

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:

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

Stuffed Cantaloupe

Choice of chicken, tuna or shrimp salad.

\$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**

Salad Bar

Mega selections, dressings, grilled chicken breast, shrimp and rolls.

\$14

Grilled Salmon Filet

Topped with our mango salsa served with our house salad

\$18

Turkey Roulade

Stuffed with herb panko crumbs, roasted, sliced topped with herb white wine sauce.

\$14

Carolina Style Pork BBQ Platter

Served with our house salad

\$10

Fried Virginia Oyster Platter

A HYC favorite. Oysters fried till golden served with our house salad, french fries and coleslaw

\$14

Charleston Shrimp & Grits

\$15

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 cheesy 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
herb butter.

\$27

Fried Flounder

\$16

Seared Salmon Fillet

Seasoned, then topped with cowboy butter

\$24

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	Oysters on 1/2 Shell	\$115.00
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	\$110.00
Thai Vegetable Spring Roll	\$135.00	BBQ Bacon Wrapped Shrimp	\$175.00
Artichoke Hearts Parmesan	\$120.00	Baked Brie	\$85.00
Fried Ravioli with Marinara	\$150.00	Oysters Rockefeller	\$170.00
Clams Casino	\$125.00	Bacon Wrap Oyster	\$175.00

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
Rack of Lamb	\$15.00 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 Cheese Tortellini with Marinara &
Alfredo Sauces, Steamed Vegetables, 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

*

Bridge Street Buffet.....\$23

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.

\$ 9 per person