

Montauk Yacht Club Resort & Marina Menus



Breakfast Buffets

Lighthouse

Fresh Baked Danish, Muffins & Bagels
Sliced Fresh Seasonal Fruits & Berries
Vanilla French Toast
Fresh Scrambled Eggs
Apple Smoked Bacon, Organic Ham & Sausage
Herbed Hash Browns
Preserves, Butter & Cream Cheese
Fresh Squeezed Orange & Grapefruit Juice
Freshly Brewed Regular and Decaffeinated Coffee
Specialty Teas

\$22.00pp

Enhanced

Fresh Scrambled Eggs
Apple Smoked Bacon
Fresh Baked Danish, Muffins & Croissants
Fresh Seasonal Fruits & Berries
Jams, Jellies & Cream Cheese & Butter
Fresh Squeezed Orange & Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee
Specialty Teas

\$19.00pp

New York

Bagels, Cream Cheese & Smoked Salmon
Fresh Baked Danish, Muffins & Croissants
Fresh Seasonal Fruit & Yogurts
Fresh Squeezed Orange & Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee
Specialty Teas

\$19.00pp

On The Go

Breakfast Sandwiches
-Organic Ham, Cheese & Scrambled Eggs On Brioche Roll
-Apple Smoke Bacon & Scrambled Eggs On Croissants
Fresh Baked Danish, Muffins & Croissants
Freshly Brewed Coffee, Decaffeinated Coffee
Specialty Teas

\$19.00pp

Continental

Fresh Baked Danish, Muffins & Croissants
Fresh Seasonal Fruits & Berries
Jams, Jellies & Cream Cheese & Butter
Fresh Squeezed Orange & Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee
Specialty Teas

\$15.00pp

Boxed Breakfast

Juice, Whole Fruit, Granola Bar,
New York bagels with Cream Cheese
Fresh Brewed Coffee To Go

\$8.00pp

25 person minimum required for all buffets

All menu prices are subject to a taxable 20% service charge and 8.625% NY State and Suffolk County Sales Tax

Prices are subject to change without notice

Breakfast Additions

Omelet Station	\$4.00 add'l per guest
Omelet Station Require a Chef Attendant Fee of \$150.00 per 40 guests	
Breakfast Cereals	\$2.00 add'l per guest
Stone Ground Oatmeal	\$2.00 add'l per guest
Eggs Benedict	\$3.00 add'l per guest
Eggs Florentine	\$3.00 add'l per guest
Crab Cake & Poached Eggs	\$8.00 add'l per guest
Grilled Filet Mignon	\$10.00 add'l per guest
Breakfast Burrito With Scrambled Eggs, Roasted Peppers & Monterey Jack Cheese	\$4.00 add'l per guest
Homemade Chicken Or Roast Beef Hash	\$ 3.00 add'l per guest
Homemade Cheddar Cheese Biscuits & Sausage Gravy	\$3.00 add'l per guest

Enhancements

Regular / Decaf Coffee and Tea	\$46 per gallon
Assorted Soda	\$2.50 Each
Bottled Water	\$2.50 Each
Sparkling Water	\$3.50 Each
Energy Drinks	\$3.00 Each
Individual Starbucks Iced Coffee	\$5.00 Each
Assorted Fruit Yogurts	\$3.00 per each
Assorted Cookies	\$3.00 per person
Chocolate Brownies & Blondies	\$3.00 per person
Sliced Fresh Fruit Display	\$4.00 per person
Whole Fresh Fruit	\$3.00 per person
Organic Granola Bars	\$28.00 per dozen
Assorted Specialty Candy Bars	\$2.00 per person
Individual Bagged Chips, Popcorn, Pretzels	\$2.00 person

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Boxed Lunches

(Includes Fresh Fruit, Brownies, Chips & Water)

\$22.00

Grilled Vegetables on Focaccia

Balsamic Dressing

Italian Combo

Salami, Ham, Provolone, Sweet Peppers, Onions, Italian Dressing

Fresh Roast Turkey Breast

Stacked with Muenster Cheese, Ripe Tomatoes, Lettuce, Cranberry Mayonnaise on Sourdough Bread

