



## Wedding 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. Wedding 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

## **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.