
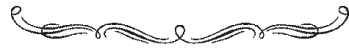


The Corinthian Yacht Club Banquet Menu

Wedding Package includes:


One-Hour Cocktail Reception
Six Butlered Hors D'oeuvres
Cheese and Vegetable Display
Choice of Salad

Entrée, Seasonal Vegetable, and Starch
Rolls, Butter, Coffee, Tea, Decaf



Cold Hors D'oeuvres

Rock Shrimp and Avocado Tortillas, charred corn salsa

Crabmeat Salad, with mango cilantro in phyllo cups

Hoisin Beef and Scallion Rolls

Chilled Beef Tenderloin, with tomato, red onion, capers, dill horseradish sauce

Grilled Portabella Crostini, with caramelized Vidalia onion and sweet gorgonzola

Shrimp Cocktail, with spicy cocktail sauce

Lobster Curry and Chive Salad on granny smith apple

Tomato Basil Olive and Caper Bruschetta, with feta cheese

Seared Ahi Tuna on Wonton Crisp, with wasabi sauce

Smoked Salmon Salad on English Cucumber

Hot Hors D'oeuvres

Mini Crab Cakes, with chipotle remoulade

Petite Lamb Chops, with mint red-wine demi

Scallops Wrapped with Bacon, with horseradish Dijon sauce

Texas BBQ Spring Rolls, sweet onion and melted swiss

Thai Chicken Saté, with coconut curry sauce

Beef Wellington Puff, with béarnaise sauce

Pork Potstickers with sweet chili wasabi dipping sauce

Veal Meatballs, with marsala roasted garlic cream

Crab and Avocado Quesadilla, with cumin lime cream

Prosciutto Wrapped Shrimp, stuffed with goat cheese and arugula, creamy pesto dipping sauce

Baked Oysters, balsamic glazed spinach and champagne cream

Grilled Sea Scallops, with avocado charred corn relish and ancho orange vinaigrette

Crisp Phyllo Bites, with parmesan asparagus and prosciutto

BBQ Duck and Wild Mushroom Quesadilla, with spicy mango salsa

Shrimp, Crab, or Lobster Spring Rolls, asian ginger dipping sauce

Coconut Shrimp, with mango cilantro sauce

Cocktail Franks in Puff Pastry, with whole grain mustard

Sausage or Crab Stuffed Mushrooms

Clams Casino

Assorted Quiches

Salads

Yacht Club Salad: mixed greens, tomato, carrot, red onion, house balsamic vinaigrette

Caprese Salad: Jersey tomatoes, buffalo mozzarella, baby arugula, basil oil and balsamic drizzle

Classic Caesar: crisp romaine, shaved parmesan, house-made Caesar dressing

Boston Wedge: wedge of Boston lettuce, apple bacon, grape tomatoes, shaved onion, with gorgonzola dressing

Entrées

Baked Stuffed Flounder with Lump Crabmeat and a lemon butter sauce

Baked Salmon Filet with lemon dill beurre blanc

Pan Seared Red Snapper with nicoise vinaigrette

Grouper Charleston with sweet corn, leeks, tomato, and a lobster sherry broth

Chicken Marsala with a portabella mushroom sauce

Veal Tenderloin Oscar with jumbo lump crab, grilled asparagus and a red wine reduction and sauce hollandaise

~ 85.00 ~

N.Y. Strip Steak cognac mustard peppercorn sauce and a wild mushroom ragout

Breast of Chicken with prosciutto, spinach, and fontina cheese with red-wine demi glaze

Chicken CYCCM, pan-seared with crab, asparagus, and a lemon dill sauce

Pan-Seared Crab Cakes with a roasted red-pepper cream sauce

Tuna pepper crusted and a lobster au poivre sauce

Grilled 8 oz. Filet Mignon, choice of sauce:

~Au Poivre~

~Port Wine Mushroom Demi Glaze~

~Red Wine Reduction~

~Peppercorn Brandy Cream~

~Bernaise~

Petite Filet and Crab Cake: (choice of sauce and red-pepper cream sauce)

Petite Filet and Lobster tail: (choice of sauce and drawn butter)

Roast Prime Rib served with au-jus

Pasta Stations

Farfalle: mushrooms, sun dried tomatoes, peas and roasted garlic cream

Penne: pink vodka with fresh basil and shaved parmesan

Rigatoni: grilled italian sausage and broccoli rabe

Orecchiette: baby spinach, pine nuts, creamy pesto sauce

Carving Stations

Whole Roasted Suckling Pig

Whole Roasted Rack of Lamb

Thyme Roasted Turkey Breast

Maple Baked Ham.

Roast Prime Rib of Beef

Chile Roast Pork Tenderloin

**A maximum of two (2) entrée selections are available with the higher price prevailing*

** Chef Harry Gleason will be happy to customize a menu to meet your specific requirements.*

**A 7% Tax and an 18% Gratuity will be added to total bill*