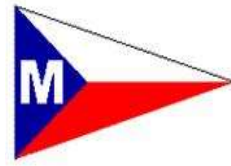




MOBILE YACHT CLUB

BREAKFAST & LUNCH BANQUET MENUS



THE CONTINENTAL *

Signature Continental

Local and Seasonally Inspired Fruit & Berries
Freshly made Bakeries and Local Specialties
Seasonal Jams, Honey and
House-made Stone Fruit Butter
Selection of Chilled Juices
Freshly brewed Blue Mountain Coffee, decaffeinated Coffee
Selection of Royal Oaks Country Club teas
Whole Milk, low-fat, and skim milk

Deluxe Continental

Fresh Sliced Pineapple, Mango, Papaya
Individual Low Fat Yogurts
Homemade Dried Fruit Granola Clusters
Butter Croissant Bites with Marmalade of the Day. Chilled Fresh Juices
Freshly brewed Blue Mountain Coffee, decaffeinated Coffee
Selection of Royal Oaks country Club teas
Whole Milk, low-fat, and skim milk

Executive Continental

Local and Seasonally Inspired Fruit & Berries
Freshly made Bakeries and Local Specialties
Seasonal Jams, Honey and
House-made Stone Fruit Butter
Greek Yogurt and Organic Berry Parfait with House Granola
Assorted Fresh Bagels with Regular and Light Cream Cheeses
Selection of Freshly Extracted Chilled Juices
Freshly brewed Blue Mountain Coffee, decaffeinated Coffee
Selection of Royal Oaks country Club teas
Whole Milk, low-fat, and skim milk

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Breakfast Buffet *

Rise & Shine

Freshly Squeezed Orange, Pineapple and Grapefruit Juices
Display of fresh Sliced Tropical fruits
Individual Flavored and Natural yogurts
Assorted Cereals with whole and skim milk
Assorted Croissants, Muffins, Danishes and Bagels
Local Marmalades, Sweet Butter and Cream Cheese

Hot Buffet Items:

Soft Scrambled Eggs with Fresh herbs
Blintz with berry compote Smoked Bacon
Breakfast Sausages Links
Sautéed Potatoes with Garlic, Peppers and Onions
Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee
And selection of Royal oaks country Club teas
Whole, Low Fat Skim Milk

Sunrise

Freshly Squeezed Orange, Pineapple and Grapefruit Juices
Display of Fresh Sliced Island Fruits
Individual Flavored and Natural yogurts
Tropical Muesli with Nuts, mango, honey and raisins
Assorted Cereals with Whole and Skim Milk
Assorted Croissants, Muffins, Danishes and Bagels
Local Marmalades, Sweet Butter and Cream Cheese

Hot Buffet Items:

Soft Scrambled Eggs with Fresh Herbs
Pancakes, French toasts
Smoked Bacon
Jerk Sausage Links
Home Fried Potatoes in southern Spices

Breakfast Enhancements

Steel cut oatmeal & granola

Customize with Brown Sugar, Flame
Raisins, Roasted Fruits, Dried Fruits,
Cranberry Honey, Almond Milk and Vanilla
Yogurt

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Farm to Table

Scrambled Eggs with Local
Mozzarella and Chives, All Natural Smoked
Bacon and Cranberry, Spinach, Feta
Chicken Sausage

Croissanwich Mania

Freshly Baked Butter Croissants
Scrambled Eggs, Brie, Cheddar and American Cheeses.
Shaved Turkey and Smoked Ham.

Make your Parfait

Greek yogurt and Regular Yogurt
Almonds, Walnuts, Macadamia Nuts, Acai Seeds, Sesame seeds, Pumpkin seeds
House made Granola, Dried Cranberries, Apricots, mangos and papaya

Select your own Eggs

Chef prepared your choice of Farmer Eggs, Scrambles, and Egg whites and eggs beaters,
served with the following selections; ham, bacon, sausages, peppers, spinach,
Mushrooms, Onions, peppers, tomatoes, scallions and a selection of shredded cheeses,
assortment of Local hot sauces
Required Chef Attendant

Trio Ham Carved

Cured-Smoked-Boiled Bone-in ham and grill pineapple
Served with local jams and flavor mustards
Required Chef Attendant

