



*Ocean City Yacht Club*  
*100 Bay Road*  
*Ocean City, NJ 08226*  
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*Wedding Reception*  
*2020~2021*  
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*www.ocyc.org*

## Wedding Banquet Menu

*Wedding Entrée's include Cocktail Hour Hors d'oeuvres  
Salad  
Choice of Chef's Vegetable and Starch  
Coffee and Tea*

### Hors d'oeuvres ~ Option One

*Imported and Domestic Cheeses ~ Vegetable Display garnished with  
Fresh Fruits and Seasonal Berries ~ Four (4) Butlered Hot Hors d'oeuvres*

### Hors d'oeuvres ~ Option Two

*Six (6) Butlered Hot Hors d'oeuvres*

### First Course ~ Salad ~ Option One

*Sweet and Bitter Field Greens with Candied Walnuts, Craisons,  
Bleu Cheese Crumbles dressed with Balsamic Vinaigrette*

### First Course ~ Salad ~ Option Two

*Caesar Salad with our Homemade Garlic Croutons, Grated Parmesan Cheese  
With Caesar Dressing*

### ~ Entrée Selections ~

#### Chicken Forestiere

*Sautéed Boneless Breast of Chicken with a Red Wine Demi Glaze  
Finished with a Trio of Portabella, Shitake and Domestic Mushrooms  
\$80.00 per person*

#### California Grilled Chicken Breast

*Lightly Grilled Boneless Chicken Breast with Artichoke Hearts,  
Sun Dried Tomatoes, Basil and a hint of Garlic  
\$82.00*

#### Broiled Salmon

*Fresh Scottish Salmon Filet served with a Fresh Dill Beurre Blanc Sauce  
\$84.00*

#### Black Angus Prime Rib of Beef, Au Jus

*Slowly Roasted Aged Prime Rib, Traditional Cut  
\$84.00*

Wedding Banquet Entrée's ~ continued

California Grouper

*Filet of Grouper broiled with Artichoke Hearts, Sun Dried Tomatoes,  
Basil and a hint of Garlic  
\$85.00*

Mediterranean Grilled Tuna

*Tuna Steaks with Artichoke Hearts, Imported Olives, hint of garlic with a Balsamic Glaze  
\$86.00*

Chicken Princess

*Boneless Breast of Chicken topped with Jumbo Lump Crabmeat  
And Fresh Asparagus with a Beurre Blanc Sauce  
\$87.00*

Broiled Maryland Crab Cake

*Jumbo Lump Crab Cakes Broiled to Perfection  
\$88.00*

Black Angus Char-Broiled Filet Mignon

*Char-broiled Tender Filet Mignon with a Boursin Demi Glaze  
\$90.00*

Combination Entrée ~ Filet Mignon and Stuffed Shrimp or Maryland Lump Crab Cake  
*Broiled Filet Mignon with Jumbo Shrimp stuffed with Crabmeat or Maryland Crab Cake  
\$91.00*

*All entrees are accompanied by your choice of Vegetable and choice of Starch  
Dinner Rolls and Butter  
Coffee, Decaf and Tea*

*A maximum of two (2) entrée selections are available with the higher price prevailing  
Vegetarian and Vegan meals are available upon request  
You may customize your selections with our Catering Director*

*NJ Sales Tax and 21% Gratuity to all Entrée Selections*

## Wedding Buffet Menu

### Hors d'oeuvres ~ Option One

*Imported and Domestic Cheeses*

*Vegetable Display garnished with Fresh Fruits and Seasonal Berries*

*Four (4) Butlered Hot Hors d'oeuvres*

### Hors d'oeuvres ~ Option Two

*Six (6) Hot Hors d'oeuvres*

### Salad ~ Option One

*Table Service ~ Sweet and Bitter Field Greens with Candied Walnuts, Craisins,  
Bleu Cheese Crumbles, Dressed in Balsamic Vinaigrette*

### Salad ~ Option Two

*Table Service ~ Caesar Salad with Homemade Garlic Croutons,  
Grated Parmesan Cheese with Caesar Dressing*

### Carving Station

*Slow Roasted Black Angus Prime Rib of Beef with Horseradish Cream and Demi Rolls*

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*Presented in Chafing Dishes on an attractively set Buffet Table*

### Chicken Forestiere

*Red Wine Demi Glaze and a Trio of Portabella, Shitake and Domestic Mushrooms*

### Salmon

*With a Fresh Mango Salsa*

### Penne Pasta

*Choice of Fresh Pesto Sauce or Rosa Sauce*

*Chef's Fresh Vegetable Medley and Wild and White Blended Rice*

*\$88.00 per person*

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*Note: The above Buffet with Carved Filet Mignon and Shrimp and Scallop Scampi*

*\$96.00 per person*

*All Buffets served with Dinner Rolls and Butter*

*Coffee, Decaf and Tea*

*NJ Sales Tax and 21% Gratuity to above prices*

## Cocktail Style Wedding Reception

*Display of Imported and Domestic Cheeses served with Honey Mustard Sauce  
Vegetable Display garnished with Fresh Fruits and Seasonal Berries*

