



CATERED EVENTS HORS D'OEUVRES, LUNCH, DINNER MENU

Pan Roasted Quail

Stuffed with chard, pine nuts & parmigiana, bordelaise sauce

Confit Duck Leg

With French green lentils, pickled apple slaw

Pasta

Lobster Ravioli

Pink Sambuca cream sauce

Potato Gnocchi

Wild mushrooms, fresh herbs

Four Cheese Ravioli

Roasted red peppers, pesto cream

Fresh Cavatappi

Grilled seasonal vegetables primavera

Land & Sea Combinations

New York Sirloin with Two Jumbo Sautéed Shrimp

Petit Filet Mignon "Oscar" With Jumbo Lump Crabmeat and Béarnaise Sauce

Filet Mignon with Buttered Poached Lobster Tail

Roast Prime Rib with Twin Stuffed Jumbo Shrimp

EVENT DINNER PACKAGES

Conanicut Yacht Club Clam Boil

(Limited to 60 people maximum)

- New England clam chowder
- Chilled mussels salad
- Steamed local littlenecks with garlic, shallots & Chablis
- Fresh corn on the cob
- Grilled sourdough baguettes
- Roasted red bliss potatoes



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Ocean Front Mixed Grill

- Grilled boneless short ribs
- Roasted herb rubbed chicken
- Herb crusted Faroe Island salmon
- Mashed Yukon gold potatoes
- Chickpea & tortellini salad
- Roasted summer vegetables ratatouille
- Greens salad with beefsteak tomato, cucumber, carrot & shallot, Dijon dressing
- Key lime pie with raspberry coulis

Grand Dinner

- Eli's salad
- Artisan bread display with whipped honey butter
- Spinach & garlic tortellini
- Grilled center cut filet mignon with béarnaise sauce & two sautéed shrimp
- Roasted fingerling potatoes with rosemary & thyme
- Haricot verts with shallot butter
- Lemon sorbet intermezzo
- Warm chocolate lava cake with vanilla bean gelato

CONANICUT YACHT CLUB ELEGANCE RECEPTION

An elegant statement affair offering varieties of cuisine at expertly attended culinary stations. Designed to allow guests to experience and enjoy displays and stations at their leisure throughout the affair.

Passed Hors D'oeuvres

- Arancini of lobster risotto
- Jumbo lump crab cake with red pepper remoulade
- Seared sea scallops, pepper glazed slab bacon, sriracha aioli
- Duck confit fried wontons, sweet chili sauce
- Spicy Thai chicken skewers with peanut dipping sauce

Local Raw Bar Bounty

A fresh bountiful display of local shellfish featuring littleneck clams, oysters on the half shell and poached jumbo shrimp served with cocktail sauce, horseradish and lemon.

Garde Manger Display

A display station consisting of domestic and imported cheeses, fresh sliced fruit, and a variety of seasoned vegetables and dips. Salads include marinated mushrooms, artichoke hearts, caprese salad with fresh mozzarella and cherry tomatoes, and a platter of cured meats with traditional accompaniments.



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Pasta Station

Prepared by our culinary attendants, the Pasta Station features made-to-order pasta sure to please every guest.

(Served along with garlic sourdough and focaccia):

- Wild mushroom ravioli
- Penne pasta with creamy pesto sauce
- Four cheese ravioli with Pomodoro tomato marinara

Carving Station

Carved to guest order by our culinary attendants, the Carving Station features lingonberry chutney, béarnaise sauce, horseradish cream sauce, beef jus, and a display of fresh bread & rolls.

- Prime rib of beef
- Oven roasted turkey breast
- Maple brined roasted pork loin

Accompaniments to Wedding Cake

To compliment a wedding cake presentation, we can offer the following enhancements:

- Belgian dark chocolate dipped strawberries
- Chocolate mousse
- Seasonal sliced fresh fruit
- Chantilly cream
- Gelato