

The Corinthian Yacht Club Banquet Menu

Commodore Package

Cold Hors D 'Oeuvres

Tomato Basil Olive Caper Bruschetta with Parmesan

Gorgonzola Mousse on English Cucumber with Walnuts

*Chilled Filet of Beef with Tomato Red
Onion Caper and Horseradish Sauce*

Crab Salad with Mango Fresh Herbs in Phyllo Cups

*Seared Ahi Tuna with Asian Slaw on
Wonton Crisps and Wasabi Sauce*

House Smoked Salmon on English Cucumber

Bloody Mary Shrimp Shooters

*Shrimp Cocktail, Maine Lobster Salad
Served in Individual Asian Spoons*

Hot Hors D 'Oeuvres

Leek and Gruyere Tarts

Pork Pot Stickers with Asian Dipping Sauce

Vegetable Spring Rolls with Asian Dipping Sauce

Assorted Quiches

Cocktail Franks in Puff Pastry with Whole Grain Mustard

Texas BBQ Spring Rolls Sweet Onion Melted Swiss

*Wild Mushroom Tarts with Caramelized
Vidalia Onion and Gorgonzola*

Scallops Wrapped in Bacon with Horseradish Dijon Sauce

Mini Shepard Pies

Raspberry Brie and Almond in Puff Pastry

*Thai Chicken or Beef Satays with
Coconut Red Curry Dipping Sauce*

Classic Clams Casino

Braised Short Rib Spring Rolls with Red Wine Dipping Sauce

*Crisp Asparagus Phyllo Bites with Asiago
Cheese and Roasted Red Pepper Sauce*

Duck and Wild Mushroom Quesadillas

Lobster Cobbler Tarts

*Sausage, Spinach and Fontina OR
Crab Imperial Stuffed Mushrooms*

Coconut Shrimp with Mango Run Dipping Sauce

Pan Blackened Sea Scallops in Phyllo Roasted Red Pepper Sauce

Mini Housemade crabcakes with Chipotle Remoulade

*Prosciutto Wrapped Shrimp Stuffed with Goat Cheese
and Arugula with Creamy Basil Pesto Dipping Sauce*

*Baked Oysters with Balsamic Glazed Spinach
and Champagne Cream Sauce*

First Course (Choose One)

Cream of Wild Mushroom Soup with Rosemary and Marsala

Seafood Bisque with Chives and Sherry Wine

Classic Caesar ~

Crisp Romaine Shaved Parmesan House Made Dressing

Yacht Club Salad ~

*Mixed Baby Greens, Grape Tomatoes, Carrot Red
Onion Champagne Herb Vinaigrette*

Caprese Salad ~

*Fresh Jersey Tomatoes, Buffalo Mozzarella, Baby Arugula and
Basil Pesto and Balsamic Drizzle*

*Boston Wedge ~
Boston Lettuce, Applewood Smoked Bacon, Grape Tomatoes,
Shaved Onion and Gorgonzola Dressing*

Entrees (Choose Two)

*Pan Roasted Salmon with Sundried Tomato, Herb Beurre Blanc
Parmesan and Herb Crusted Grouper with Sundried
Tomato Basil and Roasted Garlic cream Sauce*

Jumbo Lump Crabcakes with Warm Shallot Dijon Mustard Sauce

*Chesapeake Chicken with Lump Crabmeat
and Champagne Tarragon Cream Sauce*

Crab Imperial Stuffed Flounder, Lemon Chive Butter Sauce

*Breast of Chicken with Prosciutto, Spinach,
Fontina Cheese and Red Wine Demi Glaze*

*Breast of Chicken with Wild Mushroom
Marsala Sauce OR Lemon Caper Sauce*

*New York Strip Steak with Sauce Au Poivre
and Wild Mushroom Ragout*

Grilled 8 oz. Filet Mignon (Choice from following sauces)

~Au Poivre~

~Port Wine Mushroom Demi Glaze~

~Red Wine Reduction~

~Bernaise~

~Peppercorn Brandy Cream~

Grouper Charleston ~

*Maine Lobster Meat, Sweet Corn, Leeks and
Tomato Basil in a Lobster Sherry Broth*

Roast Prime Rib of Beef with Au Jus

Pan Roasted Veal Tenderloin Oscar ~

*Jumbo Lump Crab Topped, Asparagus, Red Wine
Reduction and Lemon Hollandaise*

Land and Sea Duets~

*Pair any Land with any Sea of your choice! (60z. Filet Mignon,
Red Wine Braised Beef Short Rib, Jumbo Lump Crabcake, Crab
imperial Stuffed Shrimp, Pan Roasted Salmon, Lobster Tail)*

**all served with accompanying sauces*

Commodore Package Includes:

One Hour Cocktail Reception

Six Butlered Hors D' Oeuvres

Cheese and Fruit Display

Choice of Salad

Entrée, Seasonal Vegetable, and Starch

Rolls, Butter, Coffee, Tea and Decaf