



# MOBILE YACHT CLUB BANQUET MENUS



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## HORS D OEUVRES \*

Mini shot glasses of roasted red pepper hummus with carrot and celery sticks

Endive spears with Gorgonzola, pear & caramelized walnuts

Caribbean chilled cantaloupe with oranges and cardamom in demitasse cups

Pumpkin puree, toasted pumpkin seeds with Chive Crème Fraiche in Demitasse cups

Wild Mushroom and Taleggio Monte Cristo

Crostini with Goat Cheese, Brulee Fig, aged balsamic glaze

Almond Fried Brie cheese with spicy mango mustard

Prosciutto wrapped asparagus

Smoked Salmon on crispy potato pancake with chive crème

Dungeness crab “Thermidor” toasts with hollandaise and parmesan

Pan seared scallops spoons, celery root puree, and mango glazed bacon

Saltimbocca style wrapped shrimp in prosciutto with a hint of sage

Prosciutto wrapped melon cube with Tuscan fig syrup

Steak tartare on warm potato crisps with horseradish crème fraiche

Beef and asparagus maki strip sirloin wrapped around asparagus with sesame-ginger sauce

Fire grilled Moroccan spiced lamb spoons, hummus, chorizo crisps, fried chick peas

White truffle pancake with grilled New York steak, parmesan fondant, and radicchio salad, truffle oil.

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## **BUFFET ONE \***

**Pea Puree and Arborio Rice with Applewood smoked bacon lardons**

**Barley and Wild Rice Salad**

Roasted butternut squash, escarole and dried cranberries

**Orecchiette Salad**

Favas, sweet peppers, artichokes, roasted fennel and lemon basil dressing

**Salad of Baby Greens**

With port soaked dried cherries, balsamic grilled red onions, candied walnuts, blue cheese with balsamic vinaigrette

**Asparagus & Gouda Chicken**

Chicken Breast, Asparagus, Caramelized Onions Smokey Gouda Mornay Sauce, Buttered New Potatoes, Seasonal Vegetables

**Salmon with Roasted Walnut & Orange Butter**

Grilled Salmon, Garlic, Rosemary, Thyme & Oregano, Roasted Walnut, Sorrel

**Forest Roulade**

Flank Steak Roulade, With Wild Mushrooms, Pine nuts, Fresh Herbs, Mustard Horseradish Sauce & Orange Juice

**Roasted baby seasonal root vegetables**

**Green beans tossed with toasted almonds**

**Three grain rice pilaf**

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## **BUFFET TWO \***

### **Pastina and Kale Soup with Andouille**

### **Heirloom Tomato Panzanella**

A Variety of Farmer's Hand Picked Tomatoes, Marinated and Tossed with  
Crispy Focaccia Croutons, Garnished with Shaved Red Onion, Arugula and Fig Balsamic Vinaigrette

### **Strawberry and Arugula Salad**

Fresh Strawberries, Pickled Golden Beets, Tender Butter Lettuce, Arugula, Sesame Brittle and  
Honey Poppy Seed Dressing

### **Field Greens with Caramelized Pecans**

Crumbled Gorgonzola Cheese, Oven-Dried Tomatoes with Raspberry Vinaigrette

### **Porcini Stuffed Range Chicken**

Boned and Stuffed with Porcini Mushrooms, Sage, Braised with Madeira  
Wine and Rich Chicken Stock

### **Tuscan Braised Beef Short Ribs**

### **Angus Ribs Braised with Fennel, Tomato, Green Olives and Figs.**

### **Pork Saltimbocca**

Natural Hampshire Pork Loin Stuffed with Prosciutto and Fontina, Lightly Breaded with  
Hazelnut Bread Crumbs and Served with Pumpkin Orzo and Sage Hazelnut Brown Butter

### **Creamy Polenta**

### **Pumpkin Orzo and Sage Hazelnut Brown Butter**

### **Asparagus and Lemon Butter**

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## **BAYOU THEME PARTY \***

**Creole Gumbo**

**St. Charles Mixed Green Salad with choice of two dressings**

**Gulf Shrimp Remoulade**

**Cajun Catfish Filet**

**Grillades and Grits**

**Bourbon Street Pork Tenderloin**

**Shrimp Etouffee**

**Chicken Jambalaya**

**Grilled Andouille Sausage**

**Red Beans and Rice**

**Fried Okra**

**Collard greens**

**Bread Pudding with Whiskey sauce**

**Praline Pecan Pie**

**Bananas Foster**

### **BAYOU THEME PARTY ENHACEMENTS**

#### **Voodoo Shrimp and Crawfish Station**

Tossed to order with a peppery Dixie beer reduction or beurre blanc served on a bed of white rice and a slice of French bread

#### **Low Country Grits Station**

Guests Choose from Sautéed to Order Shrimp, Tasso, Andouille, Chicken or Alligator to top creamy grits. Finished off w/ chopped green onions or French fried onions, shredded cheddar, crumbled bacon and assorted sauces. Can be set up as a self-serve buffet.

