

LIQUOR PACKAGES

BEER, WINE & CHAMPAGNE

Daytime: \$18pp | Nighttime: \$23pp

OPEN BAR (CALL)

Daytime: \$25pp | Nighttime: \$30pp

OPEN BAR (PREMIUM)

Daytime: \$30pp | Nighttime: \$40pp

CHAMPAGNE WALL \$2pp

DESSERT PACKAGES

PLATTERS

Each Platter Serves Approximately 50 Guests

FRUIT PLATTER \$100

CANNOLI PLATTER \$100

ITALIAN COOKIE PLATTER \$120

FRESH BAKED COOKIE PLATTER \$150

Chocolate Chip, Oatmeal, Sugar

ICE CREAM BAR

CHOCOLATE & VANILLA ICE CREAM \$3pp

Toppings Include: Whipped Cream, Cherries,
Chocolate Sprinkles, Rainbow Sprinkles, Chocolate Syrup

**\$2 Upcharge For Enhanced Toppings*

DONUT WALL

WALL RENTAL & 50 ASSORTED DONUTS \$125

SECURITY & COAT ROOM

Under 100 Guests - 1 Security Guard \$220

Over 100 Guests - 2 Security Guards \$400

Coat Room Attendant - \$50

***Security Is Mandatory On Sweet Sixteens,
Cash Bar Packages or Run Tab Packages***

20% gratuity and 8.625% sales tax will be added to all per person prices.
No shots will be served at anytime. No under age drinking will be tolerated at anytime.

  **@OMCFREEPORT**

WWW.OMCFREEPORT.COM | OMCFREEPORT@GMAIL.COM

Additional 4% Will Be Applied When Paying With Credit Card



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FREEPORT, NY 11520

  **@OMCFREEPORT**

**SCAN FOR MORE
INFORMATION!**



If you do not see something you are looking for, please ask our Event Coordinator & we would be more than happy to provide more options or accommodations when possible!

APPETIZER PACKAGES

Tier 1:

TOMATO & BASIL BRUSCHETTA
PIGS IN A BLANKET
PRETZEL BITES
VEGETABLE SPRING ROLLS
CHICKEN BITES
MOZZARELLA STICKS
SPANAKOPITA
ZUCCHINI STICKS
BLACKENED SHRIMP GUACAMOLE

Tier 2:

KOREAN BEEF KABOBS
CRISPY COCONUT SHRIMP
RASPBERRY & BRIE PHYLLO CUPS
SLICED BEEF CROSTINI
with horseradish aioli
TUNA TARTAR CUPS
FIG & GOAT CHEESE FLATBREADS

ITALIAN MEATBALLS
EMPANADAS
JALAPENO POPPERS
CORN FRITTERS
FRIED MAC AND CHEESE BITES
MINI CHICKEN QUESADILLAS
CAPRESE BITES
WATERMELON FETA SKEWER
ARANCINI

ASIAN VEGETABLE DUMPLINGS
BACON WRAPPED SCALLOPS
STEAK & ONION CROSTINI
MINI REUBEN
PROSCIUTTO & MELON
SPINACH & ARTICHOKE STUFFED
MUSHROOMS

PACKAGE 1: Choice of 4 Appetizers From Tier 1 - \$9pp

PACKAGE 2: Choice of 3 Appetizers From Tier 1 & 2 Appetizers From Tier 2 - \$12pp

PACKAGES 3: Choice of 4 Appetizers From Tier 2 - \$12pp

COCKTAIL PARTY PACKAGE: Choice of 4 Appetizers From Tier 1 And/Or Tier 2
& 3 Stations - \$48pp

PLATTER SELECTIONS

Each Platter Serves Approximately 50 Guests

Any Of The Above Appetizers Can Be Plattered, Inquire Within For Pricing

VEGETABLE CRUDITE \$90	CHICKEN WINGS \$130
ANTIPASTO \$190	JUMBO SHRIMP COCKTAIL \$180
ASSORTED DIPS \$115	MINI CRAB CAKES M/P
ASSORTED CHEESES: DOMESTIC \$110, IMPORTED \$140	