Grilled Breast of Chicken Club

Apple Wood Smoked Bacon, Vine Ripe Tomatoes, Arugula, Avocado and Basil Mayonnaise on Seven Grain Bread

Smoked Organic Ham

Swiss Cheese, Lettuce & Tomato, Dijon Mustard on Deli Rye Bread

Fresh Roast Beef

Cheddar Cheese, Lettuce, Tomato, Dijon Mustard on Seven Grain Bread

Tuna Or Chicken Salad

Vineripe Tomatoes, Organic Greens On Seven Grain Bread

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Lunch Buffets

Tuscan

Minestrone Soup

Caesar Salad

Antipasto Display

\$42.00

Vine Ripe Tomatoes, Fresh Mozzarella & Basil Salad

Roasted Red Potatoes In Chianti Vinegar

Seared Eggplant & Zucchini With Basil & Parsley

Chicken Parmesan

Freshly Caught Local Fish Fillets With Fennel, Oranges & Extra Virgin Olive Oil

Cannolis

Tiramisu

Montauk

White Clam Chowder

Organic Local Greens, Apple Cider Vinaigrette

Vine Ripe Tomatoes & Cucumbers

Grilled Local Vegetables

\$48.00

Roasted Fingerling Potatoes

Seared Local Caught Fish Fillets With Corn, Tomatoes & Basil

Roasted Mussels With Lemon Zest, Tomatoes & Fennel

Whole Roasted Marinated Chicken With Roasted Potatoes & Fresh Herbs

Berry Tarts

Key Lime Pie

Lakeside Cookout

Organic Chicken Breasts, Homemade Burgers, All Beef Hot Dogs

Cole Slaw, Cucumber & Chick Bean Salad

Baked Beans

\$35.00

Red Bliss Potato Salad, Brioche Rolls

Chilled Watermelon Wedges, Pecan Pie

Grill Action Station With Chef Attendant—\$150.00 per 75 people

Yacht Club Deli

Fresh Roasted Turkey, Roast Sirloin, Organic Ham, Chicken Salad

Cheddar Cheese, Monterey Jack, Swiss Cheese

Grilled Vegetable & Quinoa Salad, Tomato & Cucumber Salad, Red Bliss Potato Salad,

\$29.00

Sourdough, Rye & Seven Grain Breads

Assorted Cookies, Brownies & Blondie's

Add Tuna Salad—\$3.00

All Buffets Include: Appropriate Condiments, Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee, Specialty Tea, Iced Tea

25 person minimum required for all buffets
Please add an additional buffet surcharge of \$250 for groups less than 25

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Lunch Buffets

The Smokehouse

Pasta Salad With Roasted Vegetables
Spring Greens Salad
Macaroni & Cheese **\$30.00**
Steamed Green Beans With Brown Butter & Almonds
Beef Brisket
Pulled Pork With Homemade BBQ Sauce
BBQ Chicken
Key Lime Pie
Strawberry Shortcake

Down Home

Iceberg Salad
Pasta Salad
Mashed Potatoes, Gravy **\$25.00**
Macaroni & Cheese
Braised Collard Greens
Pan Fried Chicken
Home Made Meatloaf
Broiled Local Catch In A Lemon Butter Sauce
Homemade Apple Pie

California Healthy

Chickpea Salad—Tomato, Cucumber, Caramelized Red Onions
Spring Greens Salad
Brown Rice Pilaf **\$30.00**
Steamed Local Vegetables, Olive Oil
Grilled Organic Chicken Breast With Tomato, Kalamata & Feta Relish
Steamed Roulades Of Fresh Local Catch Filled With Fennel, Caramelized Onion
Herb Marinated Skirt Steak With Portobello Mushrooms, Beef Jus
Seasonal Fruit Display

Salad Dressing Options:

Ranch, Blue Cheese, Thousand Island, French, Golden Italian, Honey Mustard, Caesar, Balsamic

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Soup, Salad & Sandwich

\$30 Per Person

Soups

(Select Two)

New England Clam Chowder
Fresh Corn Chowder
Old Fashion Chicken Noodle
Split Pea With Smoked Ham
Cauliflower & Brie with truffle
Turkey Chili
Broccoli Cheese
Tuscan—White Bean with Basil Pesto