#### **Build it -Baby Po' Boy**

Made to order with Fried Oysters, Shrimp, Fried Catfish, and Cajun Chicken Finished off with sliced tomato, Bermuda onion, Pickled Okra, Spicy Remoulade, Tartar Sauce and Louisiana Hot Sauce

#### **Tossed to Order Jambalaya**

Guests choose their meat: crawfish tail meat, Creole seasoned shrimp, Dixie beer marinated alligator tail meat, and andouille or marinated chicken guests Add their veggies: green and red peppers, green onions, white onions, okra, diced tomatoes. Will be tossed with a Creole Sauce

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## **CLAM BAKE THEME PARTY \***

**Grilled Romaine salad, garden vegetables, choice of two dressings**

**Peel and Eat Shrimp, Lime Cocktail sauce**

**New England clam chowder, Oyster Crackers**

**Cole Slaw**

**Potato salad**

**Macaroni salad**

**Steamed lobster, drawn Butter**

**Mussels in white wine and garlic**

**Clams Casino**

**Steamed Blue Crabs**

**Parsley Bliss Potatoes**

**Grilled Corn on the Cob**

**Grilled smoked kielbasa sausages**

**Grilled BBQ Ribs**

**Boston cream pie**

**Peach cobbler and Strawberry short cake**

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## **Specialty Stations \***

*Special Station dinning is the perfect choice if you desire a more flowing, relaxed dining experience.*

### **Island Salad Bar**

Baby Spinach, Arugula and Farmer Salad with Olive Oil marinated, marinated cucumbers, Julienne Carrots, Grilled Pineapples, Shredded Jicama Dressed with Fresh Lemon and Extra Virgin Olive Oil

### **Kid's Live Action Station**

#### **Vegan**

Tofu Balls with Sunflower Seeds Bulgur and Raisin Stir-fry Vegetables  
Pumpkin Risotto with milk-free Cheese

#### **Seafood**

Red Snapper Fish fingers with French fries

#### **Chicken**

Chicken tenders in Pineapple-Sweet Pepper Jus

#### **Beef**

Pasta and Bolognaise Sauce  
Mini Gourmet Burger  
Mini pizza

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## **Carving Station \***

**Fresh Herb and Spice-rubbed, Roasted Whole Turkey with Home-made Gravy**

**Country-baked, Honey-style Smoked Ham with Orange Glaze Reduction**

**Whole Roasted Lechon “Pork” with Home-made Mojo**

**Slow-roasted and Aged New York Strip Sirloin Steak with Béarnaise Sauce or Au jus**

**Herb/Dijon crusted Filet Mignon**

**With Cracked Peppercorns and Bordelaise Sauce**

**Roasted Leg of Lamb with Rosemary Demi-glaze and Mint Jelly.**

**Whole Fish Presentation (Your choice from Selections)**

**Mahi-Mahi, Snapper, Grouper**

**Fish wrapped in Banana Leaves cooked Jamaican Style**

**Sweet Plantain Mash, Pickled Cabbage, Charred Corn Salsa Key Lime Caper**

**Butter, Scotch Bonnet Tartar, Cuban Mojo**

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## **Presentation Station \***

### **Seafood Ceviche Station**

Variation of Shrimp, Snapper, Octopus, and Grouper  
Tomatoes, Cucumbers, Cilantro, Hot Sauces, limes, lemons, oranges, varieties of oils and local hot sauces with  
Plantain Chips

### **Artisanal Cheese Display**

Handcrafted International Cheese Selection with lavosh and crackers, seasonal assortments of local chutneys,  
Dried Fruits, Local honey and nuts

### **Seafood Bar**

Gulf Shrimp, Ginger Cocktail Sauce & Calypso Sauce  
Snow Crab Claws with Aioli  
Smoked Scallops and Salmon with Herb Vinaigrette and traditional condiments

### **Antipasto Display**

Marinated salads, Stuffed Artichoke Hearts, Roasted Red Peppers and Fresh  
Mozzarella, Marinated Grilled Endive, Zucchini, Eggplant and Squash, Imported sliced Meats to include:  
Sopressato, Genoa Salami, Cappelletti, Mortadella, Pepperoni,  
Prosciutto Di Parma, Parmigiano Reggiano, 3 Pepper Bruschetta, Marinated Eggplant, assorted olives

