



100 Atlantic Avenue
 Ocean City, New Jersey
 609-391-9616
EAT IN - TAKE OUT

Thank you for choosing the Island Grill. We are a family owned and operated business that was established in 1996 by Andy and Allison Yoa. Andy is the chef and runs the back of the restaurant. Wife Allison manages the front of the restaurant. Andy is a graduate of Johnson & Wales University with a BS in Food Service Management and an Assoc. in Culinary Arts. We have the much-needed support of other family members: Debbie Yoa, Jim & Harry Yoa, Mark & Katie Yoa, and J. Linden Steel.

In addition to a full service restaurant with a wide range of menu items from which to choose, we have a very extensive menu suitable for all catering needs. When it comes to catering, we do it all. Our Goal is to make your event very memorable. Therefore we provide quality as well as quantity.

We offer one on one consulting with Megan Austin, our catering coordinator, who will ensure your function runs smoothly and is a memorable affair. She will be able to help plan your party whether it is here at the restaurant or at another location of your choosing. We will do everything possible to meet your needs.

Please note that this booklet has just a few things we offer: If you have any questions or would like other suggestions, please call catering manager Megan Austin, at 609-391-9616 she will be glad to assist you in anyway possible. Any party can be custom made to fit your needs and your budget!

- * Servers and bartenders are available to help with any needs you may have
 - * We have a six-foot long, outdoor grill and trailer for all our off premise needs
 - On Premise catering is available September through May Only**
 - **All of the prices listed in our booklet are subject to change through out the year! **
- The following information is requested to help us plan your special event.

Contact person: _____
 Date of Function: _____
 Type of function: _____
 Number of people: _____
 Time for Delivery of Food: _____
 Set up time: Will be discussed later _____
 Fax Number: _____
 Phone Number at location of function: _____
 Price range per person: _____

Visit our Website www.ocnjislandgrill.com

The following are samples of catering packages to be cooked at your location

A fee of \$25.00 will be applied for propane for all Out Door grill Barbecue's and an 18% Gratuity is added.

Outdoor Barbecue #1

6oz. Hamburgers & Hot Dogs
Grilled BBQ Chicken Breast (4oz. Each)
Includes: Rolls, Ketchup, Mustard, Mayonnaise, Lettuce, Tomatoes, and Onions
Corn On Cob Red Bliss Potato Salad Pretzels Potato Chips
Includes: Six foot Grill, Assorted Canned Sodas, Plastic Ware, and Utensils
Price per person \$13.50

Outdoor Barbecue #2

Grilled BBQ. Chicken Breast (4 oz. Each)
Baby Back Ribs Corn on Cob Red Bliss Potato Salad
Includes: Six foot Grill, Assorted Can Sodas, Plastic Ware, and Utensils
Price per person \$17.95

Outdoor Barbecue #3

BBQ Chicken Quarters Jamaican Jerk BBQ Wings
Corn Bread Mashed Potatoes Coleslaw Fresh Fruit
Includes: Six foot Grill, Assorted Can Sodas, Plastic Ware, and Utensils
Price per person \$15.25

Outdoor Barbecue #4

Beef kabobs Chicken Kabobs Roasted Red Bliss Potatoes
Corn On Cob Rice Salad
Includes: Six foot Grill, Assorted Can Sodas, Plastic Ware, and Utensils
Price per person \$16.99

Outdoor Fish Fry #5

Fresh Mahi/Grouper/Snapper Fried Onion Rings Tomato & Mozzarella Salad
Corn on Cob Fresh Fruit
Includes: Six foot Grill, portable fryer , Assorted Can Sodas, Plastic Ware, and Utensils
Price per person \$19.99

Outdoor Seafood Bake

1 ½ lb. Whole Lobsters
Steamed Clams with Drawn Butter
Mussels in a Scampi Sauce
Corn on Cob
Fresh Tomato Salad with Fresh Mozzarella
Scalloped Potatoes

Includes: Six foot Grill, Assorted Can Sodas, Plastic Ware, and Utensils
Price per person \$38.99

