

Long Island Yacht Club

40.682216°N  73.3340227°W

Seasonal & Traditional Crudités Welcome Tables and/or
Passed Appetizers Available Upon Request

SALAD & ARTISAN ROLL TABLE (CHOICE OF 2 SALADS)

PASSED HORS D'OEUVRES (CHOICE OF SIX)

Hot Options:

Beef Satay

beef strips marinated in a teriyaki glaze

Raspberry Brie

served in a puff pastry

Maryland Crab Cake

lump crab meat served with lemon aioli

Kobe Franks in a Blanket

wrapped in a puff pastry & served with ale
mustard

Mini Reubens

corned beef, sauerkraut and swiss on rye
topped with thousand island dressing

Coconut Shrimp

covered in panko and coconut served with
orange horseradish sauce

Beef Short Rib

mini panini with gruyere cheese and caramelized
onions

Arancini

parmesan risotto rice balls served with truffle
marinara

Cold Options:

Beet Tower

roasted beets infused with goat cheese

Seafood Ceviche

marinated with orange, lime, a touch of
jalapeno and fresh herbs

Shrimp Cocktail

served with homemade cocktail sauce

Ahi Tuna

served on a crispy wonton with sriracha
aioli and cilantro

Crab Salad

mixed with endive and apple slaw

Grilled Filet Mignon

served on a crostini topped with red onion
marmalade and horseradish cream

Chipotle Chicken Salad

served in a mini tortilla cup

Caprese Skewer

served with a balsamic glaze

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ENTREES - CHOICE OF TWO

** FRESH SEASONAL VEGETABLES & CHOICE OF STARCH INCLUDED **

Stuffed Chicken

filled with ricotta cheese and spinach, topped with madeira wine sauce

Oven Roasted Pork Loin

maple glazed, served with apple sauce and brandy demi glaze

Grilled Balsamic Chicken Breast

with sautéed spinach, sun-dried tomatoes and mozzarella cheese in a garlic veloute

Amaretto Chicken

pan seared with wild mushrooms, slivered almonds and amaretto cream sauce

Fareo Island Salmon

pan roasted with a lemon beurre blanc and capers

Orechiette Pasta

with shrimp, sun-dried tomatoes, broccoli florets and grated romano cheese in a light garlic veloute

Swordfish

grilled to perfection and topped with mango salsa

CARVING STATION - CHOICE OF ONE

Turkey Breast

with fresh herb panned gravy

Maple Glazed Pork Loin

with an apple cranberry dressing

Flank Steak

marinated & grilled, served with salsa verde and a red wine demi

Strip Steak

grilled and topped with a cabernet demi

Additional Active Stations Available Upon Request

DESSERT - CHOICE OF ONE

Ice Cream Bar with Assorted Toppings

Cobbler with Ice Cream

Served with Coffee & Tea