GRAZING TABLE

Assorted Cheeses, Cured Meats, Fruit & Vegetable Crudite, Nuts & Crackers

4 FOOT TABLE (Feeds Approximately 50 Guests) \$300

5 FOOT TABLE (Feeds Approximately 100 Guests) \$400

COLD SEAFOOD DISPLAYS

Clams, Oysters & Shrimp With Cocktail Sauce, Horseradish & Lemons

MINI YACHT (Feeds Approximately 50 Guests) \$400

LARGE YACHT (Feeds Approximately 100 Guests) \$750

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STATIONS

Add On One Of Our Signature Stations To Your Cocktail Hour or Buffet

PASTA STATION \$5 PER PERSON

Choose Two

TRI-COLOR CHEESE TORTELLINI IN A VODKA SAUCE
FARFALLE WITH PESTO CREAM SAUCE
PENNE ALA VODKA
RIGATONI BOLOGNESE

Accompanied with Parmigiana Cheese

MAC & CHEESE STATION \$5 PER PERSON

HOMEMADE CREAMY MAC AND CHEESE

*Accompanied with: Buffalo Chicken, Caramelized Onions,
Scallions, Diced Bacon, Jalapenos,
Sautéed Green Peppers*

MASHED POTATO BAR \$4 PER PERSON

REGULAR MASHED AND SWEET POTATO MASHED

*Toppings Include: Bacon, Shredded Cheese, Honey Butter, Brown Sugar,
Fried Onion Straws, Chives, Sour Cream and Brown Gravy*

CONEY ISLAND STATION \$4 PER PERSON

HEBREW NATIONAL HOT DOGS • MINI CHEESEBURGER SLIDERS

*Toppings Include: Deli Mustard, Ketchup, Onions,
Tomatoes, Lettuce, Sauerkraut*

SOUTHWEST STATION \$6 PER PERSON

CRISPY TACO SHELLS AND SOFT-SHELL TORTILLAS
MARINATED CHICKEN FAJITAS, GROUND BEEF TACOS
*Accompanied with: Fresh Guacamole, Sautéed Onions,
Shredded Lettuce Sautéed Green Peppers, Pico de Gallo,
Sour Cream, Shredded Cheese*

ASIAN STATION \$6 PER PERSON

BEEF & BROCCOLI OR CHICKEN & BROCCOLI
VEGETABLE DUMPLINGS
LO MEIN NOODLES OR WHITE RICE

KID'S STATION \$3 PER CHILD(12YRS & UNDER), \$5 PER ADULT

CHICKEN FINGERS, FRENCH FRIES AND MAC & CHEESE

Accompanied with: Ketchup & Honey Mustard

CARVING STATION \$10 PER PERSON

Upgrade To Include On Cocktail Party Package +\$5 Per Person

*Choose One: ROASTED TURKEY, HERB PORK LOIN,
STUFFED PORK LOIN OR ROAST BEEF*

Accompanied with: Gravy & Au Jus

**Upgrade To Prime Rib M/P*

ENTREES SELECTION CONTINUED...

*Choose Three From Below:
(Only 1 From Each Group)*

Beef:

SLICED SIRLOIN BORDELAISE
SLICED ASIAN TERIYAKI SIRLOIN
MUSHROOM MARSALA
SLICED ROAST BEEF AU JUS
BEEF & BROCCOLI
MEATBALLS

Chicken:

CHICKEN FRANCAISE
CHICKEN & BROCCOLI
BALSAMIC GLAZED CHICKEN
MUSHROOM MARSALA CHICKEN
BBQ CHICKEN
CHICKEN PICATTA
CHICKEN PARMIGIANA
MONA LISA CHICKEN
MEDITERRANEAN CHICKEN
SOUTHWEST CHICKEN

Pork:

SAUSAGE & PEPPERS
HERBED PORK LOIN
PIGGY MAC(PULLED PORK MAC & CHEESE)
STUFFED PORK LOIN

Fish(Salmon or Tilapia) & Shrimp:

CITRUS GINGER GLAZED FISH
HORSERADISH PARMESAN CRUSTED FISH
FISH OREGANATTA
CAJUN FISH WITH A HONEY MUSTARD CREAM SAUCE
SWEET CHILI FISH WITH PINEAPPLE MANGO SALSA
SHRIMP SCAMPI

Vegetarian:

EGGPLANT PARMIGIANA
EGGPLANT ROLLATINI
VEGETABLE PAELLA
PORTOBELLO CAPRESE

**Some additional upcharges may apply*

Additional 4% Will Be Applied When Paying With Credit Card

BRUNCH PACKAGES

*All Brunch Buffets Are From 12pm to 4pm & Include: Home Fries,
Bacon, Sausage, Fresh Fruit Platter, Assorted Bagels with Cream Cheese &
Assorted Croissants*