Salads

(Select Three)

Caesar
Chopped Iceberg With Feta Cheese & Vegetables
Thai Beef Salad With Peanut Dressing
Cheese Tortellini With Pesto & Italian Greens
Spinach With Bacon, Sweet & Sour Vinaigrette
Sliced Vine ripe Tomatoes With Cucumbers & Mozzarella
Miso Glazed Salmon With Asian Greens & Sprouts
Fried Chicken Salad With Buttermilk Dressing
Cobb Salad

Sandwiches

(Select Two)

Organic Smoked Ham & Muenster On Rye Bread
Chicken Avocado BLT on Texas Toast
Chicken & Apple Salad On Seven Grain Bread
Italian Ham, Salami & Provolone On Hoagie Roll
Tuna Salad On Sourdough Bread
Bacon, Lettuce & Tomato On Brioche Roll
Grilled Vegetables On Focaccia
Roast Beef & Muenster On Rye Bread

Dessert

(Select One)

Brownies, Blondie's and Cookies
Key Lime Pie
Fresh Seasonal Fruit With Toasted Coconut

Plated Lunch

\$32.00 Per Person

Starters

(Select One)

- Clam Chowder
- Italian Wedding
- Iceberg Wedge—Bacon , Cherry Tomato, Blue Cheese Crumble
- Classic Caesar
- Harvest Salad—Goat Cheese, Cherry Tomato, Artichoke
- Caprese Salad—Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction
- Crab Cakes (2)—Spicy Remoulade Sauce
- Traditional Shrimp Cocktail (3) - Lemon, Cocktail Sauce

Entrees

(Select Two)

Cold

- Grilled Shrimp Caesar Salad
- Chicken Caesar Wrap
- Buffalo Chicken Wrap
- Chicken BLT On Texas Toast
- Grilled Vegetables On Focaccia With Balsamic Vinaigrette
- Turkey Club
- Lobster Roll

Served With Fries & A Pickle

Hot

- Pasta Primavera
- Penne Pasta—Slow Cooked Chicken, Mushrooms, Tarragon & White Wine
- Lobster Ravioli
- Eggplant Parmesan
- Tuscan Chicken—Marinated In Sage, Rosemary and Garlic, Peperanata Sauce
- Skirt Steak—Mushroom Demi Glaze
- Local Catch—Lemon Caper Buerre Blanc
- Cheeseburger (Cooked Medium Well) - Served With Fries

Dessert

(Select One)

- Key Lime Cheesecake
- Chocolate Decadence Cake
- Limoncello Cake

If You Would Like A Choice Of Two Starters A \$3 Per Person Surcharge Will Apply

If You Would Like A Choice Of Three Entrees A \$6 Per Person Surcharge Will Apply

Dinner Buffets

Lake Montauk Beach Party

Organic Greens—Herb Vinaigrette Dressing
Yukon Gold Potato Salad
Sweet & Sour Cole Slaw
Vine Ripe Tomatoes, Fresh Mozzarella, Basil & Extra Virgin Olive Oil
Grilled Local Vegetables **\$62.00**
Twice Baked Red Bliss Potatoes With Bacon, Sour Cream & Vermont Cheddar
Grilled Organic Chicken Breast
Grilled Skirt Steak
Grilled Freshly Caught Fish Of The Day
Deep Dish Apple Pie
Strawberries & Whipped Cream

Lakeside Cookout

Organic Chicken Breasts, Homemade Burgers, All Beef Hot Dogs
Cole Slaw
Cucumber & Chick Bean Salad
Red Bliss Potato Salad **\$36.00**
Baked Beans
Brioche Rolls
Chilled Watermelon Wedges, Chocolate Chip Cookies