The Juicer

Tropical Fruits smoothies
Green Juice- Fruit Juice-Healthy options
Juicer will required Chef Attendant

Make your own Crepes

Classical Sweets Crepes with a choice of bananas, seasonal fruits, whipped cream;
roasted nuts assorted ice creams with chocolate ganache, and cream anglaise

Make your Own Waffles

Belgium Waffles made to order with the following toppings
Organic Maple Syrup, Chocolate Syrups, Fruit Compote, Caramel Dulce,
M & M's, Oreo Cookies , Sprinkles , Whipped Butter, Whip Cream
Required Chef Attendant
Maximum 5oppl

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Plated Breakfast *

*All plated breakfasts are served with:
Choice of Starter, Chilled Juice, Bakery Selection & Specialties, Coffee and Royal Oaks
Country Club Tea Service*

PLEASE SELECT YOUR STARTER

Greek Yogurt Parfait or Melon Berry Cup

CINNAMON SWIRL BRIOCHE FRENCH TOAST

Served with Vanilla Fruit Compote and Maple
Chicken Apple Sausage

FRIED EGG SANDWICH

Served on an English muffin with Smoked Ham and
Aged White cheese
Chunky Home Fried Potatoes and Plum Tomato Jam

SCRAMBLED EGGS

Served with Fontina Cheese and Fresh Chives
Hickory Smoked Bacon, Roasted Yukon Potatoes with
Caramelized Onions

WILD MUSHROOM, SPRING ONION AND TOMATO QUICHE

Served with Chicken Apple Sausage Links and
Roasted Potatoes with Chives

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Refreshment Breaks *

Refreshers

Pina Colada Smoothies
House Made Sparkling Lemonade
Bowls of Whole Organic Strawberries
Mixed Honey Glazed Nuts

Super Foods

Tuscan Bean Dip with Whole Grain Crackers
Build your Own Spring Trail Mix Presentation
Sun Dried Figs and Dates
Roasted Brazil Nuts, Pistachios and Walnuts
Honey Almond Flax Seed Bars
Blueberry and Mint Infused Water

Vegetarian

Tangy Wasabi Peas
Strawberry Oat Thins
Almond Butter Chews
Root Vegetable Chips with Sundried
Tomato Hummus
Almond Milk Banana Smoothies

“Havana –Rama”

Virgin Mojitos
Homebrewed Pineapple Iced Tea
Café Cubano
Plantain Chips with Garlic Mojo Dipping Sauce
Spicy Chorizo & Cheese Dip and Tortilla Chips
Pulled Pork Cuban Finger Sandwiches

Taste of Key West

House Brewed Fruit Blended Key Limeade
Key Lime White Chocolate Chip Cookies
Key Lime Pretzels
Key Lime Cilantro Salsa with Tortilla Chips

The Tailgate

Chili Cheese Nachos
Mini Ham & Cheese Melts
Potato and Sausage Skewers Glazed Donuts
Frosty Cider Apple Shakes

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Indulgently Sweet

Cinnamon Sugar Doughnut Holes with Vanilla Whipped Cream
Red Wine Macerated Plum Frangipane Torte
Individual Chocolate Lava cakes
Cucumber and Mint Infused Water

Beverage Package

Coffee, Tazo Tea Selections, Water and Assorted Pepsi Products.
(hot refresh included)

Recharge

Argo Individually Bottled Tea including Hibiscus
Tea Sangria, Green Tea Ginger Twist, Carolina Honey, & Mojito Flavors
Roasted Stone Fruit Greek Yogurt Parfaits with Crisp Granola
Fresh Vegetable Crudités, Celery, Cucumber,
Baby Carrot, Sugar Snap Peas
Roasted Gilroy Garlic Hummus with Basil,
Cilantro-Cumin Ranch and Roasted Tomato Salsa
Market Fresh, Locally Sourced Fruit
Assorted Energy Bars

Tropical Refresh

Young Coconut Water – Fresh Coconut Water from Actual Coconuts
Green Plantain Chips with Mango Salsa
Slice Pineapple & Watermelon
Individual Bags of Maui Kettle Chips
Dried Pineapple and Coconut Dark Chocolate Bark
Chocolate Dipped Coconut Macaroons

