



BREAKFAST

All Breakfast Choices Are Served with Selection of Chilled Juices Including Orange, Cranberry & Pineapple, & Freshly Brewed Coffee & Iced Tea.

OYC MORNING CONTINENTAL – \$12.75 per person

Assorted Danish & Homemade Muffins with Butter Bagels with Cream Cheese Seasonal Sliced Fresh Fruits & Berries Assorted Yogurts Assorted Cold Cereals

TRADITIONAL BREAKFAST BUFFET – \$16.50 per person

Seasonal Sliced Fresh Fruits & Berries Fluffy Scrambled Eggs with Cheese Crispy Bacon & Sausage Links Seasoned Potato Wedges Buttermilk Biscuits with Country Gravy

Add Fluffy Pancakes or French Toast to any buffet for \$3.00 per person.

Add Homemade OYC Marmalades for \$0.75 per person. Choose Any 3: *Castaway* Apple, *Enzian* Blueberry & Berry Wine, *Down the Hatch* Apricot Cranberry, *Aye, Aye Captain* Strawberry Rhubarb or *Fly-By-Night* Blueberry





SANDWICHES

All Sandwiches Served with choice of Cucumber Salad, Pasta Salad, or Chips, & Freshly Brewed Coffee & Iced Tea.

CHICKEN SALAD SANDWICH – \$12.95 per person

Chef's Recipe Chicken Salad served on a Buttery Croissant With Slivered Almonds & Crispy Leaf Lettuce Choice of Side

GRILLED TUNA SALAD SANDWICH – \$12.95 per person

Special Recipe Tuna Salad served on Sourdough Bread With Spicy Peanuts & Pepper Jack Cheese Choice of Side

CAPTAIN'S CLUB SANDWICH – \$13.50 per person Oven Roasted Turkey, Brown Sugar Ham, Hickory Smoked Bacon, Lettuce, Tomato, & Mayonnaise served on a Sourdough Hoagie Choice of Side

BAREBOAT TURKEY BURGER – \$13.95 per person Juicy Turkey Burger topped with Tomato & Homemade Coleslaw served on a Pretzel Bun and choice of Dill Sauce or Chipotle Aioli Choice of Side

TARPOON WRAP – \$13.95 per person Oven Roasted Turkey, Hickory Smoked Bacon, Lettuce, Tomato & OYC Ranch Dressing wrapped in a Garlic Herb Tortilla Choice of Side







SANDWICHES (CONTINUED)

ON-THE-GO BOXES — \$12.95 per person Oven Roasted Turkey & Provolone Cheese

OR

Brown Sugar Ham & American Cheese Topped with Lettuce & Tomato on a Sourdough Hoagie Served with Chips, Homemade Cookies & Bottled Water

Add Side Salad to any Sandwich Selection for \$1.25 per person. Fresh salad made with Spinach, Green Leaf Lettuce, Spring Mix, Sliced Tomato, Green Peppers, Cucumber and Crostini. Choice of Two Dressings: OYC House Dressing, Raspberry-Vinaigrette, Ranch, Creamy Italian & Bleu Cheese

TRADITIONAL SELECTIONS

All Traditional Options Served with Fresh Green Salad (Made with Spinach, Green Leaf Lettuce, Spring Mix, Sliced Tomato, Green Peppers, Cucumber & a Crostini) with Choice of Dressing, Rolls & Butter, Choice of Starch, Choice of Vegetable, Chef's Dessert, & Freshly Brewed Coffee & Iced Tea.

ITALIAN LASAGNA- \$13.75 per person

Italian Sausage, Marinara Sauce, Mozzarella, Cheddar & Parmesan Cheese with Lasagna Noodles Served with Garlic Bread

PULLED PORK SANDWICH – \$15.50 per person

Tender Pulled Pork Tossed in Hickory BBQ Sauce and served on a Ciabatta Roll





TRADITIONAL SELECTIONS (CONTINUED)

All Traditional Options Served with Fresh Green Salad (Made with Spinach, Green Leaf Lettuce, Spring Mix, Sliced Tomato, Green Peppers, Cucumber & a Crostini) with Choice of Dressing, Rolls & Butter, Choice of Starch, Choice of Vegetable, Chef's Dessert, & Freshly Brewed Coffee & Iced Tea.

PRIME RIB – \$19.75 per person Seasoned Prime Rib (10 oz.) prepared Medium Rare & Warmed with Au Jus Served with OYC Horseradish Sauce

COUNTRY FRIED CHICKEN – \$17.50 per person Seasoned Chicken Breaded and prepared Crispy and served with Country Gravy

CRANBERRY-APRICOT PORK LOIN – \$14.75 per person

Tender Pork Loin (8 oz.) Stuffed with Homemade Cranberry-Apricot Marmalade & Dressing

MINI BEEF WELLINGTON – \$17.25 per person Tender Filet Steak (6 oz.) Baked in a Puff Pastry Served with OYC Horseradish Sauce

DILL BAKED SALMON – \$17.85 per person Flakey Salmon Filet (6 oz.) Baked with Lemon Dill Sauce

Served with Capers & Cream Cheese

OYC CHICKEN BREAST – \$15.50 per person Tenderized Chicken Cutlet (5 oz.) served with Sautéed Yellow Squash, Zucchini, & Mixed Peppers







TRADITIONAL BUFFET OPTIONS

All Buffets Served with Freshly Brewed Coffee & Iced Tea.