Grill Action Station With Chef Attendant—\$150.00 per 75 people

Italian Buffet

Minestrone Soup
Caprese Salad
Caesar Salad
Assortment of Bruschetta
Antipasto Platter—Imported Salumi, Cheeses, Roasted Vegetables
Cous Cous Pilaf
Garlic Roasted Cauliflower **\$34.00**
Penne ala Checha
(Penne Tossed with Fresh Mozzarella, Grape Tomatoes, Basil and Garlic)
Chicken Saltimbocca
(Organic Chicken Breast Layered with Prosciutto, Sage, Parmigiano Reggiano with a Rich Tomato Sauce)
Beef Bourguignon
(Beef Top Round Slowly Braised In Burgundy Wine, Button Mushroom, Aromatics)
Cheesecake
Chocolate Chip Cannolis

25 person minimum required for all buffets

All Buffets Include: Appropriate Condiments, Rolls & Butter,
Freshly Brewed Regular & Decaffeinated Coffee, Specialty Tea, Iced Tea

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Dinner Buffets

Lobster Bake

New England Clam Chowder
Summer Green Salad
Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil & Herb Vinaigrette
Local Corn On The Cob
Steamed Red Bliss Potatoes
Steamed 1 1/4 Lobsters
Grilled Organic Chicken Breast
Grilled Sirloin, Mushroom Demi Glaze
Strawberry Shortcake

\$95.00

Required Chef Attendant Fee \$150.00 per 75 people

Clam Bake

Manhattan Clam Chowder
Mixed Green Salad
Macaroni Salad
Peel & Eat Shrimp (Cold)
Local Corn On The Cob
Steamed Red Bliss Potatoes
Steamed Clams
Grilled Organic Chicken Breast
Paella
(Assortment of Mussels, Shrimp, Chorizo Roasted with Short Grain Spanish Rice in a Spicy Tomato Saffron Sauce)
Fresh Fruits, Cream Cheese Dipping Sauce
Limoncello Cake

\$85.00

Add Lobster—\$40.00

Smokehouse BBQ

Chopped Iceberg Salad
Old Fashion Cole Slaw
Pasta Salad
Vine Ripe Tomatoes & Cucumbers, Sweet & Sour Vinaigrette
Local Corn On The Cob
Grilled Local Herbed Vegetables
Twice Baked Red Bliss Potatoes With Bacon, Sour Cream & Vermont Cheddar
Free Range Berkshire Farms BBQ Spare Ribs
Grilled Fresh Kielbasa Sausage
Grilled Organic Marinated Chicken
Wedges Of Watermelon
Blueberry Pie
Chocolate Cake

\$60.00

Caribbean

Mixed Green Salad With Mango—Citrus Vinaigrette Dressing ??
Caribbean Sweet Potato Salad
Fried Plantains With Jalapeño Salsa
Coconut Scented Jasmine Rice
Carrot, Zucchini, Squash Medley
Jamaican Jerk Chicken
Grilled Spiced Mahi with Tropical Fruit Salsa
Roasted Garlic Pork Tenderloin
Key Lime Tarts
Tropical Fruit Display With Toasted Coconut

\$40.00

Salad Dressing Options:

Ranch, Blue Cheese, Thousand Island, French, Golden Italian, Honey Mustard, Caesar, Balsamic

Plated Dinner

\$48 per person

Starter

(Select One)

New England Clam Chowder

Saffron and Wild Mushroom Risotto

Baby Spinach Salad, Dolce Gorgonzola, Spiced Pecans, Port Poached Asian Pear
Warm Bacon Vinaigrette

Caesar Salad

Iceberg Wedge, Apple Smoke Bacon, Blue Cheese & Apple Cider Vinaigrette

Chopped Salad Of Organic Greens, Feta Cheese, Tomatoes, Cucumbers & Fresh Corn

Summer Tomatoes, Fresh Mozzarella, Basil & Organic Greens

Roasted Beets, Goat Cheese, Arugula & Balsamic

Entrees

(Select Two)

Tuscan Chicken

Organic Breast Marinated in Sage, Rosemary and Garlic.

