

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 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

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

BLACKENED FISH BITES

Fresh Catch Of The Day, Cajun Aioli \$6 pp

JUMBO WINGS

Traditional or Bonless. See Full Menu For Sauces. \$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

SIDES \$3 PP

Cole Slaw, Collard Greens, Garlic Roasted Veggies, Mac 'N' Cheese, Mashed Potatoes, Mexcali Street Corn, Roasted Asparagus, Smoked Gouda Grits



RAW & STEAMED SEAFOOD

LOCAL OYSTERS

Local Oysters. Raw or Steamed MP

SEAFOOD BOIL

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

ALASKAN SNOW CRAB

MP/lb

MAINE LOBSTER

MP/lb

NC JUMBO SHRIMP

20/lb

LITTLE NECK CLAMS

15/lb

PEI MUSSELS

14/lb

TACO BAR \$20 PP

CHIPS, SALSA, GUACAMOLE & QUESO

PROTEINS (2)

BLACKENED MAHI

LATIN SHRIMP

CARNE ASADA

HAWAIIAN CHICKEN

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

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

CHARCUTERIE BOARD

FRUIT & VEGGIE BOARD

SMOKED GOUDA CRAB DIP

CRAB BITES

MOZZARELLA PILINGS

MAC 'N' CHEESE EGGROLLS

BLACKENED FISH BITES

HAWAIIAN STYLE AHI POKE

SALADS (1)

HOUSE SALAD

CAESAR

YROC CRAFT CREATIONS (2)

BASEBALL STEAK

STUFFED FLOUNDER

GUMBO

JUMBO LUMP CRAB CAKES

HULI HULI CHICKEN

CREAMY CAJUN CHICKEN PENNE

PESTO TORTELLINI

CHOICE OF TWO SIDES

YACHT HAVEN PACKAGE \$70 PP

STARTERS (3)

SHE CRAB SOUP

RAW BIG ISLAND OYSTERS

OYSTER YROC'EFELLER

CHARCUTERIE BOARD

FRUIT & VEGGIE BOARD

SMOKED GOUDA CRAB DIP

CRAB BITES

PHILLY CHEESESTEAK EGGROLLS

BANGIN SHRIMP

NC JUMBO SHRIMP

SESAME CRUSTED AHI

TEQUILA LIME SHRIMP & CLAMS

SALADS (1)

YROC SIGNATURE SALAD

GREEK SALAD

CAESAR

HOUSE SALAD

YROC CRAFT CREATIONS (2)

HERB CRUSTED PRIME RIB

FLAME GRILLED RIBEYE

SEAFOOD BOIL

WILD CAUGHT HALIBUT

BRAIDED SALMON

BACON WRAPPED SCALLOPS

JUMBO LUMP CRAB CAKES

TUSCAN STUFFED CHICKEN

JAMAICAN JERK HALF CHICKEN

VEGGIE LASAGNA

CHOICE OF TWO SIDES