



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

Final menu selections and number of guests must be confirmed 72 hours before the event.

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	Kielbasa
Turkey Burger	Potato Salad
Veggie Burger	Macaroni Salad
Pulled Pork	Pasta Salad
Chicken Breast	Broccoli Salad
Pulled Chicken	Corn on the Cob
Beef Brisket	Coleslaw
Beef Hotdog	Baked Beans
Italian Sausage	Potato Chips
Bratwurst	

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 20% 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.