Peperanata Sauce with Baby New Potato and Baby Arugala Salad

Herb Crusted Roast Salmon

Roasted Lemon Risotto, Grilled Asparagus, Mint Pesto

Fresh Catch

Sauté of Spinach, Brown Rice Pilaf, Blood Orange Vinaigrette

Penne Rigate

Braised Chicken Breast, Crimini Mushrooms, Tarragon White Wine

Grilled Hanger Steak

Salsa Verde, Roasted Vegetables, Rosemary and Sage Potatoes

Slow Cooked Organic Short Ribs Of Beef

Red Wine Sauce

Roasted Vegetables & Potato Puree

French Pork Loin Chop

Bone In Pork Loin Chop, Sweet Potato Mash, Braised Collard Greens, Apple Jalapeno Compote

Dessert

(Select One From Dessert Menu)

If You Would Like A Choice Of Three Entrees A \$10 Per Person Surcharge Will Apply

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Plated Dinner

\$78 per person

Starter

(Select One)

New England Clam Chowder

Roasted Tomato Tart With Goat Cheese & Basil

Lobster Risotto With Spring Peas & Pancetta

Bruschetta With Warm Vine Ripe Tomatoes, Shrimp & Fresh Mozzarella

Seared Hand Harvested Scallops, Extra Virgin Olive Oil, Marinated Lemons & Pea Shoots—add \$5.00

Steamed Cherry Stone Clams With Sausage & Peppers—add \$4.00

Lump Crab Cakes, Seared with Baby Arugula Salad, Chipotle Aioli

Baby Spinach Salad, Dolce Gorgonzola, Spiced Pecans, Port Poached Asian Pear
Warm Bacon Vinaigrette

Caesar Salad

Organic Greens, Apples, Toasted Soy Beans & Fresh Herbs, House Vinaigrette

Iceberg Wedge, Apple Smoke Bacon, Blue Cheese & Apple Cider Vinaigrette

Chopped Salad Of Organic Greens, Feta Cheese, Tomatoes, Cucumbers & Fresh Corn

Summer Tomatoes, Fresh Mozzarella, Basil & Organic Greens

Roasted Beets, Goat Cheese, Arugula & Balsamic

Entrees

(Select Two)

Fennel & Green Peppercorn Crusted Tuna

Saute of Tuscan Kale, Roasted Garlic Flan, Spicy Sauce Vera Cruz

Butter Poached 8oz Lobster Tail

Grilled Asparagus, Potatoes, Celery Root Puree

Seared Fillet Of Montauk Fluke

Sauce Of Crabmeat, Corn & Chives

Organic White Polenta, Roasted Local Vegetables

Grilled Swordfish

Eggplant Terrine, Tomato, Caper, Kalamata Olive Relish, Saffron Broth

Parmesan Crusted New York Strip

Grilled Asparagus, Roasted Garlic Mash, Port Demi Glaze

Grilled Filet Mignon

Crimini Mushroom Sauce

Potato Puree, Asparagus & Baby Carrots

French Pork Loin Chop

Bone In Pork Loin Chop, Sweet Potato Mash, Braised Collard Greens, Apple Jalapeno Compote

Fresh Catch

Sauté of Spinach, Brown Rice Pilaf, Blood Orange Vinaigrette

Dessert

(Select One From Dessert Menu)

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Plated Desserts

Key Lime Tart
Chantilly Cream

Flourless Chocolate Decadence Cake
Fresh Fruit Compote, Chantilly Cream

Bread Pudding
New Orleans Rum, Caramel Sauce

Chocolate Mousse Martini
Fresh Berries

Raspberry Mousse
Chocolate Swizzle Stick

New York Style Cheesecake
Berry Compote

Limoncello Mascarpone Cake
Raspberry Coulis

Tiramisu

Carmel Flan

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Grand Chocolate Fondue Fountain

Our Lavish 4 Foot Fountain Cascading With Your Choice of Milk, Dark or White Belgian Chocolate

Served With House Baked Cookies, Cakes and Pastries (Select Three)

Coconut Macaroons

Double Chocolate Brownies

Chewy Vanilla Sugar Cookies

Carrot Cake

Banana Bread

Chewy Chocolate Chip Cookies

Ginger Cookies

Giant Marshmallows

Selection of Seasonal Berries and Melons (Select Four)

