

# *The Corinthian Yacht Club Banquet Menu*

## *Rear 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*

### *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*  
*Scallops Wrapped in Bacon with Horseradish Dijon Sauce*  
*Mini Shepard Pies*

## First Course

*Cream of Wild Mushroom Soup with Rosemary and Marsala*

*Classic Caesar ~*

*Crisp Romaine Shaved Parmesan House Made Dressing*

*Yacht Club Salad ~*

*Mixed Baby Greens Grape Tomato Carrot Red*

*Onion Champagne Herb Vinaigrette*

## Entrees (Choose Two)

*Pan Roasted Salmon with Sundried Tomato, Herb Beurre Blanc*

*Baked Salmon with Lemon Dill Asparagus Beurre Blanc*

*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*

*Filet of Sirloin Beef (7oz.) with  
Brandy Mustard Peppercorn Sauce*

## *Rear Commodore Package Includes:*

*One Hour Cocktail Reception*

*Four Butlered Hors D' Oeuvres*

*Cheese and Fruit Display*

*Choice of Salad*

*Entrée, Seasonal Vegetable, and Starch*

*Rolls, Butter, Coffee, Tea and Decaf*