Super Foods

Organic Seasonal Whole Fruits
Crunchy Quinoa Granola Bars
House-Made Sea Salt Kale Chips
Kettle Potato Chips with Tuscan White Bean Dip and Garlic-Spinach Dip
Dark Chocolate Pistachio & Blueberry Bark
Refreshing Chia Seed Juice & Wheat Grass Shots

Sweet & Salty

Trail Mix Station with Assorted Nuts and Dried Fruits
Salted Caramel Cookies and Cupcakes
Chocolate Dipped Pretzel Rods & Potato Chips
Chefs Mini Dessert Cup Assortment
Local Gourmet Sea Salt Kettle Chips
Sweet Peach Iced Tea, Cucumber-Mint Infused Water

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California Citrus

Sun Ripened California Oranges with Organic Local Berries
Lemon Bars with Chantilly Cream and Raspberry Marmalade
Blueberry Lemon Muffins with Citrus Honey Butter
Mini Lemon Curd Trifle with Crispy Granola Streusel
Meyer Lemon Artichoke Dip Garlic Hummus
Blue Corn Chips and Toasted Pita
House Made Watermelon Lemonade
Grapefruit Infused Iced Tea

House Made Chips

Please select one
Plantain Chips with Pineapple Salsa
Tortilla Chips with Roasted Tomato Salsa
Kettle Chips with Chive Onion Sour Cream
Kale Chips

Skimmer's Coffee Shop

House Made Savory and Sweet Donuts
Maple and Bacon, Basil and Sundried Tomato, Vanilla and Vodka
Cinnamon Churros, Rice Krispies Squares, Cinnamon Danish
California Quivers Infused Water Station
Starbucks Frappuccino and Flavored Iced Coffee

Sandava Spa

House Made Wrapped Spa Granola Bars
Individual Yogurt Parfaits
Bowls of Seasonal Mini Hand Fruits
Lemon Basil Infused Water

Cinema

Jars of Candy
Gummi Bears, Jelly Beans, Mike and Ike, Sour Patch Kids,
Twizzlers, Reese's Pieces, Junior Mints, Peanut M&M's
Nacho Chips and Queso
Assortment of Flavored Popcorn
Root Beer and Orange Flavored Sodas

Spring Awakening's

House Made Green Tea Iced Tea
Banana and Pecan Bread
Pomegranate, Blueberry, Peanut and White Chocolate Bark
Green Apple, Blueberry, Spinach, Orange Juice and Greek Yogurt Smoothies

Crunch

Your guests can create their own treat by mixing:
Walnuts, Pecans, Almonds, Pistachios,
Macadamia Nuts, White Chocolate Bits, Milk
Chocolate Chips, M&M's, Raisins, Dried Cherries, Apricots,
Papaya and Pineapple Infused Water

Parfait

Build Your Own Organic Greek Yogurt Parfait
Low Fat and Regular Greek Yogurt with selection of Fresh Berries and
House Made Granola
Fresh Squeezed Citrus Juice and Infused Water

Anti-Oxidant

Dried Cranberry and Slivered Almond Dark Chocolate Bark
Farmers Market Fruit Selection
Raw Almonds, Walnuts, and Pecans
Acai, Pomegranate, Greek Yogurt Smoothie Shooters
Infused Water

BOXED LUNCHES AND SANDWICHES *

Includes choice of whole fruit, hardboiled egg, small salad cookie or cup cake

The Texan

Choice of grilled chicken or pork loin with house BBQ sauce, pickled jalapeños, shaved red onions, cucumbers and cilantro on a French baguette

The Cheese Steak

Braised short rib with Taleggio, pickled shallots and chive aioli on onion ciabatta

Le Classique Cochon

Pulled pork with pickled zucchini, shaved red onions and crazy uncle bobby's Bbq sauce on a brioche bun

The Country Club

Sliced, maple brined turkey breast, house smoked bacon, oven roasted tomatoes, aioli and Swiss cheese on raisin walnut bread

Cool Runnings

Braised Short Rib, Goat cheese, Red onion marmalade, roasted red peppers and arugula on an onion ciabatta

The Cuba Libre

Roasted pork belly, smoked black forest ham, caramelized onions, house pickles, Gruyere Cheese, mustard garlic Aioli on a pressed sour dough bread

Chori Pan

Dried cured Spanish chorizo, smothered onions, Queso de teta, baguette, Shredded Cabbage, Chimichurri

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