



HORS D'OEUVRES

*Stationary, Plated &
Passed Menus*

CONANICUT YACHT CLUB
Private Dining & Events



HORS D'OEUVRES

STATIONARY & RAW BAR

Priced per person

COLD STATIONARY

Farmer's Market Vegetable Crudit 

Locally farmed fresh vegetable display including mixed heirloom cherry tomatoes, English cucumbers, multicolored carrots, celery, broccolini and sweet peppers served with creamy dill dip

Fresh Fruit Display

Carved watermelon basket filled with fresh sliced melon, strawberries and red & green grapes

Local Cheese & Fruit Display

A selection of locally produced hard and soft cheeses, fig jam, red & green grapes, strawberries, and assorted crackers

Italian Meat & Cheese

Locally made and imported Italian meats & cheeses with olive tapenade, heirloom tomato bruschetta, marinated mozzarella, sliced roasted garlic, and olive rosemary crostini served with olive oil & aged balsamic vinaigrette

Baked Brie Wheel (1 serves 25):

Brie wheel wrapped in puff pastry and topped with glazed nuts, served with apricot fig jam and choice of crackers or crostini

Mexican

Tri-colored fresh corn tortilla chips, sweet corn & black bean salsa, guacamole, pico de gallo and cilantro lime crema

HOT STATIONARY

Flatbread

Choice of three:

Margherita: Tomato, fresh mozzarella & basil microgreens

Buffalo Chicken: Buffalo grilled chicken, bleu cheese & green onions

Prosciutto: Prosciutto, garlic & herb cheese, fig balsamic reduction and arugula

Smoked Salmon: Pastrami smoked salmon, lemon dill aioli, red onions & fried capers

Mushroom: Assorted garlic mushrooms, garlic & herb cheese, caramelized onions, and microgreens

Arugula Pesto: Arugula pesto, fresh mozzarella, roasted pepper and microgreens

Street Tacos

Two mini corn tortillas with choice of protein:

Beef Birria

Pork Carnitas

Spicy Pulled Chicken

Tequila Lime Shrimp

Toppings:

Corn & Black Bean Salsa, Cilantro Crema, Pickled Radish, Tropical Fruit Pico, Cilantro & Lime Wedges

All prices are subject to Service Charge and State & Local Taxes. Please note that prices may change at any time until a catering contract has been signed. Seasonal items such as lobster, local fish and beef are subject to market pricing.

Consuming raw or undercooked items may increase the risk of foodborne illness.



HORS D'OEUVRES

STATIONARY & RAW BAR

Priced per person

HOT STATIONARY (CONT.)

Pasta Station

Choice of one pasta & one sauce:

Pasta

Choice:

Penne, Burrata Ravioli, Tortellini, or
Lobster Ravioli

Sauce

Choice:

Basil Pomodoro, Pesto Cream, Rosemary
Gorgonzola, Arrabbiata, or Pink Vodka

Sliders:

Choice of two:

Asian Short Rib: Pulled Asian short rib,
Asian coleslaw & Hawaiian slider roll

Burger: Cheddar cheese, pickle, mustard
& ketchup

Crab Cake: Maryland crab cake,
remoulade & mixed greens

Pulled Pork: Pulled pork, caramelized
onion, cheddar cheese & house made
BBQ sauce

Beyond Beef: Beyond Beef, lettuce,
tomato, red onion & chipotle mayo

Meatball: Meatball, basil pomodoro,
mozzarella

Duck: Duck burger, sesame mayo &
Asian coleslaw

Sausage: Chorizo or sweet Italian
sausage patty, red pepper coulis &
caramelized onions

RAW BAR

*In-house raw bar available for parties of 30
or less. For parties of 30 or more, CYC will
recommend an outside vendor*

Cold Shrimp

Poached shrimp served with cocktail
sauce and lemon caper dill aioli

Tuna

Sliced locally caught raw tuna served with
wakame seaweed salad, pickled radish,
cucumber wasabi and ginger soy sauce

