

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.

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WWW.OMCFREEPORT.COM | OMCFREEPORT@GMAIL.COM

Additional 4% Will Be Applied When Paying With Credit Card



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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
EMPAÑADAS
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

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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