



Thank you for choosing The Eastern Shore Yacht & Country Club to plan and prepare your special event!

Attached are some of the menus that we commonly serve in our waterfront dining room. Our Chef will be happy to customize a menu to suit your needs should you want to change any of the offerings listed here. Please note for any requested off-premise catering we reserve the right for an off-premise fee that would be discussed ahead of time based on each individual situation. Also, due to seasonal seafood markets and pricing volatility, prices are subject to change.

“Under Twenty” Plated Event Packages

- Please note that parties over 20 are required to use a buffet format -

*Customize your package by adding hors d’oeuvres, special request salads/soups, and/or add desserts.

Pan Seared BBQ Salmon

Sweet Corn Risotto
Crispy Fried Green Onion
Dinner Rolls
Plated Salad
Coffee/Tea/Soda
\$27

Indian Spiced Grilled Flank Steak

charred tomatoes, creamy gorgonzola
polenta
Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$28

Capellini alla Mushroom Pesto Cream Sauce

(can add proteins for an additional cost)
Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$21

Herb Butter Rockfish en Papillote

rice pilaf, roasted seasonal vegetable
Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$26

Frenched Chicken Breast

garlic mashed potatoes, sautéed
spinach or green beans, pan gravy
Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$25

Maple Roasted Pork Tenderloin

roasted root vegetables, herb roasted
potatoes
Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$30

Top Round with Accoutrements

Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$25

Prime Rib with Accoutrements

Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$35

Filet Mignon

charred corn, asparagus and tomatoes,
steak sauce
Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$39

Crab Cakes with Old Bay Crema

seasonal vegetable medley, dill butter
sauce
Plated Salad
Dinner Rolls
Coffee/Tea/Soda
\$35

- All menu prices **include** iced tea, coffee, and soda for **on-premise** functions. -

*Tax and gratuity not included in price

*NOTE: Some packages may not be available for off-premise events depending on the number of guests.

“Over Twenty” Event Packages (buffet style)

***Customize your package by adding for an additional cost hors d’oeuvres, special request salads/soups, and/or add desserts.**

The Classic

Sage and Apple Roasted Turkey
Herb Roasted Red Potatoes
Garlic Green Beans
Brown Gravy
Plated Salad
Rolls
\$25

The Fish Fry

Fried Flounder with Fixins’
Cole Slaw
Potato Salad
Plated Salad
Rolls
\$27

The Picnic

Fried Chicken with Brown Gravy
Potato Salad
Cole Slaw
Plated Salad
Rolls
\$20

The Taylor Creek

Crab Stuffed Flounder
Garlic Green Beans
Roasted Root Vegetables
Plated salad
Rolls
\$35

The Melfa

Vegan Stuffed Acorn Squash
Herb Roasted Red Potatoes
Garlic Green Beans
Plated salad
Rolls
\$20

The Club

Maple Roasted Pork Loin
Dauphinoise potatoes
Garlic green beans
Plated salad
Rolls
\$30

The Eastern Shore

Crab Cakes with Old Bay Crema
Lobster Mac and Cheese
BBQ Salmon
Herb Roasted Red Potatoes
Grilled Corn on the Cob
Plated salad
Rolls
\$60

The Grande Cuisine

Top Round with au jus and Horseradish Cream
Sauce
Herb Roasted Red Potatoes
Garlic Green Beans
Plated salad
Rolls
\$25

The Haute Cuisine

Prime Rib with au jus and Horseradish Cream
Sauce
Dauphinoise potatoes
Garlic Green Beans
Plated salad
Rolls
\$35

Hors D'oeuvres

Crab dip with crostini
Crab Balls with seasonal crema
Meatballs with romesco
Classic cocktail meatballs
Shrimp cocktail
Smoked oyster canape
Chicken Wings
Charcuterie and Cheese plate with crostini
Fruit platter
Vegetable platter
Seafood Chowder shooter
Smoked salmon with crostini and accoutrements
Bacon Wrapped Water Chestnuts
Bacon Wrapped Artichoke Hearts with chipotle aioli
Crostini with Boursin, prosciutto, and honey
Caprese Skewer with tomato, mozzarella, basil, balsamic glaze
Mushroom Vol au Vent tarts
Chicken Salad Phyllo Cups
Oysters Rockefeller
Raw Bar (Market Price)
Sweet Potato Biscuits with Virginia Ham and Apricot Preserves
Coconut Shrimp

Soups/Salads

Salad, plated, basic
Salad, plated, mixed greens, pears, orange-ginger vinaigrette
Salad, plated, Caesar
Wild Mushroom Soup
Seafood Chowder
Truffle Potato and Leek Soup

Sides

Roasted Root Vegetables
Charred Summer Vegetables
Roasted Red Potatoes with herbs
Dauphinoise Potatoes
Grilled corn on the cob
Grilled corn on the cob (eloté style)
Garlic Green Beans
Crab Cakes with Lemon Chive Crema

Desserts

Lemon bars with Italian Meringue, plated
\$5

Lemon bars, small bites
\$2

Seasonal cheesecake, whipped cream, garnish, plated
\$6

Seasonal cheesecake, small bites
\$3

Flourless Chocolate Torte, whipped cream, fruit sauce, plated
\$6

Pot de Creme
\$5

Bourbon Butterscotch Budino
\$5

Bourbon Butterscotch Budino, small bites
\$2
