

The Corinthian Yacht Club Banquet Menu

Vice 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*

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

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 Tomato Carrot Red

Onion Champagne Herb Vinaigrette

Caprese Salad ~

Fresh Jersey Tomatoes Buffalo Mozzarella Baby Arugula and

Basil Pesto and Balsamic Drizzle

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~

Vice 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