



Event Dinner Buffet Packages



The North East River Yacht Club invites you to enjoy our spectacular view, food and service. The Dinner Buffet Package Starts at \$36.95 per person with pricing subject to change with market price of food. Buffets make it easy to create a casual atmosphere for relaxed receptions but can easily be dressed up for a more formal affair as well. Dinner buffets also offer more of a selection for your picky eaters. A buffet dinner pleases your guests with larger appetites since they can return for additional servings. The North East River Yacht Club is not limited to buffets. We also offer Plated Dinner, Ethnic Cuisine and packages that cater to every budget.

Included with Packages:

Market fresh ingredients and only the finest products

Complimentary Champagne toast, iced tea and coffee

A multi-level banquet facility

Guest tables with silverware, water glassware, linen napkins and linen tablecloths

2-week membership in the North East River Yacht Club. The contract-holding host is responsible for any injuries or damages. (Club is NOT liable for any of the host's guests.)

All necessary table coverings (Guest, Cake, Gift & DJ Tables)

Our desire to exceed your expectations!

SALADS

(Choice of one)

House Salad

Cherry tomato, Cucumber, Baby carrots, Croutons and choice of two dressings

Caesar Salad

Crisp Romaine lettuce, Croutons and Parmesan Cheese

Spinach Salad

Baby Spinach, Chopped Egg, Walnuts, Blue Cheese Crumbles and choice of two dressings

Specialty salads are available upon request for additional cost.

Dinner rolls and butter are included.

SIDES

Starch

(Choice of one)

Penne with Vodka Sauce

Sweet Potato Soufflé

Roasted Red Potatoes

Herbed New Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Wild Rice

*Roasted fingerling potatoes add \$2.00

Vegetable

(Choice of two)

Creamed Spinach

Broccoli Casserole

Green Beans Almandine

Brown sugar glazed Carrots

Sautéed Broccoli

Corn Soufflé

Succotash

*Asparagus add \$2.00

ENTREES

(Choice of three)

Seafood

*Crab Cakes

*Seafood Newburg

Seafood Scampi

Cedar Plank Teriyaki Glazed Salmon

Pecan-Crusted Salmon with Bourbon sauce

Flounder with lemon butter

Angus Beef

**Prime Rib with Au Jus with Horseradish Cream Sauce

**Herb-Roasted Whole Tenderloin with Horseradish Cream Sauce

Roast Beef with Merlot Demi-Glace

Tenderloin Tips with Mushrooms and Bordelaise Sauce

Steak Diane Mushrooms, Shallots, Brandy and Dijon

Chicken

Dijon and Honey Glazed Chicken Breast

Chicken with Champagne Cream Sauce

Chicken Florentine

Chicken Saltimbocca

Chicken Marsala

Additional charge

* Crab Cakes/Seafood Newburg – add \$ 3.50 per person

Carving Table

(Based on a 6oz portion per person)

**Tenderloin/Prime Rib – add \$4.50 per person

(A \$50.00 carving fee is applicable to hand carved items.)

EXTRAS

Hors d'Oeuvres

(Priced per 100 pieces)

Shrimp Cocktail	\$140
Raw Bar – Oyster on Half Shell	\$100
Assorted Bruschetta (Crab, Shrimp and Filet)	\$150
Tomato and Basil Bruschetta	\$100
Mushrooms stuffed with Spinach and Cheese	\$100
Mushrooms stuffed with Crab Imperial	\$140
Scallops wrapped in Bacon	\$140
Fried Coconut Shrimp (with dipping sauce)	\$145
Island Marinated chicken satay	\$130
Beef Satay	\$130
Canapé – Assorted cold sandwiches	\$145
Mini Vegetable Egg Rolls	\$ 75
Mini Crab Balls	\$140
Swedish Meatballs	\$110
Brie & Raspberry in pastry	\$125
Spanakopita - spinach, feta and garlic	\$125

Assorted Dips

Each dip will have pita wedges or crackers

Tapenade	\$3.50 per person
Artichoke	\$3.50 per person
Crab	\$4.50 per person
All 3 dip	\$10.50 per person

Display Creations

Fresh Fruit Creation	\$3.00 per person
Fresh Crudités Creation	\$2.50 per person
Assorted Cheese Creation	\$3.00 per person
Fruit, Cheese and Vegetable Creation	\$7.50 per person

Dessert

Crème Brûlée	\$4.00 per person
Strawberry Shortcake	priced seasonally
Chocolate or Vanilla Mousse	\$2.50 per person
Cheese Cake	\$3.75 per person
Ice Cream Bar (variety)	\$2.50 per person
Brownies or Cookies	\$2.00 per person
Peach or Apple Cobbler	\$2.50 per person
Assorted Minis	\$3.00 per person

BAR PACKAGES

We also offer cash bar and tab bar.
You can choose the time you would like the bar open or closed.

4 Hour Open bar – Premium

(Premium liquors, Domestic and Imported Beer, House Wine, and Soft Drinks)

\$10.00 per person for first hour
\$8.00 per person for each additional hour

4 Hour Open Bar

(Domestic and Imported Beer, House Liquors, House Wine, and Soft Drinks)

\$8.00 per person for first hour
\$6.00 per person for each additional hour

4 Hour Limited Open Bar

(Domestic Beer, House Wine and Soft Drinks)

\$6.00 per person for first hour
\$4.00 per person for each additional hour

Beverage Information

(Bar is not included in the price.)

Domestic Beer

Budweiser
Coors Light
Miller Lite
Michelob Ultra
Bud Light
Yuengling Lager

Imported Beer

Heineken
Heineken Light
Corona

Premium Liquor

Captain Morgan
Bombay Sapphire
Mount Gay
Grey Goose
Kettle One
Cuervo Tequila
Crown Royal
Bacardi
Tanqueray
Malibu

House Wine

Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel

House Liquor

Rum
Vodka
Gin
Whiskey
Tequila

Premium Liquor

Beefeater
Seagram's VO
Smirnoff
Peach Tree Schnapps
Jack Daniel's
Absolut
Southern Comfort
Dewar's Scotch
J&B Scotch
Kahlua

Upon request, we can order any specific beer or liquor at additional cost.