### *First Hour*

*Choice of four (4) Butlered Hot Hors d'oeuvres*

### *Second Hour*

*Choice of three (3) Butlered Hot Hors d'oeuvres*

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*Two (2) Stations will be open for one and a half hours for your guest's enjoyment  
Including*

### *Pasta Station*

*A choice of two (2) Pastas, with a Fresh Pesto and Marinara Sauce  
A variety of Garden-Fresh Vegetables prepared by our Chef to your liking*

### *Carving Station*

*Slow Roasted Black Angus Prime Rib of Beef with Horseradish Sauce and Demi Rolls  
Carved at the station by our Chef*

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### *Viennese Table*

*~ Following the Conclusion of the Above ~  
A Table of Assorted Cakes, Miniature Pastries and Chocolate Covered Strawberries*

*\$86.00 per person*

*NJ Sales Tax and 21% Gratuity to above prices*

*Our Catering Director will be happy to customize a menu to meet your specific requirements*

*Above prices based on a minimum 100 guests  
Saturday nights during May, June, September and October ~ 125 guest minimum*

*Butlered Hot Hors d'oeuvres*  
*Cocktail Hour for Banquet Menu Entrée's and Buffet Style Reception*  
*Offerings for Cocktail Style Wedding Receptions*  
*(Included in Cost of all Reception Styles)*

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*Scallops or Shrimp wrapped in Applewood Bacon*  
*Scallop and Shrimp Ceviche*  
*Shrimp stuffed with Horseradish and Cheese, wrapped in Puff Pastry*  
*Coconut Shrimp with Sweet and Sour Sauce*  
*Buffalo Shrimp*  
*Maryland Crab Cakes with Wasabi Tartar*  
*Crab Cake Sliders*  
*Crab Wontons*  
*Mushrooms with Vegetable Duxelle, Spinach and Boursin Cheese or Crab Imperial*  
*Clams Casino*  
*Spicy Tuna with a crunchy topping*  
*Black Angus Beef Sliders with crumbled Blue Cheese & Caramelized Onions*  
*Cheese Steak Egg Rolls*  
*Beef Wellington*  
*Buffalo Bleu Chicken Egg Rolls*  
*Teriyaki Beef or Teriyaki Chicken Skewers*  
*Sesame Encrusted Chicken Tenders*  
*Chicken Satay with Peanut Sauce*  
*Quesadillas with Chicken and Cheese or Vegetarian style*  
*Brie and Raspberry in Phyllo*  
*Goat Cheese Tarts*  
*Cocktail Vegetable Spring Rolls*  
*Stuffed Mushrooms with a choice of Vegetable Duxelle*  
*Fried Risotto Balls*  
*Boboli topped with Fresh Pesto, Tomato and Fresh Mozzarella*

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*Jumbo Fresh Chilled Shrimp with Cocktail Sauce*  
*May be added for an additional \$8.00 per person*

*Lobster Roll or Lobster Roll Sliders – Additional \$8.00 per person*

*Baby Lamb Chops – Additional \$8.00 person*

## Enhancements

### Pita and Bruschetta Bar

Seasonal Toasted Pita Wedges and Bruschetta with Homemade Toppings;  
Roasted Garlic Hummus, Roasted Peppers, Imported Olives, Marinated Artichoke Hearts,  
Fresh Tomatoes and Basil ~ \$7.00 per person

### Chilled Seafood Display

Jumbo Gulf Shrimp, Crab Claws, Clams and Oysters  
Chilled and served with Lemon Garnish and Tangy Cocktail Sauce ~ Market Price

### Carving Boards

Black Angus Tenderloin of Beef: \$16.00 per person  
Black Angus Prime Rib of Beef: \$11.00  
Roasted Whole Turkey Breast: \$9.00 per person  
Served with Mini Rolls and Complimentary Sauces

### Create Your Own Pasta

Pasta Bar with two types of Pasta  
Sauce Choices ~ Marinara, Fresh Pesto, Alfredo, Garlic and Oil and Rosa Sauce  
Served with Italian Bread and Butter ~ \$7.00 per person

### Variety of Sushi

Served with Wasabi, Pickled Ginger and Soy Dipping Sauce  
Sushi Station ~ \$10.00 per person – Butlered Sushi Hors d'oeuvres ~ \$8.00 per person

### Viennese Dessert Table

Assortment of Homemade Miniature Pastries, Cakes and Chocolate Covered Strawberries  
\$8.00 per person

### Manco & Manco Pizza

As an hors d'oeuvre – Served out of the Manco & Manco Box to your guests  
Or as a Late-Night Lite Bite ~ 16 Slices per pizza  
Manco & Manco Pizza Display with heat lamps and decorated with the Manco's Box  
\$19.50 per pie ~ \$2.50 each additional topping

### Taste of the Boardwalk ~ Ocean City Boardwalk Favorites

Saltwater Taffy, Johnson's Popcorn, Fudge and Macaroons  
\$8.00 per person

### Chocolate Covered Strawberries

Beautifully arranged plate for each guest table following dinner service ~ \$3.00 per Strawberry