DELI BUFFET – \$17.50 per person Chef's Soup Du Jour Fresh Greens Salad with Assorted Toppings & Choice of Two Dressings Potato Salad & Vegetable Pasta Salad Assorted Deli Meats: Sliced Turkey Breast, Baked Ham & Roast Beef Swiss & American Cheese Lettuce, Tomato, Onion, Pickle, Mustard & Mayonnaise Wheat Berry or Sourdough Bread Homemade Cookies or Brownies

<u>OYC Cook-Out Buffet</u> — \$16.50 per person Fresh Greens Salad with Assorted Toppings & Choice of Two Dressings Grilled Hamburgers & All Beef Hot Dogs with Assorted Buns Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard & Mayonnaise Enhance OYC Cook-Out Buffet with Bratwursts or Boneless Chicken Breast for \$3.50 per person

MEXICAN BUFFET – \$19.50 per person Build Your Own Tacos & Fajitas: Seasoned Ground Beef & Fajita Chicken Shredded Lettuce, Cheddar Cheese, Red Onion, Tomato, Black Olives, Sour Cream & Homemade Pico De Gallo, Refried Beans & Spanish Rice Mexican Queso Dip & Tortilla Chips Hard & Soft Shells







TRADITIONAL BUFFET OPTIONS (CONTINUED)

All Buffets Served with Freshly Brewed Coffee & Iced Tea.

ITALIAN BUFFET — \$20.75 per person Fresh Greens Salad with Diced Roasted Red Peppers, Shredded Parmesan Cheese, Grape Tomato & Sliced black Olives tossed with Creamy Italian Classic Chicken Parmesan with Marinara & Melted Provolone Cheese Vegetable Lasagna with Cream Sauce, Hearty Marinara & Three Cheese Alfredo Sauce Served with Choice of Rigatoni or Fettuccini Pasta Italian-style Green Beans with Onion & Parmesan Served with Garlic Cheese Bread Cheesecake with Amaretto Caramel Sauce Dessert *Enhance with Ground Beef or Chicken for \$2.50 per person*

OYC ALA CARTE BUFFET

Buffet Served with Dinner Rolls & Butter & Freshly Brewed Coffee & Iced Tea.

SALADS - CHOICE OF TWO OPTIONS:

Tossed Seasonal Greens w/ Dressing Cole Slaw Vegetable Pasta Salad Potato Salad Chef's Recipe Cucumber Salad

STARCH – CHOICE OF ONE OPTION:

Wild Rice Pilaf Scalloped Potatoes Baked Potato Seasoned Red Potatoes Twice Baked Potato Baby Bakers







OYC ALA CARTE BUFFET (CONTINUED)

Buffet Served with Dinner Rolls & Butter & Freshly Brewed Coffee & Iced Tea.

VEGETABLE - CHOICE OF ONE OPTION:

Green Bean Almandine Honey Glazed Carrots Buttered Corn Chef's Seasonal Vegetables Baked Beans Sautéed Asparagus Broccoli/Cauliflower Medley

ENTRÉES - CHOICE OF ONE OR TWO OPTIONS:

Italian Lasagna Pulled Pork OYC Chicken Breast Crispy Fried Chicken Prime Rib Cranberry/Apricot Pork Loin Mini Beef Wellington Dill Salmon Traditional Roast Beef Roasted Turkey Breast K.C. Strip Steak Blackened Shrimp

DESSERTS-CHOICE OF ONE OPTION:

Cheesecake with Assorted Toppings Chocolate Cake Peanut Butter Chocolate Brownies Strawberry Angel Food Cake Homemade Cookies Ice Cream Bar with Assorted Toppings







Hors D'Oevres

Chilled Shrimp Cocktail	(25) \$85.00	(50) \$145.00
Chicken Wings w/Asst. Sauce	(25) \$95.00	(50) \$160.00
Tortilla Chips & Cheese Queso	(25) \$45.00	(50) \$80.00
Mexican Style 7-Layer Dip	(25) \$60.00	(50) \$100.00
Cinnamon Chips w/ Fruit Salsa	(25) \$35.00	(50) \$60.00
Chicken/Tuna Salad Tea Sandwiches	(25) \$70.00	(50) \$120.00
Jalapeño Poppers	(25) \$65.00	(50) \$110.00
Roasted Ravioli & Marina	(25) \$55.00	(50) \$85.00
Swedish Meatballs	(25) \$40.00	(50) \$70.00
Grilled Skewers (Chicken or Beef)	(25) \$65.00	(50) \$115.00
Bacon-Wrapped Smokies	(25) \$90.00	(50) \$170.00

SPECIALTY TRAYS

Gourmet Cheese & Crackers	(25) \$125.00	(50) \$230.00
Asst. Meat & Cheese w/Rolls	(25) \$135.00	(50) \$250.00
Fresh Fruit w/Raspberry Dip	(25) \$80.00	(50) \$140.00
Fresh Vegetable w/Ranch Dip	(25) \$80.00	(50) \$155.00
Assorted Bread Bowl Dips	(25) \$65.00	(50) \$115.00

BREAK SELECTIONS

Assorted Fruit Danish (dz) or Homemade Muffins (dz) \$20.00 Bagels with Cream Cheese (dz) \$25.00 Fresh Fruit Assortment (each) \$1.50 Variety of Yogurts (pp) \$3.00 Selection of Brownies (dz) \$25.00 Assorted Cookies (dz) \$22.00 Salted Pretzels (lb) \$12.00 Potato Chips (lb) or Fancy Mixed Nuts (lb) \$15.00

BEVERAGES

Assorted Soda, Bottled Water, Freshly Brewed Sun Tea, Lemonade, Freshly Brewed Coffee, Chilled Juices: Orange, Cranberry & Pineapple, Mile Upon Request: Whole or 2%

OPEN BAR/CASH BAR

Call & Premium Brand Liquor, Domestic Draft & Bottled Beer, Red & White House Wines, Champagne Bartender Fee Applies

Prices Do Not Include Tax. 18% Service Charge Applies On All Events. Quotes Available Upon Request *Prices Subject to Change without Notice.