



HYANNIS YACHT CLUB

2019  
BANQUET  
MENUS

EXECUTIVE CHEF  
SURAJ CHOPRA





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[www.hyanntisyachtclub.org](http://www.hyanntisyachtclub.org)





# BREAKFAST

(Buffet style breakfast selections)

All breakfast selections include freshly brewed coffee, hot tea and assorted juices.

## OCEAN VIEW CONTINENTAL BREAKFAST...\$15 per person

Fresh Fruit and Berry Presentation  
Assorted Muffins, Scones, Danishes and Croissant  
Assorted Preserves, Jams and Sweet Cream Butter

## OCEAN VIEW DELUXE CONTINENTAL BREAKFAST...\$20 per person

Fresh Fruit and Berry Presentation  
Assorted Flavored Yogurts with house made granola  
Assorted Bagels, Multigrain and Country Style White Bread  
Assorted Preserves, Jams, Cream Cheese and Sweet Cream Butter  
Assorted Muffins, Scones, Danishes and Croissant  
Selection of Breakfast Sandwiches

## UPPER CAPE BREAKFAST BUFFET...\$30 per person (35 person minimum)

Fresh Fruit and Berry Presentation  
Hickory Smoked Scottish Salmon with traditional accompaniments  
Hard Boiled Eggs  
Assorted Flavored Yogurts with house made granola  
Assorted Bagels, Multigrain and Country Style White Bread  
Assorted Preserves, Jams, Cream Cheese and Sweet Cream Butter  
Apple Wood Smoked Bacon, Maple Scented Sausage Links  
Farm Fresh Eggs Scrambled with Caramelized Onion Home Fries  
Omelettes and Eggs prepared to order \* (\$125 chef attendant fee)

### BREAKFAST ADDITIONS

Classic Eggs Benedict with chive hollandaise...\$10 per person  
New England Artisan Cheese and accompaniment's presentation...\$13 per person

## HYC BRUNCH BUFFET...\$45 per person (50 person minimum)

New England Artisan Cheese,  
Crow Farm Honey, Dried Fruit and Nuts  
Fresh Fruit and Berry Presentation  
Assorted Bagels, Multigrain and Country Style White Bread  
Assorted Preserves, Jams, Cream Cheese and Vermont Butter  
Assorted Muffins, Danishes And Croissant  
Hickory Smoked Scottish Salmon  
with traditional accompaniments  
Farm Fresh Scrambled Eggs with caramelized onion home fries  
Applewood Smoked Bacon And Maple Scented Sausage Links  
Belgian Waffle Or Omelette Station\*  
(*\$125 chef attended fee per station*)

### ENTREES (choice of three)

Thyme and Shallot Rubbed Hangar Steak  
with herb butter \*  
Sugar and Cumin Cured Pork Loin  
with green apple mustard glaze  
Herb Crusted Cod Loin  
with roasted tomato lemon butter sauce  
Maple Dijon Rubbed Roasted Airline Chicken Breast  
Classic Eggs Benedict with chive hollandaise  
Chef's choice of pasta

### ASSORTED MINI PASTRIES



# LUNCHEON SELECTIONS

## SALAD ENTRÉES

<b>Grilled Chicken Caesar Salad</b> with herb croutons .....	\$17
<b>Cobb Salad</b> julienne romaine, tomato, shredded chicken breast, bacon, avocado, egg, black olives, cheese with choice of dressing .....	\$19
<b>Shepherd Warm Spinach Salad</b> grilled chicken breast with pecans, bleu cheese, shredded carrots, mushrooms and onions on a bed of spinach in sweet bacon mustard dressing, topped with cheese croutons .....	\$19
<b>Grilled Shrimp Caesar Salad</b> .....	\$20
<b>Norwegian Salmon Nicoise Salad</b> wilted spinach, tossed with poached potatoes, red onions, haricot-vert, shredded carrots and a light lemon vinaigrette .....	\$25
<b>Lobster Avocado Salad</b> fresh Iceberg Lettuce topped with cucumbers, red onions, tomatoes and tossed in ranch dressing, garnished with Maine lobster and California avocados.....	\$32

