

# CATERING

Pricing is per person. All food is served family style.

Banquet Room food and beverage minimum:

Sunday- Thursday \$2000, Friday & Saturday \$3000

This is collected at the time of booking and is a NONREFUNDABLE deposit that will be applied to your event. There is no additional fee for use of our banquet room (3 hour maximum).

## STARTERS & SALADS

### CHARCUTERIE BOARD

Assorted Meats, Cheeses, Spreads, Nuts, Fruit, Crackers \$7 pp

### FRUIT & VEGGIE BOARD

Assorted Fruit, Assorted Seasonal Veggies, Hummus, Dressings \$4 pp

### SMOKED GOUDA CRAB DIP

Smoked Gouda, Lump Crab, Naan Flatbread \$5 pp

### KRABBY BITES

Fried Lump Crab Balls, Lemon Garlic Aioli \$6 pp

### MAC 'N' CHEESE EGGROLLS

Mac 'n' Cheese Stuffed Eggrolls, Chipotle Buttermilk Ranch \$4 pp

### PHILLY CHEESESTEAK EGGROLLS

Thinly Sliced Steak, Onion, Peppers, American Cheese, Sriracha Aioli \$5 pp

### BLACKENED FISH BITES

Blackened Ahi, Cajun Aioli \$6 pp

### JUMBO WINGS

Garlic & Parmesan, Old Bay Rub, Bbq, Teriyaki, Huli Huli, Buffalo, Bang Bang, Nashville Hot \$5 pp

### YROC SIGNATURE SALAD

Organic Spinach, Sun Dried Cranberries, Apples, Candied Walnuts, Onion, Feta Cheese, Raspberry Vinaigrette \$6 pp

### CAESAR

Chopped Romaine, Parmesan Cheese, Tomato, Onion, Croutons, Caesar Dressing \$5 pp

### WEDGE

Iceberg, Tomato, Onion, Blue Cheese Crumbles, Bacon, Blue Cheese Dressing \$5 pp

### GARDEN COBB

Organic Mixed Greens, Avocado, Bacon, Tomato, Onion, Egg, Jack Cheese, Blue Cheese Dressing \$6 pp

## SLIDERS

### CRAB CAKE

Lump Crab Cake, Lemon Garlic Aioli \$8 pp

### CHICKEN SALAD

Chicken, Almonds, Dried Cranberries, Onion, Celery \$6 pp

### ISLAND BURGER

Slider Patty, Bacon, Cheddar, Grilled Onion, 1000 Island \$6 pp

### MAINE LOBSTER ROLL

Chilled Lobster Meat, Lemon Aioli, Celery, Chives \$14 pp



## RAW & STEAMED SEAFOOD

### LOCAL OYSTERS

Local Oysters. Raw or Steamed \$28/Dozen

### SEAFOOD BOIL

choice of protein(s): king crab, snow crab, jumbo shrimp, crawfish, scallops, clams, mussels, andouille sausage. served with red potatoes, corn on cob, old bay, garlic butter MP

### SNOW CRAB

alaskan snow crab MP/lb

### JUMBO SHRIMP

jumbo shrimp, old bay, drawn butter, cocktail 20/lb

### CRAWFISH

crawfish, old bay, garlic butter 14/lb

### CLAMS

little neck clams, old bay, garlic butter 15/lb

### MUSSELS

pei local mussels, old bay, garlic butter 14/lb

## TACO BAR \$20 PP

### CHIPS, SALSA, GUACAMOLE & QUESO

### CHOOSE UP TO 3:

### FAMOUS MAHI TACOS

Blackened Mahi, Jack Cheese, Diced Tomato, Green Onion, Shredded Cabbage, Lime Crema

### SHRIMP TACOS

Grilled Shrimp, Jack Cheese, Guacamole, Diced Tomato, Green Onion, Shredded Cabbage, Cilantro, Lime Crema

### HAWAIIAN CHICKEN

Huli Huli Marinated Chicken, Jack Cheese, Mango Salsa, Shredded Lettuce, Cilantro, Huli Huli Sauce

### CARNE ASADA

Carne Asada, Jack Cheese, Diced Onion, Cilantro, Smoked Chipotle Salsa

### ACHIOTE CHICKEN

Achiote Chicken, Jack Cheese, Shredded Lettuce, Pico de Gallo, Lime Crema

### SIDES \$3 PP

Mashed Potatoes, Collard Greens, Mac 'N' Cheese, Smoked Gouda Grits, Seasonal Veggies, Cole Slaw, Jasmine Rice

### DESSERTS \$42 PER 1/2 DOZEN

Individual Desserts: Key Lime Pie, NY Cheesecake, Chocolate Trilogy Cake, Red Velvet, Peanut Butter Cake

Custom Cakes and Dessert Available

## PORTSIDE PACKAGE \$50 PP

### STARTERS(2) ►►►

#### OYSTER YROC'EFELLER

Half Dozen Chesapeake Bay Oysters Stuffed And Broiled with Applewood Smoked Bacon, Parmesan Cheese And Baby Spinach