Strawberries

Blackberries

Raspberries

Honeydew Melon

Cantaloupe

Pineapple

~\$16 per person~

25 person minimum

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Morning Breaks

Good Morning

Organic Granola Bars
Fresh Whole Fruit **\$8.00**
Chilled Fresh Orange & Grapefruit Juice
Bottled Spring Water
Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas

Mid-Morning Break

Assorted Organic Fruit Yogurt
Assorted Organic Granola Bars **\$9.00**
Flavored Spring Water
Energy Drinks
Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas

West Coast Morning

Assorted Organic Fruit Yogurt
Fresh Fruit & Whole Grain Muffins **\$10.00**
Bowls Of Fresh Berries and Diced Fresh Fruits
Chilled Fresh Orange & Grapefruit Juice
Bottled Spring Water
Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas

New York Morning

Fresh Bagels, Croissants & Seven Grain Muffins
Assorted Cream Cheese Smears & Homemade Jams **\$9.00**
Chilled Fresh Orange & Grapefruit Juice
Bottled Spring Water
Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas
Includes Toaster For Bagels

Healthy Start

Snack Mix (Almonds, Peanuts, Wasabi Peas, Dried Cranberries, Rice Crackers)
Dried Fruit Mix (Pineapple, Apricot, Mango)
Cliff Bars
Veggie Chips **\$14.00**
Coconut Water
Protein Shakes
Herbal Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas

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Afternoon Breaks

Seventh Inning Stretch

Individual Cracker Jacks
Jumbo Pretzels With Warm Cheese Sauce and Mustard
Mini Hotdogs With Ketchup and Mustard **\$12.00**
Salted Unshelled Peanuts
Lemonade
Assorted Soda
Bottled Water

Snack Attack

Mini Corndogs
Pizza Bagel Bites **\$11.00**
House Made Chips and Salsa
Kettle Corn
Assorted Soda
Bottled Water

Loco En La Cabeza

Cinnamon Dusted Churros
Dried Mango and Pineapple Mix **\$10.00**
Plantain Chips with Jalapeno Salsa
Tortilla Chips and Nacho Cheese Dip, Refried Bean Dip, Guacamole
Assorted Soda
Bottled Water

Pimp Your Cupcake

Yellow, Chocolate and Confetti Cupcakes
Cream Cheese, Fudge and Lemon Icing
Rainbow and Chocolate Sprinkles **\$12.00**
Toasted Coconut, Toasted Coconut, Toffee Crunch, M&M's
Decorative Sugars
Regular and Chocolate Milk
Bottled Water

Good Afternoon

Homemade Cookies & Brownies **\$8.00**
Assorted Sodas and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee, Specialty Teas

Mix To Die For

Assorted Candy Bars, Freshly Baked Cookies & Brownies
Kettle Cookies Potato Chips, Pretzels & Tortilla Chips, **\$14.00**
Homemade Salsa & Cream Cheese Dips
Bottled Water
Energy Drinks
Assorted Soft Drinks

The Health Nut

Fresh Vegetable Crudites With Creamy Herb Dip
Turkey & Gruyere Whole Wheat Sliders
Avocado, Arugula & Vine Ripe Tomato Whole Wheat Sliders **\$15.00**
Organic Granola Bars
Whole Seasonal Fruits
Flavored Spring Water

Hors D' Oeuvres

Per 50 Pieces

Hot

Vegetable Spring Rolls, Sweet & Sour Sauce	\$77
Beef Franks In A Blanket	\$80
Potato & Gruyere Cheese Croquetas	\$85
Mini Twice Baked Potatoes, Cheddar, Bacon & Chives	\$90
Coconut Sesame Chicken, Sweet-Spicy Sauce	\$87
Arancini (Risotto Balls) With Mushrooms & Mozzarella, Marinara Sauce	\$85
Crispy Shrimp Dumplings, Ginger Soy Dipping Sauce	\$93
Asian Beef Skewers With Curry Peanut Sauce	\$103
Prime Beef & Kobe Sliders	\$130
Maple Glazed Bacon Wrapped Shrimp	\$135
Tempura Shrimp Skewers With Sweet Chili Sauce	\$125
Mini Crabcakes With Classic Tartar Sauce	\$180
Macaroni & Cheese Bites	\$60
Mini Corndogs	\$70
Mini Grilled Cheese With Tomato Soup	\$70
Mini Bagel Pizzas	\$70
Meatloaf Sliders	\$80
Fried Pickles With Remoulade Sauce	\$70
Individual French Fries With Ketchup	\$60
Wonton Wrapped Mozzarella Sticks	\$70