## HOT ENTRÉES

<b>Cheese Ravioli</b> with brandy crème .....	\$20
<b>Chicken Florentine</b> roasted chicken, stuffed with spinach and cheese, and sliced, served with a lemon butter rice, green beans, finished with supreme sauce .....	\$23
<b>Chicken Francaise</b> sautéed egg battered chicken, with basmati rice and green beans topped with a creamy lemon caper sauce .....	\$23
<b>Roasted Pork Loin</b> with garlic mashed potatoes, green beans and a seasoned pan gravy .....	\$24
<b>Lemon Sole</b> egg battered sole, with rice, seasonal mixed vegetables and a lemon cream sauce.....	\$25
<b>Fresh Mustard Crusted Scrod</b> with rice pilaf, green beans and a lemon butter sauce.....	\$25
<b>Grilled Salmon</b> with basmati rice, green beans and a ginger soy hoisin sauce .....	\$25
<b>Baked Stuffed Shrimp</b> with vegetable rice pilaf, asparagus and a lobster cream sauce.....	\$27
<b>Petite Tenderloin</b> beef tenderloin, served with garlic chive mashed potatoes, green bean almondine, diced tomatoes and a cabernet espagnole sauce.....	\$29

## PLATED LUNCHEON PACKAGE

### FIRST COURSE (select one)

Wellfleet Littleneck Clam Chowder

Roasted Tomato Basil Soup

Organic Greens cucumber, tomato, shaved seasonal vegetables, basil vinaigrette

Classic Caesar Salad shaved parmesan, house croutons, creamy peppercorn dressing

### SECOND COURSE (select maximum of two, entrée counts due with final guarantee)

<b>Maple Dijon Rubbed Roasted Airline Chicken Breast</b> thyme scented roasted baby potato .....	\$38
<b>Pepper Crusted Hangar Steak</b> Great Hill blue whipped potatoes, seasonal vegetables, veal glace.....	\$42
<b>Lime Infused East Coast Salmon</b> chorizo bean corn succotash .....	\$40
<b>Herb Crusted Cod Loin</b> roasted tomato, baby vegetables, lemon basmati rice, tarragon burre blanc.....	\$50
<b>Cheese Ravioli</b> with brandy crème.....	\$38

### THIRD COURSE (select one)

Vanilla Bean Crème Brule with Chantilly

Molten Chocolate Cake with lemon – raspberry coulis

Strawberry Shortcake pound cake, cab poached strawberries, vanilla chantilly, orange tuile

NY Style Cheesecake with seasonal berries and vanilla chantilly



# LUNCH BUFFETS

## **SALAD BUFFET...\$20** (30 person minimum)

- Assorted Mixed Greens
- Marinated Roasted Yellow and Red Bell Peppers
- Pitted Mediterranean Olive Medley
- Roasted Beet Root
- Choose: Imported Aged Provolone or Blue Cheese
- Heirloom Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots
- Sliced Crimson Onion
- Crispy Pork Bacon "Bits", Sliced Hard Boiled Eggs
- Ranch Dressing and Balsamic Vinaigrette
- Freshly Baked Ciabatta Dough Dinner Rolls
- Freshly Baked Cookies and Brownies
- Coffee, Decaffeinated Coffee, and Assorted Teas

\*Add assorted **Deli Meats and Cheeses** for additional...\$7  
 \*Add **Grilled Boneless Chicken Breasts** for additional...\$8  
 \*Add **Oven-Poached Atlantic Salmon** for additional...\$15

## **BUILD YOUR OWN DELI-STYLE SANDWICH BUFFET...\$24** (30 person minimum)

- Assorted Brioche Rolls
- Assorted Sliced Deli Meats and Cheeses

Choose one of the following:

- Garden Salad with ranch dressing and balsamic vinaigrette
- Caesar Salad
- Mayonnaise-Dijon Dressed Potato Salad
- Mayonnaise-Dijon Dressed Pasta Salad
- Crimson Cabbage Slaw

- Kosher Barrel Pickles
- Sliced Crimson Onion, Sliced Tomatoes, Lettuce
- Assorted Condiments
- Freshly Baked Cookies and Brownies
- Coffee, Decaffeinated Coffee, and Assorted Teas