#### CHARCUTERIE BOARD

Assorted Meats, Cheeses, Spreads, Nuts, Fruit, Crackers

#### FRUIT & VEGGIE BOARD

Assorted Fruit, Assorted Seasonal Veggies, Hummus, Dressings

#### SMOKED GOUDA CRAB DIP

Smoked Gouda, Lump Crab, Naan Flatbread

#### CRAB BITES

Fried Lumb Crab Balls, Lemon Garlic Aioli

#### MAC 'N' CHEESE EGGROLLS

Mac 'n' Cheese Stuffed Eggrolls, Chipotle Buttermilk Ranch

#### BLACKENED FISH BITES

Blackened Ahi, Cajun Aioli

#### HAWAIIAN STYLE AHI POKE

Sashimi Grade Ahi, Soy Sauce, Sesame Oil, Green Onion, Tortilla Chips

### SALADS(1) ►►►

#### HOUSE SALAD

Organic Mixed Greens, Jack Cheese, Tomato, Onion, Croutons

#### CAESAR

Chopped Romaine, Parmesan Cheese, Tomato, Onion, Croutons

### YROC CRAFT CREATIONS(2) ►►►

#### GRILLED TRI-TIP

Grilled Seven Hills Tri-Tip, Chimichurri

#### STUFFED FLOUNDER

Wild Caught Flounder, Jumbo Lump Crab Meat, Sautéed Veggies, Lemon

#### JUMBO LUMP CRAB CAKES

Pan Seared Jumbo Lump Crab Cakes, Lemon Garlic Aioli

#### BACON WRAPPED SCALLOPS

Fresh Jumbo Scallops, Thick Cut Bacon, Balsamic Glaze

#### CREAMY CAJUN CHICKEN PENNE

Penne Pasta, Creamy Cajun Sauce, Blackened Chicken

#### VEGGIE LASAGNA

Hand Made Pasta, Fresh Vegetable Medley, Cream Cheese, Marinara Sauce

### SIDES(2)

Mashed Potatoes, Collard Greens, Smoked Gouda Grits, Seasonal Veggies, Cole Slaw, Jasmine Rice, Mac 'N' Cheese

## BAR PACKAGES

### OPEN BAR ►►►

#### PREMIUM LIQUOR

\$35 pp

#### CALL LIQUORS

\$30 pp

#### BEER & WINE

\$25 pp

### CASH BAR ►►►

**\$50 PER HOUR BARTENDER FEE FOR CASH BAR**

## YACHT HAVEN PACKAGE \$70 PP

### STARTERS(3) ►►►

#### OYSTER YROC'EFELLER

Half Dozen Chesapeake Bay Oysters Stuffed And Broiled with Applewood Smoked Bacon, Parmesan Cheese And Baby Spinach

#### CHARCUTERIE BOARD

Assorted Meats, Cheeses, Spreads, Nuts, Fruit, Crackers

#### FRUIT & VEGGIE BOARD

Assorted Fruit, Assorted Seasonal Veggies, Hummus, Dressings

#### LOCAL OYSTERS

Raw or Steamed

#### SMOKED GOUDA CRAB DIP

Smoked Gouda, Lump Crab, Naan Flatbread

#### CRAB BITES

Fried Lumb Crab Balls, Lemon Garlic Aioli

#### BANGIN' SHRIMP

Crispy Fried Shrimp, Bang Bang Sauce

#### JUMBO SHRIMP

Jumbo Shrimp, Old Bay, Drawn Butter, Cocktail

#### SESAME CRUSTED AHI

Seared Rare Sushi Grade Ahi, Three Sum Sauce

#### SALMON TARTARE

Salmon, Cucumber, Avocado, Onion, Jalapeno, Cilantro, Ponzu Sauce, Hawaiian Sea Salt, Fried Garlic, Tortilla Chips

### SALADS(1) ►►►

#### YROC SIGNATURE SALAD

Organic Spinach, Sun Dried Cranberries, Apples, Candied Walnuts, Onion, Feta Cheese, Raspberry Vinaigrette

#### CAESAR

Chopped Romaine, Parmesan Cheese, Tomato, Onion, Croutons

#### HOUSE SALAD

Organic Mixed Greens, Jack Cheese, Tomato, Onion, Croutons

### YROC CRAFT CREATIONS(2) ►►►

#### HERB CRUSTED PRIME RIB

Slow Roasted Prime Rib, Au Jus

#### BRAIDED SALMON

Wild Caught Alaskan Salmon, Lemon Garlic Butter Wine Sauce Topped With Shrimp & Jumbo Lump Crab

#### TUSCAN STUFFED CHICKEN

Free Range Chicken Breast, Sun-Dried Tomato, Spinach, Artichoke Hearts, Cream Cheese

#### SEAFOOD BOIL

Snow Crab Legs, Wild Shrimp, Andouille Sausage, Red Potatoes, Fresh Corn on Cob, Old Bay, Garlic Butter

#### BACON WRAPPED SCALLOPS

Fresh Jumbo Scallops, Thick Cut Bacon, Balsamic Glaze

#### JUMBO LUMP CRAB CAKES

Pan Seared Jumbo Lump Crab Cakes, Lemon Garlic Aioli

### SIDES(2) ►►►

Mashed Potatoes, Collard Greens, Smoked Gouda Grits, Seasonal Veggies, Cole Slaw, Jasmine Rice, Mac 'N' Cheese