Cold

Tomato Tart With Goat Cheese & Balsamic	\$80
BLT Sliders	\$80
Fresh Mozzarella & Tomato Skewers, Pesto Sauce	\$85
Chicken Salad Mini Sandwiches	\$85
Seasonal Fish Ceviche Lettuce Rolls	\$100
Tuna Tartar On Wonton	\$130
Smoked Salmon Sliders With Cream Cheese & Capers	\$125
Mini Lobster Rolls	\$175
Chilled U-10 Shrimp	\$260
Prosciutto Wrapped Asparagus	\$85.00

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Cocktail Reception

Raw Bar

Little Neck Clams, Local Oysters & Steamed Shrimp
Cocktail Sauce, Horseradish, Remoulade & Lemons

\$38 per person

Carved Specialties

Roast Prime Ribs Of Beef (Serves 30)	\$250
Roast Breast Of Turkey (Serves 30)	\$150
Herbed Leg Of Lamb (Serves 25)	\$100
Roast Tenderloin Of Beef (Serves 30)	\$300
Smoked Salmon (Serves 20)	\$175
Porchetta Of Pork (Serves 25) (Pork Shoulder Stuffed With Herbs & Spices)	\$175

All The Above Are Served with Appropriate Sauces,
Garnishes & Silver Dollar Rolls

Pasta Station

Penne With Seasonal Vegetables
Farfalle With Tomatoes, Fresh Basil & Garlic
Mezze Rigatoni With Slow Cooked Beef & Mushrooms
Fusilli With Cream, Prosciutto, Parmesan & Peas
Cheese Tortellini With Pesto Sauce
Penne With Bolognese Sauce
All Pastas Served With Appropriate Garnishes & Garlic Bread

Choose Two—\$12 per person
Choose Three—\$16 per person

Sushi Station

California Roll, Spicy Tuna Roll, Shrimp Tempura Roll
Wasabi, Soy Sauce, Ginger

\$20 per person

Mashed Potato Bar

Yukon Gold Potatoes
Sweet Potatoes
Bacon, Shredded Cheese, Chives, Broccoli
Sour Cream, Butter, Honey Butter, Brown Sugar, Cinnamon

\$18 per person

All Stations Require a Chef Attendant Fee
of \$150 Per 75 Guests

Table Displays

Imported & Domestic Cheese & Fruit Platter	\$12 per person
Fresh Vegetable Crudités with Herbed Yogurt Sauce & Ranch Dressing	\$7 per person
Italian Antipasto	\$18 per person
Fruit Display	\$14 per person

Late Night Snacks

Cookie Bar

Macarons
Chocolate Chip Cookies
Double Fudge Cookies **\$22.00**
White Chocolate Macadamia Nut Cookies
Oatmeal Cookies
Whole Milk
2% Milk
Chocolate Milk

Popcorn Bar

Butter Popcorn
Kettle Corn **\$18.00**
Carmel Corn
Seasonings To Include: Parmesan & Garlic, Nacho Cheddar, White Cheddar, Jalapeno,
Ranch, Sour Cream & Onion
Toppings To Include: Peanuts, M&Ms, Chocolate Chips, Warm Carmel, Hot Fudge

Candy Bar

M&Ms
Twizzlers
Candy Coated Almonds
Chocolate Covered Peanuts
Chocolate Covered Rasins **\$22.00**
Nonpareils
Hershey Kisses
Swedish Fish
Sour Patch Kids
Gummy Bears

Extra Innings

Individual Cracker Jacks
Jumbo Pretzels With Warm Cheese Sauce and Mustard
Mini Hotdogs With Ketchup and Mustard **\$22.00**
Prime Beef & Kobe Sliders
Mozzarella Sticks
Jalapeño Poppers