## **SLIDER BAR...\$26** (30 person minimum)

- Slider-Sized Brioche Rolls
- Choose: Beef or Turkey
- Choose: Barbecue Pulled Braised Pork Shoulder or Barbecue Pulled Chicken
- Barbeque Baked Beans
- Sweet Crimson Cabbage Slaw

- Cold Dijon Red Potato Salad
- Sweet Pickles Spears
- Caramelized Sweet Onions
- Garden Salad with balsamic vinaigrette and ranch dressing
- Freshly Baked Cookies and Brownies
- Coffee, Decaffeinated Coffee, and Assorted Teas

## **BUILD YOUR OWN TACO or BURITTO BUFFET...\$26** (30 person minimum)

- Hard and Soft Corn Shells and/or Flour Tortillas
- Choose: Spicy Ground Beef or Ground Turkey
- Choose: Tequila Lime Chicken or Braised Pork Carnitas

- |                  |                           |                     |
|------------------|---------------------------|---------------------|
| Pico de Gallo    | Shredded Aged Cheddar     | Diced Crimson Onion |
| Shredded Lettuce | Shredded Jalapeño Cheddar | Pinto Beans         |
| Diced Tomato     | Cilantro and Lime Rice    | Sour Cream          |

- Freshly Baked Cookies and Brownies
- Coffee, Decaffeinated Coffee, and Assorted Teas



## LUNCH BUFFETS...*continued*

### **OPEN-AIR BARBECUE - WEATHER PERMITTING...\$26** *(30 person minimum)*

6-ounce Char-Grilled Black Angus Chuck, Brisket, and Short Rib Patty

All-beef hot dogs

Choose: Hot or Sweet Pork Sausage Links

Choose: Garden Salad with ranch dressing and balsamic vinaigrette or Caesar Salad

Extra-Virgin Olive Oil and Garden Herbs Dressed Potato Salad

Mayonnaise-Dijon Dressed Pasta Salad

Crimson Cabbage Slaw

Kosher Barrel Pickles

Sliced Crimson Onion, Sliced Tomato, Lettuce and Assorted Condiments

Freshly Baked Cookies and Brownies

Coffee, Decaffeinated Coffee, and Assorted Teas

### **LIGHT LUNCHEON...\$30** *(30 person minimum)*

Baby Kale and Spinach Salad pickled red onion, chickpeas, sunflower seeds, feta cheese, orange vinaigrette

Curried Couscous

Poached Cod with court bouillon

Grilled Chicken with charred onions

Assorted Light Desserts

### **ISLAND STYLE...\$38** *(30 person minimum)*

Bean Chili

Organic Greens cucumber, onions, mango, avocado, calamansi vinaigrette

Jerk Rubbed Pork

Grilled Lime Chicken

Cilantro Rice and Beans

Jamaican "Roti"

Assorted Petite Desserts

### **CAPE COD...\$45** *(30 Person Minimum)*

Wellfleet Littleneck Clam Chowder

Caesar Salad with croutons and parmesan cheese

Petite New England Lobster Rolls

Fried Chicken with pickled relish

Seasonal Harvest Vegetables

Assorted Petite Desserts





# COCKTAIL RECEPTIONS

## **COLD PASSED HORS D' OEUVRES** *(price per 25 pieces)*

Shaved Prosciutto	grilled asparagus, virgin olive oil	\$75
Fresh Mozzarella	sweet baby tomato and basil	\$75
Thai Glass Noodle	fresh mint, chili peanut sauce	\$75
Hickory Smoked Salmon	chive crème fraiche, toast	\$90
Prosciutto Wrapped Melon	aged balsamic	\$90
Pepper Crusted Beef Sirloin Crostini	Great Hill blue cheese, caramelized shitake mushrooms	\$100
Caramelized Sea Scallops	fresh herb polenta	\$100
Yellow Fin Tuna Tar Tar "Spoons"		\$100
Roasted Tomato and Ricotta Bruschetta	aged balsamic, olive oil, crostini	\$100
Cape Oyster	horseradish cocktail sauce/mignonette and lemon	\$110
Gulf Shrimp Cocktail	horseradish cocktail sauce	\$120

