

# BANQUET ROOM & 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 final bill. There is no additional rental fee when catering (3 hour maximum). Banquet Room is also available for renting without catering.

## 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 Lumb 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



## 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**

**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

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

## 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**

**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 Lumb 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

YACHT HAVEN PACKAGE \$70 PP

STARTERS(3) ▶▶▶

SHE CRAB SOUP

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

PHILLY CHEESESTEAK EGGROLLS  
steak, onion, peppers, american cheese, sriracha 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

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 Lumb Crab Cakes, Lemon Garlic Aioli

SIDES(2) ▶▶▶  
Mashed Potatoes, Collard Greens, Smoked Gouda Grits, Seasonal  
Veggies, Cole Slaw, Jasmine Rice, Mac 'N' Cheese