Outdoor Barbecue Lunch

BBQ Chicken Sandwich Italian Mahi Sandwich BBQ Pulled Pork Sandwich
Coleslaw Potato Chips Pasta Salad Brownies
Includes: Six foot Grill, Assorted Can Sodas, Plastic Ware, and Utensils,
Price per person \$17.99

On Premise Menu Selections

7% Sales tax, linens, and labor to be added based on location and final amount of people
Minimum of 20 guests

Package M

All entrees include a Garden Salad with choice of Raspberry Vinaigrette or Ranch Salad Dressing

The following entrees include Sautéed Vegetables and a Baked Potato

Large Fried Shrimp
Grilled Mahi Mahi
Broiled Tilapia

Fried Flounder
New York Strip Steak
Baked Salmon with Dill Butter

Grilled Chicken Breast
Grilled Ham Steak
Chicken Parmesan

The following entrees are served over pasta

Vodka Chicken

Mussels Marinara

Vegetable Primavera

Includes: Beverages

Price per Person \$23.99

Package N

Appetizers

Pick Two or Three Choices from our Appetizer Page

Salads

Pick One of The Following

Tossed Salad
Pasta Salad

Caesar Salad
Potato Salad

Spring Mix
Spinach Salad

Entrées

Pick Two or Three from the Following

Baked Salmon with Dill Butter
Grilled Mahi Mahi
Chicken Marsala
Eggplant Parm.
Vodka Chicken

Stuffed Chicken Breast
Baked Zit
Roast Beef & Gravy
Grilled Ham Steak
Roasted Pork Loin

Turkey & Gravy
BBQ Chicken Breast
Grilled Chicken
Crab & Spinach Ravioli
Broiled Tilapia

Includes: Beverages, and Linens

Price Range per Person: \$16.99 – \$26.99

Appetizers

Assorted Miniature Quiche
Clams Casino
Steamed Clams
Chicken Fingers
Mozzarella Sticks
Oysters on half shell
Mini Chicken Wellington
Beef Kabob
Brie en Croute with Raspberry
Mini Beef Wellington
Mini Chicken Burrito

Chicken Nuggets
Buffalo Chicken Wings
Crab Claw fingers
Buffalo Shrimp
Mussels in a Scampi Sauce
Pecan Chicken
Coconut Lobster tails
Scallops wrapped in bacon
Chicken Quesadilla
Chicken Poppers
Breaded Eggplant Cutlets

Buffalo Chicken Bites
BBQ. Chicken Wings
Egg Rolls
Franks N' Blanket
Potato Skins
Spanakopita
Assorted Canapes
Crab Stuffed Mushroom
Mini Reuben
Popcorn Shrimp
Vegetable Egg Rolls

Party Trays & Platters

Vegetable Platters

- #1 Celery, Carrots, Broccoli, Tomatoes with (Ranch or Blue Cheese Dressing)
- #2 Celery, Carrots, Broccoli, Tomatoes, Cucumbers, Cauliflower with (Ranch or Blue Cheese)

Tropical Fruit Platters

- #1 A bowl of fresh assorted tropical fruits
- #2 A hand carved watermelon filled with tropical fruit

Cheese Platters

- #1 Tooth Picks, Swiss, Cheddar, Spicy Peppercorn Cheese
- #2 Tooth Picks, Swiss, Cheddar, Spicy Peppercorn Cheese, Crackers, and Grapes
- #3 Tooth Picks, Swiss, Cheddar, Spicy Peppercorn Cheese, Pepperoni, Crackers, and Grapes

Shrimp Platters

- #1 U – 12 Shrimp Peeled, Cooked, and Deveined
- #2 U – 15 Shrimp Peeled, Cooked and Deveined
- #3 16 / 20 Shrimp Peeled, Cooked and Deveined
- #4 16 / 20 Shrimp Just cooked with shell on
- #5 21 / 25 Shrimp Just cooked with shell on

Soups

All soups are homemade

New England Clam Chowder
Manhattan Clam Chowder
Seafood Chowder
Cream of Asparagus
Turkey Vegetable
Cream of Spinach

Conch Chowder
Maryland Crab Soup
Cream of Mushroom
Vegetable Beef
Seafood Bisque
Corn Chowder

