

## **Breakfast**

### Continental

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

\$7

### All American

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

\$14

### HYC

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

\$16

### 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.

**\$14**

### **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

**\$15**

### **Trio Salad, Chicken Salad or Tuna Salad**

Fruit, eggs, on greens

**\$12 add shrimp \$14**

### **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

**\$18**

### **Chicken Caesar Salad**

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

**\$14**

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

**\$14**

### **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, or Beef With Refried Beans , Cheese, Lettuce, Tomato, Onions,  
Sour Cream & Salsa **\$12**  
Add guacamole salad & jalapenos **\$14**

**Grilled Salmon Filet**

Topped with our Fiery Fruit Salsa served with our house salad  
**\$18**

**Chicken Alfredo**

Grilled Chicken Breast topped with Alfredo 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  
**\$18**

**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**

Over Bacon Corn risotto **\$24**

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

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

**\$26**

#### **Pan Seared Rockfish**

Sundried Tomato Cream Sauce

**\$22**

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

Cooked to perfection and topped with  
Merlot demi-glaze.

**\$27**

#### **Fried Flounder**

**\$16**

### **Choose two sides**

#### **Vegetables**

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

#### **Starches**

Twice Bake  
Rice Pilaf  
Mashed Potatoes  
Parsley & Butter Red Bliss

## Private Party Hors d'oeuvres

### Chilled Items

(Trays of 100 pieces)

Finger Sandwiches	\$95.00	Deviled Eggs	\$85.00
Chilled Clams on ½ Shell	\$120.00	Clams Casino	\$150.00
Chilled Cocktail Shrimp	\$175.00	Assorted Sushi	Market Price
Tomato Bruschetta	\$80.00	Caprese Kebabs	\$110.00

**Additional options available, price may vary**

### Hot Items

(Trays of 100 pieces/servings)

HYC Crab Dip	Market price	Scallops in Bacon	\$200.00
Virginia Ham Biscuits	\$145.00	Raspberry Brie Phyllo	\$110.00
Chicken Drumettes	\$115.00	Crab Spring Roll	\$145.00
Mushroom Caps/Crab	\$135.00	Mini Crab Cakes	\$215.00
Chicken Tenders	\$190.00	Spinach Dip	\$95.00
Thai Vegetable Spring Roll	\$135.00	BBQ Bacon Wrapped Shrimp	\$175.00
Bacon Cheddar Wraps	\$130.00	Baked Brie	\$85.00
Fried Ravioli with Marinara	\$150.00	Oysters Rockefeller	\$170.00
Oysters on ½ Shell	\$110.00		

### Trays & Displays

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

	Sm.	Med.	Lg.
Vegetable Crudités	\$25.00	\$40.00	\$80.00
Domestic Cheese and Fruit	\$50.00	\$100.00	\$150.00
Imported Cheese and Fruit	\$70.00	\$120.00	\$170.00
Antipasto Tray	\$60.00	\$110.00	\$160.00
Poached Salmon Mirror	\$6.00	per person	
Tropical Fruit Display	\$50.00	\$100.00	\$150.00
Ahi Tuna Display	Market price		

## **Chef Attended Stations**

(All stations include, breads, condiments and garnish)

Caesar Salad Station	\$6.00 per person
Marinated London Broil	\$9.00 per person
Roasted Beef Tenderloin	\$12.00 per person
Smithfield Country Ham	\$9.00 per person
Roasted Turkey Breast	\$8.00 per person
Italian Pasta Station	\$15.00 per person
Seafood Station	\$16.00 per person

### **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 Rockfish

Petit Filet Mignon

Pork Tenderloin

Roasted Chicken

### **HYC Buffet Dinners**

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

#### **Chesapeake Buffet.....\$28**

Grilled fresh Salmon Sliced slow roasted Prime Rib of Beef

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#### **Victoria Buffet.....\$26**

Flank Steak

Pan Seared Rockfish Sundried Tomato Cream Sauce

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#### **Bridge Street Buffet.....\$23**

Fried 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.

Fruit Cobbler w/Vanilla Ice Cream \$ 6.00

Cheesecake \$ 7.00

Key Lime Pie \$ 6.00

Homemade Bread Pudding w/ Bourbon Sauce \$ 5.00

### **Loveable Table**

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

\$ 8 per person