### **Spanish Station**

Mussels in Green Sauce, Miniature Freshly Baked Empanadas with Picante Sauce  
Chicken Sautéed with Olives and Tri-Color Peppers  
Seafood Paella over saffron Spanish rice with Chorizo Sausage  
*Paella will be cooked by Uniformed Chef*

### **Chips Station**

Fried Sweet Potatoes, Cassava “Yucca” & Plantain  
Served with Spicy Papaya salsa, Tomato-Mango salsa, Coconut-Scotch Bonnet Dip, Avocado dip

### **Crudités**

Broccoli, Celery, Zucchini, Beans, Carrots, Pumpkin seeds, Olive and roasted Tomato tapenade &, Coconut  
Dip, Spinach-Ranch dip, sesame crackers and artisanal breads

### **International Sliders**

Beef Sliders, Blue Cheese, Grilled Mushrooms; Thai Spiced Turkey, Cilantro, Mint and Cucumber; Mexican  
Pork, Chipotle and Salsa Verde. Served with petite Cones of truffle parmesan chips

### **Mini-Dessert Display**

Assorted Petit fours, tarts, Chocolate Truffles

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## **SIGNATURE GALA DINNER PLATED \***

### **FIRST COURSE, (SELECT ONE)**

**Seared foie gras with Brulee Mission figs**

**Smoked duck ravioli with morels and sage duck reduction**

**Deep fried brie, cinnamon poached pears, walnut & honey dressing**

**Wild Mushroom Bisque, julienne of Duck Breast, Porcini drizzle**

**Cornmeal Crusted Diver Scallops**

**Local Ham, Sweet Corn and Okra Hash, Meyer Lemon-Garlic Aioli**

**Braised Short Rib, black truffle whipped potato, Stout infused Natural Jus**

**Grilled Polenta, mushroom ragout, poached egg, shaved parmesan**

### **SALADS, (SELECT ONE)**

#### **Roast Pear Salad**

Roasted Pears, Assorted Chicories, candied walnuts, Blood Orange Vinaigrette and Goat Cheese

#### **Wild Mushroom Salad**

Marinated Wild Mushrooms, Frisee and Herbs, Crispy Prosciutto and Creamy Parmesan Truffle Dressing

#### **Grilled Apple & Escarole Salad**

With Gorgonzola, Roasted Hazelnuts and Lemon Dressing

#### **Shrimp & White Bean Salad**

Grilled Prawns, Radicchio, and Sundried Tomatoes, with Lemon Rosemary Vinaigrette.

### **MAIN DISHES (SELECT ONE)**

#### **Five Spice Mahi**

White Corn Puree, Black-Eyed Peas Ragout, Corn emulsion

#### **Salmon filet confit in aromatic olive oil,**

Chinese mushrooms, steamed baby bok choy, and sweet and sour lemon grass broth

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**Sesame crusted ahi tuna**

Crunchy cashew Thai quinoa, baby bok choy, pineapple coconut red curry sauce

**Roast Range Chicken**

Pan-Roasted Organic Chicken Breast and Pancetta-Stuffed Thigh, Yukon gold mashed potatoes, Chicken Jus, braised Swiss chard, and Sweet Corn Fritters

**Crispy Skin Hudson Valley Duck**

Pumpkin risotto, shaved grana Padano cheese, toasted pine nuts, and Duck Essence Ju

**Roast Loin of Lamb**

Creamy Hummus, Crisp Chorizo slices, Ratatouille-Cous Cous cake, fried Chick peas, and mint scented Natural Lamb Jus

**Veal Tenderloin**

Potato Gnocchi with Fava Beans, Leeks, Chanterelles, Brown Butter, Truffled Pecorino, and Veal Demi.

**Filet Mignon**

Roasted Cipollini Onion Compote and a Gratin of potato, Porcini Mushroom, Pancetta and Fontina Cheese

**DESSERTS (SELECT ONE)**

**Fromage Blanc Panna Cotta**

**Strawberry Rhubarb Soup, Toasted Pistachio, Strawberry Sorbet**

**Bittersweet Chocolate Terrine, Orange Zabaglione and Espresso Granita**

**Tuscan Olive Oil Cake with a Lemon Mascarpone Mousse**

topped with Glazed Apricots and Blackberries

**Pavlova with Macerated Berries and House Pink Grapefruit Marmalade**

**Roast Pears Stuffed with Amoretti, Crème anglaise, almond brittle, Saba reduction**

**Trio of Chocolate mousse, almond financier**

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