Salads

Potato Salad
Tossed Salad
Spinach Salad
Tuna Salad
Broccoli Salad

Coleslaw
Caesar Salad
Egg Salad
Shrimp Salad
Chef Salad

Macaroni Salad
Italian Pasta Salad
Crab Salad
Tomato Basil Salad
Three-Bean Salad

Beef

All of the following portions can be prepared any way

Tenderloin (Filet Mignon) 4oz., 5oz., 6oz., 7oz., 8oz., 10oz.	Price Per lb. \$Market Price
Prime Rib 8oz. 10oz., 14oz., 16oz. 18oz.	Price Per lb. \$Market Price
New York Strip 6oz., 7oz., 8oz., 10oz., 12oz. 14oz.	Price Per lb. \$Market Price
Cowboy Steak 16oz., 18oz., 20oz., 22oz., 24oz.	Price Per lb. \$Market Price
Porterhouse Steak 14oz., 16oz., 20oz., 28oz., 32oz., 52oz., 72oz	Price Per lb. \$Market Price
Flank Steak 8oz., 10oz., 12oz.	Price Per lb. \$Market Price
T-bone 12oz., 14oz., 16oz., 18oz.	Price Per lb. \$Market Price
Sirloin 5oz., 8oz., 10oz.	Price Per lb. \$Market Price
Beef or Baby Back Ribs ¼, ½, Full Rack	Price Per lb. \$Market Price
Steamship Round (80 – 140 lbs.)	Price Per lb. \$Market Price
<u>Kobe Beef</u> Top sirloin, Rib eye, Strip Loin / Tenderloin	Price Per lb. \$Market Price

Seafood

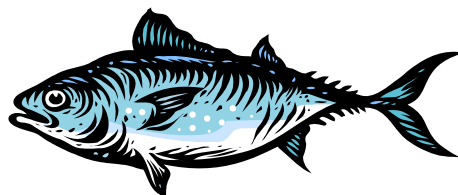
All seafood can be prepared in a number of different styles and methods

**** Please call for more information****

Scallops
Atlantic Cod
Mahi Mahi
Tuna
Blue Marlin
Swordfish
Mussels
Soft Shell Crabs
Whole Lobster

Flounder
Catfish Fillets
Rainbow Trout
Salmon
Grouper
Black Tip Shark
Clams (Top & Little Neck)
Alaskan Crab Legs
Maine Lobster Tails

Red Snapper
Blue Fish
Monkfish
Wahoo
Mako
Halibut Fillets
Crab Meat
Snow Crab Clusters
Brazilian Tails



Off Premise Menu Selections

7% Sales tax, linens, and labor to be added based on location and final amount of people
Minimum of 20 guests

Package A

Choice of Tossed Salad or New England Clam Chowder

Entrees

Turkey & Gravy

Roast Beef & Gravy

Ham Steak

Garlic Mashed Potatoes

Sautéed Vegetables

Includes: Buffet Style, Plastic Ware, Set-up, and Delivery in Ocean City

Price per Person: \$13.99

Package B

Appetizers

Pick Two or Three from our Appetizer Page

Entrees

Pick Two or Three

Grilled or Baked Mahi Mahi

Baked Salmon with Dill Butter

BBQ Chicken Breast

Baked Zitti

Lobster Ravioli

Spinach & Crab Ravioli

Vodka Chicken

Roasted Pork Loin

Includes: Buffet Style, Plastic Ware, Set-up, and Delivery in Ocean City

Price per Person: \$25.99

Package C

Appetizers

Pick Two or Three from our Appetizer Page

Salad

Pick One or Two from our Salad Section

Entrée

Pick three from the following:

Grilled Mahi Mahi

Cajun Duck Breast

Mussels Marinara

Chicken Marsala

Stuffed Chicken Breast

Prime Rib

Baby Back Ribs

Seafood Lasagna

Includes: Buffet Style, Plastic Ware, Set-up, and Delivery

Price per Person: \$28.99

Package D

Assorted Sandwiches

(Turkey, Ham & Cheese, Roast Beef on Rye, White, and Wheat Bread)

Potato Salad

Coleslaw

Brownies

Includes: (Lettuce, Tomato, Onions, Mayonnaise, and Mustard), Set Up & Delivery,
Pick Up, Plates, Utensils, Napkins