## **HOT PASSED HORS D' OEUVRES** *(price per 25 pieces)*

Stuffed Mushrooms	caramelized shallots, fresh mozzarella, fire roasted peppers	\$75
Lemon Honey Arancini	lavender salt	\$75
Petite Vegetable Spring Rolls	sweet chili dipping sauce	\$75
Warm Brie and Apple Crostini		\$80
Mini Crab Cakes	roasted tomato aioli	\$90
Mac n Cheese Shooter		\$90
Cape Littleneck Clams	stuffed with chorizo and parmesan	\$95
Crispy Mango Chicken Skewers	chili mango dipping sauce	\$95
Sea Scallops	wrapped in smoked bacon with VT maple glaze	\$95
Shrimp Tempura	honey soy 'tea'	\$100
Angus Slider	brioche, great hill blue cheese, aioli	\$100
Mini Pulled BBQ Pork Slider	pickled cabbage	\$100
Rosemary Seared Lamb Lollipop	balsamic honey reduction	\$150

## **DISPLAY STATIONS** *(price per 25 pieces)*

Handmade Guacamole and Pico di gallo	with warm tortillas	\$100
Chickpea Hummus	with local feta, cured olives, ripe tomatoes and cumin dusted pita chips	\$120
The Seasons Best Vegetable Crudit�	with accompaniments	\$120
Antipasto	country style olives, fresh mozzarella, tomato basil salad, garlic roasted vegetables, balsamic mushrooms and parmesan grilled asparagus	\$120
Fresh Melons and Seasonal Berries	with mint scented yogurt	\$140
Artisan Cheeses	with fresh bread, crackers, jams, dried fruits and nuts	\$160
Hickory Smoked Salmon	capers, cr�me fraiche, red onion, parsley and French baguette crostini	\$200
New England Seafood Platter	on ice with jumbo shrimp, local oysters, Cape littleneck clams and chilled lobster along with fresh citrus cocktail sauce, red wine mignonette and horseradish crema	\$580



# DINNER SELECTIONS

## POULTRY

<b>Traditional Roast Turkey Dinner</b> with cornbread stuffing, fresh cranberry chutney .....	\$23
<b>Chicken Francaise</b> sautéed egg battered chicken with vegetable rice and green beans topped with a creamy lemon caper sauce .....	\$26
<b>Sautéed Breast of Chicken</b> with wild mushrooms, tarragon and chardonnay .....	\$26
<b>Chicken Piccata</b> egg battered breast of chicken baked and topped with capers and white wine sauce .....	\$26
<b>Grilled Chicken Saltimbocca</b> with Marsala, fresh mozzarella and sage .....	\$26

## SEAFOOD

<b>Traditional Boston Scrod</b> baked with mustard crumbs.....	\$28
<b>Grilled Salmon Fillet</b> with a saffron beurre blanc.....	\$28
<b>Sautéed Egg Battered Sole</b> with a chardonnay lemon cream sauce.....	\$29
<b>Baked Halibut</b> with capers, roasted peppers, eggplant and summer squash.....	\$30
<b>Grilled Swordfish</b> with a lemon thyme beurre blanc.....	\$32
<b>Baked Stuffed Shrimp</b> with a seafood stuffing.....	\$33
<b>Steamed Lobster</b> with drawn butter.....	\$MP

## MEATS

<b>Slow Roasted Pork Loin</b> with a mango chutney sauce.....	\$27
<b>Roast Prime Rib of Beef</b> slow roasted medium rare, served in its own juices.....	\$35
<b>Herb Roasted Rack of Lamb</b> with fresh mint and ruby port.....	\$40
<b>Grilled Tenderloin of Beef</b> with mushroom cabernet sauce.....	\$50

## SURF & TURF

<b>Tenderloin and Grilled Shrimp</b> 8 oz. filet mignon with 2 grilled shrimp and a Béarnaise sauce .....	\$55
<b>Filet and Lobster</b> 8 oz. filet mignon with a crab stuffed lobster tail .....	\$60