Oysters / Littlenecks

Local caught shellfish served with lemon
wedges, cocktail sauce, hot sauce,
horseradish and minuet

CHOWDER & CAKES

Choice one chowder & one cake:

Clam Chowder

Choice:

Rhode Island
New England
Manhattan

Cakes/Fritters

Choice:

Clam Cakes
Crab & Corn Fritters
Zucchini & Sweet Corn

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HORS D'OEUVRES

PASSED

Priced per dozen

COLD

Tuna Poke

Locally caught tuna tossed with tropical fruit and scallions in sesame ginger soy, served on a crispy wonton

Tuna Ceviche

Locally caught tuna tossed in cilantro & lime with red onion and cucumber, served on a crispy wonton

Shrimp Cocktail

Jumbo shrimp with cocktail sauce

Smoked Salmon

Pastrami smoked salmon with lemon dill cream, red onion and fried capers, served on an English cucumber round

Endive

Choice:

Lemon & Tarragon Crab and Shrimp
Baby Shrimp
Lobster
Lemon & Tarragon Chicken

Bouchard

Choice:

Lemon & Tarragon Crab and Shrimp
Baby Shrimp
Lobster
Lemon & Tarragon Chicken

Crostini

Choice:

Beef Tenderloin

Sliced marinated beef tenderloin, angelito garlic & herb cheese, fig onion jam and microgreens

Pear Poached

Pear, brie, apricot fig jam and microgreens

Bruschetta

Heirloom cherry tomato, mozzarella, pesto and basil microgreens

Tortilla

Choice topping:

Southwest: Sweet corn & black bean pico, cotija cheese and cilantro microgreens

Tropical: Grilled fruit pico, margarita cream cheese and cilantro microgreens

Mexican: Spicy pico, cotija cheese and cilantro microgreens

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PASSED

Priced per dozen

HOT

Pork Wonton

Served with mango habanero duck sauce

Spanakopita

Phyllo dough filled with spinach, lemon, dill and feta cheese

Scallops

Wrapped in sweet & spicy bacon

Potato Croquette

Loaded bacon, cheese & chive mashed potato croquette served with chive crema

Crab Rangoon

Served with mango habanero duck sauce

Fig & Mascarpone Phyllo Bundle

Vegetable Spring Roll

Served with lemongrass ginger soy

Crab Cake

Served with remoulade

Meatball

Choice:

Italian: Served with pomodoro dipping sauce

Pork & Lemongrass: Served with ginger garlic oyster sauce

Thai Peanut Chicken & Waffle

Coconut Shrimp

Served with piña colada sauce

Duck Confit Bouchard

Naan Bread

Choice:

Mediterranean: Garlic hummus, feta, spinach, roasted pepper and microgreens

Prosciutto: Prosciutto, herb goat cheese, fig jam and microgreens

Ratatouille: Colored pepper, herb goat cheese, zucchini, balsamic reduction and microgreens

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HORS D'OEUVRES

PLATED

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Roasted Beets

Roasted red & yellow beets with fried goat cheese croquette topped with arugula and drizzled with Grand Marnier honey

Prosciutto Wrapped Scallop

Sea scallop wrapped with prosciutto ham and served with bacon chive aioli

Tuna Poke

Locally caught tuna tossed with tropical fruit and scallions in soy sesame ginger, served with crispy wontons

Ceviche

Locally caught tuna tossed in cilantro & lime with red onions and cucumber, served with crispy wontons

Shrimp Cocktail

Two Jumbo shrimp with bloody mary cocktail sauce

Burrata

Grilled olive rosemary crostini topped with Narragansett Creamery burrata and heirloom tomato bruschetta drizzled with garlic olive oil & fig balsamic reduction

Potato Croquette

Loaded bacon, cheese & chive mashed potato croquette topped with fried prosciutto and served with chive crema

Crab Cakes

Two-ounce Maryland crab cakes served with remoulade