	market price	<i>Scallops in Bacon</i>	\$200.00
<i>Virginia Ham Biscuits</i>	\$145.00	<i>Raspberry Brie Phyllo</i>	\$110.00
<i>Chicken Drumettes</i>	\$115.00	<i>Crab Spring Roll</i>	\$145.00
<i>Spanakopita</i>	\$175.00	<i>Mushroom Caps/Crab</i>	\$135.00
<i>Mini Crab Cakes</i>	\$215.00	<i>Chicken Tenders</i>	\$190.00
<i>Spinach Dip</i>	\$95.00	<i>Thai Vegetable Spring Roll</i>	\$135.00
<i>BBQ Bacon Wrapped Shrimp</i>	\$175.00	<i>Bacon Cheddar Wraps</i>	\$130.00
<i>Coconut Shrimp</i>	\$185.00	<i>Baked Brie</i>	\$85.00
<i>Fried Ravioli with Marinara</i>	\$150.00		

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>	\$25.00	\$40.00	\$80.00
<i>Domestic Cheese and Fruit</i>	\$50.00	\$100.00	\$150.00
<i>Imported Cheese and Fruit</i>	\$70.00	\$120.00	\$170.00
<i>Antipasto Tray</i>	\$60.00	\$110.00	\$160.00
<i>Poached Salmon Mirror</i>	\$ 6.00	<i>per person</i>	
<i>Tropical Fruit Display</i>	\$ 50.00	\$100.00	\$150.00
<i>Ahi Tuna Display</i>	<i>market price</i>		

Chef Attended Stations

(All stations include, breads, condiments and garnish)

<i>Caesar Salad Station</i>	<i>\$6.00 per person</i>
<i>Marinated London Broil</i>	<i>\$7.00 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>\$15.00 per person</i>
<i>Seafood Station</i>	<i>\$16.00 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

\$15.00 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

\$16.00

per person (seasonally adjusted)

Private Party Specialty Entrees & Buffets

HYC's Mixed Grill

*All served with appropriate condiments/sauce. Please choose any entrée \$25, Two entrees \$28
Three entrees \$32*

*Single Jumbo Lump Crabcake
Grilled Fillet of Salmon or Tuna
Chicken Marsala
Petit Filet Mignon
Pork Tenderloin
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

*Herb Crusted Roasted New York Strip Loin
Fried Catfish with Cajun Crawfish Sauce*

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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*