# One Ocean Avenue

2021 Catering Menu





Located in Historic Pawtuxet Village. Rhode Island Yacht Club features stunning views of Narragansett Bay.



We offer brunch, lunch, and dinner with the choice of buffet or table service. We would love to help you coordinate your next event.



This catering menu is considered a guide and options can be adjusted to suit your needs by our chef.



Contact: Teri Reis

Call: (401) 941 ~ 0220

Email: Bookings@riyc.org

www.RIYC.org

# Hors d'Oeuvres

### All appetizers – 25 pieces per tray

Stuffed Mushroom ~ \$38

Crostini ~ \$35

Bacon Wrapped Scallops ~ \$75

Beef Satay ~ \$75

Chicken Satay ~ \$65

Spanakopita ~ \$65

Crab Cakes ~ \$75

Vegetarian Spring Rolls ~ \$38

Pot Stickers ~ \$38

Platters – Serves 25

Calamari Platter ~ \$70

Cheese & Cracker Platter ~ \$75

Raw Crudité ~ \$50

Antipasto Bar ~ \$11pp

Assortment of cured meats, cheeses, grilled veggies, olives and fruit

Raw Bar Mkt. Pr. – Little necks on the half shell, shucked oysters, shrimp cocktail, sushi grade scallops. Additions are available upon request.

### Breakfast & Brunch

The Commodore's Breakfast: Scrambled Egg, Bacon, Sausage, Oven Roasted Potatoes, Waffles or Pancakes ~ \$15

The Admiral's Brunch: Includes breakfast + 1 lunch item, \$20

#### Additions and Upgrades

Corned Beef Hash ~ \$2

Lyonnaise Potato ~ \$2

Seasonal Fruits ~ \$3

Bagels / Croissants ~ \$3

French Toast ~ \$2

Eggs Florentine – Spinach and Cheese ~ \$2

Southwest Eggs – Peppers, Onions, & Cheese ~ \$2

Pawtuxet – Mushrooms, Onions, & Cheese - \$2

Frittata ~ \$2

Ham ~ \$2

Breaded Chicken ~ \$2

Lox: Smoked Salmon & Capers ~\$3 Garden Salad ~ \$2

Vegetarian and gluten free options are available.

### **Buffet Menu**

The Stillhouse Package: Pick 2, \$25

The Narragansett Package: Pick 3, \$28

All buffet dinners come complete with warmed rolls & butter, garden tossed salad, potato, rice or pasta, vegetables. Min 35 guests

Traditional Lasagna Broccoli Aglio y Olio

Vegetarian or Eggplant Lasagna Pasta and Meatballs

Chicken Marsala Pasta with Italian Sausage

Chicken Parmesan Veal Marsala

Chicken Cacciatore Veal Parmesan

Chicken Stir Fry Veal and Peas

Lemon Chicken Roast Pork Loin

Chicken and Broccoli Alfredo Roast Beef Au Jus

Herb Roasted Chicken Meatloaf

Mushroom Risotto (vegetarian) Shepherd's Pie

Pork and Mushroom Risotto Baked Scrod

# PLATED OPTIONS CHICKEN

Grilled Southwestern Chicken ~ \$18

Chicken Parmesan ~ \$18

Chicken Cordon Bleu ~ \$18

Chicken Saltimbocca ~ \$18

Half Roast Chicken ~\$18

### **BEEF AND PORK**

Prime Rib ~ \$28

Filet Mignon ~ \$28

Sirloin ~ \$26

Veal Parmesan ~ \$20

Stuffed Pork Tenderloins ~ \$21

### **SEAFOOD**

Baked Scrod ~ \$22

Oven Roasted Salmon ~ \$24

Baked Stuffed Shrimp ~ \$23

Surf and Turf ~ \$32

Pan Seared Scallops ~ \$28

### **DESSERTS**

Dessert Tray – Assorted mini pastry tray: eclairs, cookies, brownies, cream puffs, blondies, cannoli

Fresh Fruit

Cakes are available upon request

Cake Cutting Fee: \$1.50 per slice

## **General Information**

Breakfast, luncheon and dinner are priced per person. All buffets can be altered and re quoted

Food and Beverage is subject to a 20% catering service fee and Rhode Island 8% Sales Tax.

We accept Visa, Mastercard, Discover and American Express.

A deposit is required at the time of your booking to reserve your date.

Final Food and Beverage details, along with room set-up details, are required at least seven (7) days before your event.

The guaranteed number of guests in attendance is required one week prior to your function. In the event that the final guaranteed count is not met on the day of your function, full payment will still be required based on the original guarantee. If unexpected guests arrive, they will be accommodated and you will be charged for the extra guests.

Chef or Attendant Fees will be required with buffets that require a chef manned station.

We look forward to working with you on your special day.

Sincerely,

Rhode Island Yacht Club