



## EVENT CATERING MENU

### **HOT HORS D'OEUVRES**

*25 pieces per order*

#### **Stuffed Mushrooms**

baked with Sausage or Crab  
\$50

#### **Potato Crouquettes**

Bacon, Scallion, Cheddar  
Cheese, Sour Cream \$50

#### **Potato Cakes**

With Applesauce and Sour  
Cream \$50

#### **Buffalo Wings**

Mild, BBQ, Thai Chili,  
Commodore Dry Rub \$35

#### **Mini Quiche**

Assorted Mini Quiche \$50

#### **Veggie Spring Rolls**

With Red, Yellow or Green  
Cocktail Sauce and Lemon  
\$65

#### **Chicken Fingers**

Breaded and served with  
BBQ, Ranch or Ketchup \$50

#### **Lamp Lollipops**

Marinated with Dijon  
Vinaigrette \$85

#### **Salmon Lollipops**

With Lemon Herb Vinaigrette  
and a Cucumber Salad \$85

#### **Water Chestnuts**

Bacon wrapped and  
Barbecued \$50

#### **Crab Cakes**

Lightly breaded and served  
with lemon aioli \$75

#### **Stuffed Peppers**

Sausage stuffed Banana  
Peppers \$65

#### **Beef Satay**

With Teriyaki and Scallions  
\$65

#### **Chicken Satay**

With Pineapple Salsa and  
Cilantro \$55

#### **Veggie Spring Rolls**

With Sweet Thai Chili \$55

#### **Meatballs**

Thai, Swedish or Italian \$50

#### **Arancini**

with Lemon Risotto and Aioli  
\$50

#### **Barbecue Sliders**

Chicken, Beef or Pork \$70

#### **Sea Scallops**

Bacon wrapped with Lemon  
Rosemary Vinaigrette \$75

#### **Pot Stickers**

Served with Teriyaki and  
Sweet Thai Chili \$50

#### **Beef Empanadas**

Goat Cheese, Scallions,  
Roasted Red Pepper Crema  
\$60

### **COLD HORS D'OEUVRES**

*25 pieces per order*

#### **Shrimp Cocktail**

With Red, Yellow or Green  
Cocktail Sauce and Lemon  
\$65

#### **Crab Stuffed Avocado**

Lemon Aioli and Cilantro  
\$100

#### **Caprese Skewers**

Grape Tomato, Cilengini,  
Basil, Balsamic  
Reduction \$50

#### **Crab Salad Canape**

on Cucumber \$55

#### **Smoked Salmon**

Rye Toast, Cucumber, Dill  
Crème Fraiche \$75

#### **Bruschetta**

Tomato, Onion, Basil,  
Parmesan, Balsamic  
Reduction \$35

#### **Cheese Crostini**

Goat Cheese and  
Caramelized Onion \$50

#### **Gazpacho Shooters**

with Heirloom Tomatoes \$75

## HORS D'OEUVRE PLATTERS

### Cheese Board

Import and Domestic  
Cheeses with Crackers

\$8.00 per person

Add Charcuterie

\$2.00 per person

### Vegetable Crudite

Garden Veggies and  
Buttermilk Ranch Dressing

\$5.00 per person

### Grilled Vegetables

Grilled Zucchini, Squash,  
Roasted Red Pepper,  
Asparagus and Portobello  
Mushrooms

\$6.00 per person

### Hummus Platter

Roasted Garlic Hummus,  
Toasted Pita, Olive  
Tapenade, Roasted Red  
Peppers \$6.00 per person

### Baked Brie

Puff Pastry baked French  
Brie and Crackers

\$85 full wheel

### Fresh Fruit

Fresh Fruit Display with  
Yogurt Dipping Sauce

\$5.00 per person

### Smoked Salmon

Chilled Salmon Side with  
Capers, Egg, Red Onion and  
Dill Cream Cheese with  
Bagels \$120 per side