Build Your Own Nachos

Tri Colored Tortilla Chips
Ground Beef
Refried Beans **\$18.00**
Cheese Sauce
Guacamole
Sour Cream
Diced Tomatoes
Green Onions
Shredded Lettuce
Salsa

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Complete Meeting Package

Complete Meeting Package Includes: Elegantly appointed guest room, Dedicated meeting room, Basic Audio Visual, Breakfast, Lunch, AM/PM Coffee Breaks and Dinner

Breakfast

Continental

Fresh Baked Danish, Muffins & Bagels
Fresh Seasonal Fruits & Berries
Individual Fruit Yogurt
Jams, Jellies & Cream Cheese & Butter
Fresh Squeezed Orange & Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee
Specialty Teas

Buffet

Fresh Baked Danish, Muffins & Bagels
Sliced Fresh Seasonal Fruits & Berries
Fresh Scrambled Eggs
Apple Smoked Bacon
Herbed Hash Browns
Preserves, Butter & Cream Cheese
Fresh Squeezed Orange & Grapefruit Juice
Freshly Brewed Regular and Decaffeinated Coffee
Specialty Teas

(Surcharge)

AM Break

Organic Granola Bars
Chilled Juices
Energy Drinks
Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee

Lunch

Montauk Deli Buffet

Fresh Roasted Turkey, Roast Sirloin, Organic Ham
Chicken Salad Or Tuna Salad
Cheddar Cheese, Monterey Jack, Swiss Cheese
Tomato & Cucumber Salad, Red Bliss Potato Salad
Sourdough, Rye & Seven Grain Breads
Brownies & Blondie's

Lakeside Cookout Buffet

Organic Chicken Breasts, Homemade Burgers
All Beef Hot Dogs
Cole Slaw, Pasta Salad
Brioche Rolls
Chilled Watermelon Wedges
Chocolate Chip Cookies

****Package Requires a Minimum of 25 people For All Buffets****

All menu prices are subject to a taxable 20% service charge and 8.625% NY State and Suffolk County Sales Tax

Complete Meeting Package

Complete Meeting Package Includes: Elegantly appointed guest room, Dedicated meeting room, Basic Audio Visual, Breakfast and Lunch, AM/PM Coffee Breaks, Dinner

PM Break

Coffee, Tea and Decaf
Assorted Sodas and Waters
Homemade Cookies

Plated Dinner

Starter

(select one)

Montauk Wedge

Caesar Salad

Soup Of The Day

Fried Green Tomatoes

Entrée

(select two)

Tuscan Chicken

Organic Breast Marinated in Sage, Rosemary and Garlic
Peperanata Sauce with Baby New Potato, Baby Arugala Salad

Angel Hair Pasta

Cherry Tomato, Baby Mozzarella, Fresh Basil In A White Wine & Roasted Garlic Sauce

Herb Crusted Salmon

Pork Medoc

Baby Back Ribs

Grilled NY Strip Steak

Salsa Verde, Roasted Vegetables, Rosemary and Sage Potatoes

Fish of the Day

Desert

(select one)

Carrot & Walnut Cake

Chocolate Decadence Cake

Limoncello Cake

If You Would Like A Choice Of Three Entrees A \$10 Per Person Surcharge Will Apply

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Prices are subject to change without notice

Complete Meeting Package

Buffet Dinner

Complete Meeting Package Includes: Elegantly appointed guest room, Dedicated meeting room, Basic Audio Visual, Breakfast, Lunch, AM/PM Coffee Breaks and Dinner

Starters (Select Two)

Soup Of The Day

Caesar Salad

Organic Greens, Apples, Toasted Soy Beans & Fresh Herbs, House Vinaigrette

Summer Tomatoes, Fresh Mozzarella, Basil & Organic Greens

Entrée (Select Two)

Grilled Marinated Organic Half Chicken
Lemon Zest

Penne
Slow Cooked Chicken, Mushrooms, Tarragon & White Wine

Grilled NY Strip Steak

Fresh Seasonal Fish Of The Day

All Selections Served With Roasted Red Potatoes and Chefs Choice of Vegetable

Dessert (Select One)

Apple Pie

Chocolate Decadence Cake

Cheesecake

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Prices are subject to change without notice

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