Price per Person: \$9.50

Package E

Hot Roast Beef & Gravy
Garlic Mashed Potatoes

Hot Turkey & Gravy
Peas & Pearl Onions

Includes: Kaiser Rolls, Horseradish, Set Up & Delivery, Pick Up, Plates, Utensils, Napkins

Price per Person: \$11.99

Package F

Meat Balls and Sauce

Sausage & Peppers

BBQ Pork

Includes: Torpedo Rolls, Kaiser Rolls, Set Up, Delivery, Pick Up, Plates, Utensils, and Napkins

Price per Person \$13.99

Package G

Grilled Chicken Parm
Your Choice of One Vegetable

Baked Salmon with Dill Butter
Scalloped Potatoes

Includes: Set Up & Delivery, Plates, Utensils, Napkins, Pick Up

Price per Person: \$16.99

Package H

Choose two of the following

Vodka Chicken
BBQ Chicken Breast

Vegetable Primavera
Grilled Chicken Caesar Salad

Baked Ham
Roast beef

Includes: Cole slaw, Potato Salad, Delivery, Set Up, Plates, Utensils, Napkins, Pick Up

Price per person \$18.99

Parties of 35 – 100

18% Gratuity will be add for servers

Breakfast Buffet Includes

Bacon	Sausage	Eggs	Hash Browns
Apple Cobbler	Honey Ham	Toast	Fresh Fruit
Potato Pancakes	Chip Beef	Apple Fritters	Orange Juice
Coffee	Blueberry Muffins	Bagels	

Price per Person \$14.99

Off Premise Continental Breakfast

Parties of 20 – 500

Assorted Danishes, Bagels, and Croissants

Butter and Jelly

Coffee, Orange Juice, V-8 Juice, and Apple Juice

Includes: Buffet Style, Plastic Ware, Set-up, and Delivery

Price per Person \$6.99

Coffee Station

Includes: Creamers, Cups, Sugar, Sweet-Low, and Stirrs

20 Cups	\$22.00
40 Cups	\$32.00
60 Cups	\$42.00
75 Cups	\$52.00
100 Cups	\$65.00

Homemade Brownie Tray

½ Sheet Pan 35 each	\$18.00
Full Sheet Pan	\$33.00

Based on 15—20 Guests

Seafood Lasagna	\$140.00
Meat Lasagna	\$92.00
Vegetable lasagna	\$65.00
Vodka Chicken	\$85.00
Vodka Shrimp	\$119.00
Tenderloin Marsala	\$145.00
Shrimp Alfredo	\$135.00
Grilled Chicken Parmesan	\$90.00
Grilled Eggplant Parmesan	\$50.00
Grilled BBQ. Chicken Breast	\$75.00
Buffalo Wings	\$66.00
Lobster Raviolis	\$135.00
Crab Raviolis	\$115.00
Snow Crab Clusters	\$190.00
Half Rack of Ribs	\$120.00
Broiled Salmon	\$86.00
Stuffed Flounder rollups	\$175.00
Grilled Mahi	\$95.00
Broiled Herb Grouper	\$135.00
Boiled Lobster Tails 4 ozs.	\$145.00
Oven Roasted Prime Rib 10oz. portions	\$118.00
Garlic Mash Potatoes	\$22.00
Pea & Pearl Onions	\$22.00
Caramelized Glazed Baby Carrots	\$22.00
Baked Potatoes	\$22.00
Roasted Red bliss	\$25.00
Scalloped Potatoes	\$35.00
Corn on Cob	\$20.00

Key Lime Pie	1 Whole Pie 8 slices	\$17.50
The Big Blitz With Snickers Bar Pie	1 Whole Pie 14 slices	\$42.00
Chocolate Peanut Butter Pie with Reese's	1 Whole Pie 14 slices	\$42.00
Apple Walnut Crumb Pie	1 Whole Pie 8 slices	\$20.00
Oreo Cookie Bash	1 Whole pie 14 slices	\$42.00
Dark Side of The Moon	1 Whole pie 12 slices	\$31.00

Other Desserts Available

*****all of the above items require 48 hour notice*****