### Chilled Tenderloin

Sliced Beef Tenderloin,  
Toasted Baguette and  
Horseradish Cream

\$8.00 per person

### Assorted Flatbread Pizzas

\$5.00 per person

## DINNER BUFFET SELECTIONS

*Buffets include Mixed Greens Salad and Baked Dinner Rolls*

### Deluxe Buffet

Choice of One Entrée and Two Sides \$20 per person

### Supreme Buffet

Choice of Two Entrees and Three Sides \$26 per person

\*An additional charge of \$5 per person for these selected items

\*\*An additional charge of \$7 per person for these selected items

Roast Beef

Prime Rib\*\*

Pot Roast

Beef Tenderloin\*\*

Meatloaf

Beef Short Ribs\*\*

Beef Stroganoff

Beef Bourgeoisine

St. Louis Style Ribs

Stuffed Pork Loin

Grilled Pork Chops

Honey Baked Ham

Chicken Paprikash

Qtrd. Rosemary Chicken

Romano Chicken

Chicken Picatta

Bruschetta Chicken

Barbecued Chicken

Seared Salmon\*

Atlantic Cod

Seared Sea Scallops\*\*

## SIDE SELECTIONS

Spanish Rice

White Rice

Coconut Rice

Rice Pilaf

Dauphinoise Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Mashed Potatoes

Sweet Potatoes

Roasted Redskins

Potato Salad

Green Beans

Asparagus

Broccoli

Cauliflower

Vegetable Medley

Sweet Corn

Coleslaw

Pasta Salad

Macaroni Salad

Fruit Salad

Mac and Cheese

Penne w/Marinara

Penne w/Alfredo

## PASTA BUFFET

Accompanied with House or Caesar Salad and Bread

Choice of Two Pastas and One Vegetable

\$15 per person \*Add \$2 per person

Penne with Alfredo

Penne with Chicken Alfredo\*

Spaghetti with Beef Bolognese\*

Spaghetti with Meatballs\*

Spaghetti with Pork Bolognese\*

Spaghetti with Italian Sausage\*

Beef Lasagna\*

White Lasagna with Mushrooms

Vegetable Lasagna

Baked Pasta

Cheese Ravioli with Marinara

Cheese Ravioli with Bolognese\*

Spaghetti Carbonara

Penne Primavera with Marinara

Primavera with Pesto

Macaroni and Cheese

## TACO BAR AND BUFFET

Accompanied with 7" Flour Tortillas and Chips & Salsa  
One Protein \$12 / Two Proteins \$15 / Three Proteins \$18  
\*Add \$2 per person

Ground Beef	Barbacoa	Grilled Chicken
Pulled Chicken	Shrimp*	Carnitas
Chorizo	Fish	Carne Asada*
Refried Black Beans		Duck Chorizo*

Sides: Shredded Lettuce, Tomato, Shredded Cheese, Black Olives, Jalapenos, Pico de Gallo, Scallions, Sour Cream

## CONTINENTAL BREAKFAST BUFFET

\$12 per person

Assorted Danish	Assorted Bagels with
Mixed Fruit	Cream Cheese
Coffee and Juice	

## BREAKFAST BUFFET

Includes Regular and Decaf Coffee

\$15 per person

Scrambled Eggs OR Eggs Benedict  
Pancakes OR French Toast  
Sausage Links OR Patties  
Bacon  
Hash Brown Potatoes  
Fruit Salad Bowl

## BRUNCH BUFFET

Breakfast Buffet PLUS Two Entrée Buffet Selections  
AND Two Sides

Accompanied with Coffee and Juice  
and Mixed Greens House Salad

\$25 per person (30 person minimum)

## DELI BUFFET

Cold Deli Buffet includes your choice of three deli meats and two side dishes, brioche rolls, sliced cheeses, tomato, onion, lettuce and condiments

\$15 per person

Turkey Breast	
Roast Beef	Mixed Greens
Chicken Salad	Macaroni Salad
Tuna Salad	Potato Chips
Bavarian Ham	Pasta Salad
Corned Beef	Broccoli Salad
Salami	Coleslaw
Pepperoni	

## PICNIC GRILL

Picnic Grill Options are Prepared to Order  
on our outdoor Patio Grill

### Deluxe EYC Picnic Grill

Choice of Two Proteins and Two Sides  
\$15 per person

### Supreme EYC Picnic Grill

Choice of Three Proteins and Three Sides  
\$20 per person

Angus Burger  
Turkey Burger  
Veggie Burger  
Pulled Pork  
Chicken Breast  
Pulled Chicken  
Beef Brisket  
Beef Hotdog  
Italian Sausage  
Bratwurst

Kielbasa  
Potato Salad  
Macaroni Salad  
Pasta Salad  
Broccoli Salad  
Corn on the Cob  
Coleslaw  
Baked Beans  
Potato Chips

## PLEASE NOTE

All charges must be billed to the members account for any party. If a payment is made, it will be posted to the members account. Any event over 50 guests require Board of Trustees' approval. Plan accordingly, as Trustees meet once a month.

We will be happy to work with you on other food selections and arrangements as you desire, but deviations from the standard catering menu will be priced accordingly.

### ROOM CHARGE

There will be a \$5 per person room charge for all parties. This charge covers set-up, tear-down and clean up costs for all events held at Edgewater Yacht Club.

### TAX & GRATUITY

All menu and beverage selections are subject to Ohio Sales Tax of 8.0% of the total bill. All menu and beverage selections are subject to a gratuity of 15% of the total bill.

### NUMBER OF ATTENDEES

Members who are the contact person for functions at Edgewater Yacht Club should contact the office at least 72 hours prior to the function with a guaranteed number of attendees.

We will be prepared to service up to 5% over your guarantee. In the event that you fall below your guaranteed number, you will be charged for the number you provided us. In the event that you exceed your guarantee, you will be charged for the exact number served.