ENTREE SELECTION

Choice Of Four

CINNAMON DIPPED FRENCH TOAST
BUTTERMILK PANCAKES
BELGIAN WAFFLES
SCRAMBLED EGGS

PENNE ALA VODKA OR MARINARA

FARFALLE WITH SALMON

peas, asparagus, champagne cream sauce

BALSAMIC GLAZED CHICKEN

CHICKEN FRANCAISE OR MARSALA

BLUEBERRY CREAM CHEESE BREAD PUDDING

MINI VEGETABLE FRITTATA (ADD \$2pp)

ANY OF OUR BEEF, CHICKEN, PASTA OR FISH OPTIONS
FROM OUR REGULAR BUFFET MENU ALSO AVAILABLE

Brunch Buffet - \$48pp (Plus Tax & Gratuity)

OMELET STATION

SCRAMBLED EGGS OR OMELET

COOKED TO ORDER BY OUR OMELET CHEF

cheese, peppers, onions, bacon, ham, tomatoes, mushrooms,
spinach, broccoli

\$12pp

BLOODY MARY & MIMOSA BAR

\$10pp

BLOODY MARY TOPPINGS BAR *+\$5pp*

jalapenos, bacon, olives, onions, limes, lemons,
celery, hot sauce & more

CHAMPAGNE PUNCH

\$8pp

Includes Non-Alcoholic Beverages, Coffee/Tea & Linens

20% gratuity and 8.625% sales tax will be added to all per person prices.
No shots will be served at anytime. No under age drinking will be tolerated at anytime.

PACKAGES

BUFFET PACKAGES:

*Choice of One Salad, Four Entrees, One Starch, One Vegetable
& Fresh Baked Bread*

*Includes Non-Alcoholic Beverages, Coffee/Tea
& Linens (Napkin Colors Available)*

Buffet - \$48pp (Plus Tax & Gratuity)

Children Under 12 Years Old - \$20pp (Plus Tax & Gratuity)

**Minimum 50 Guests*

FAMILY STYLE PACKAGES:

*Choice of Salad, Choice Of Starch, Choice Of Vegetable,
Fresh Baked Bread, One Pasta,
Two Entree Choices(Beef, Pork, Chicken, Fish or Vegetarian)*

*Includes Non-Alcoholic Beverages, Coffee/Tea
& Linens (Napkin Colors Available)*

Family Style Package - \$58pp (Plus Tax & Gratuity)

Children Under 12 Years Old - \$20pp (Plus Tax & Gratuity)

**Minimum 50 Guests*

SIT DOWN PACKAGES:

*Choice of One Salad, Choice of Three Entrees & All Entrees Include
Fresh Baked Bread, Seasonal Vegetables & Red Roasted Potatoes
Entree Choices Due One Week Before Event Date*

*Includes Non-Alcoholic Beverages, Coffee/Tea
& Linens (Napkin Colors Available)*

Sit Down Package - \$68pp (Plus Tax & Gratuity)

Children Under 12 Years Old - \$20pp (Plus Tax & Gratuity)

**Minimum 50 Guests*

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SALAD SELECTIONS:

Select One:

GARDEN SALAD
CAESAR SALAD
GREEK SALAD
TOMATO & MOZZARELLA
TEX-MEX SALAD
HARVEST SALAD
ASIAN SALAD
APPLE & BACON SALAD
SUPERFOOD SALAD

ENTREES SELECTIONS:

Pasta:

Select One:

ALA VODKA
MARINARA
STUFFED SHELLS
BAKED ZITI
BOLOGNESE
PRIMAVERA
SAUSAGE & BROCCOLI RABE
FARFALLE WITH SALMON
peas & asparagus in a champagne cream sauce

Starch & Vegetables:

Select Two:

CHEF'S VEGETABLE MEDLEY
CREAMED SPINACH
ROASTED BRUSSEL SPROUTS
ROASTED ROOT VEGETABLES
GREEN BEAN ALMONDINE
RED ROASTED POTATOES
MASHED POTATOES
SWEET POTATO MASH
CILANTRO LIME RICE
RICE & BEANS
WILD RICE PILAF
with dried cranberries & pine nuts