## PLATED DINNER PACKAGE

### FIRST COURSE (select two)

- Wellfleet Littleneck Clam Chowder / Caramelized Onion Soup, Swiss Gratinee / Seasonal Selection of Soup**
- Organic Greens** cucumber, tomato, shaved seasonal vegetables, basil vinaigrette
- Classic Caesar Salad** shaved parmesan cheese, house croutons, creamy peppercorn dressing
- Baby Iceberg Wedge** baby tomato, red onions, smoked bacon, Great Hill blue cheese dressing

### SECOND COURSE (select two, entrée counts due with final guarantee)

<b>Vegetarian</b> balsamic roasted mushrooms, herb parmesan polenta, roasted asparagus.....	\$40
<b>Herb Roasted Airline Chicken Breast</b> pasta torta, grilled squash.....	\$55
<b>Seared East Coast Salmon</b> haricot verts, baby carrots, jasmine rice, tomato burre blanc.....	\$60
<b>Cab Marinated Grilled NY Sirloin Steak</b> roasted potato, garden vegetables, Great Hill blue cheese fire roasted pepper jus.....	\$65
<b>Thyme Shallot Rubbed Filet Mignon</b> roasted asparagus, caramelized onion fingerling potato, porcini mushroom glace .....	\$70
<b>Petite Filet Mignon and Jumbo Shrimp Duet</b> whipped potato, roasted asparagus, lemon thyme blanc, red wine jus .....	\$75
<b>Roasted Half Rack of Lamb</b> pea mushroom risotto, balsamic glace.....	\$80

### THIRD COURSE (select one)

- Vanilla Bean Crème Brule** with Chantilly
- Molten Chocolate Cake** with lemon raspberry coulis
- Strawberry Shortcake** pound cake, cab poached strawberries, vanilla Chantilly, orange tuile
- NY Style Cheesecake** with seasonal berries and vanilla Chantilly



## DINNER BUFFETS

### OFF THE COAST...\$65

Warm Rolls with VT butter  
Wellfleet Littleneck Clam Chowder  
Organic Greens cucumber, tomato, shaved seasonal vegetables, basil vinaigrette  
Classic Caesar Salad hearts of romaine, shaved parmesan, baby tomato, house croutons, and creamy peppercorn dressing  
Sautéed PEI Mussels shallots, garlic, chardonnay, herb butter  
Herb Crusted Cod Loin lemon butter  
Garden Vegetable Ratatouille  
Balsamic Roasted Seasonal Mushrooms watercress, and lemon honey vinaigrette  
Steamed Lemon Basmati Rice  
Assorted Mini Pastries  
Regular and decaffeinated coffee, assorted teas

### FARM TO TABLE FAMILY STYLE DINNER...\$65

House Baked Cornbread with jalapeno butter  
Beef-Bean Chili  
Sliced Seasonal Fruit Presentations  
Baby Iceberg Wedge baby tomato, smoked bacon, Great Hill blue cheese dressing, red onion  
Organic Greens cucumber, tomato, shaved seasonal vegetables, basil vinaigrette  
Dijon Mustard Potato Salad and Creamy Coleslaw  
Grilled BBQ Chicken  
Lime Infused East Coast Salmon charred tomato salsa  
Mac n' Cheese Ritz cracker crumbs  
Corn on the Cob  
Make your own Strawberry Shortcake pound cake, macerated strawberries, vanilla Chantilly  
Served with regular and decaffeinated coffee, assorted teas

### HYC CLAMBAKE...\$100

Warm Rolls with VT butter  
Wellfleet Littleneck Clam Chowder  
Organic Greens cucumber, tomato, shaved seasonal vegetables, basil vinaigrette  
House Coleslaw  
Garlic and Herb Roasted Airline Chicken Breast  
Buttered Corn on the Cob  
Thyme Rubbed Roasted Potatoes  
Traditional Cape Clambake each fishnet contains 1.5# hard shell lobster, ½ # local steamer clams, ½# P.E.I mussels, baby corn, baby potato, and chorizo. Poached in an herb butter broth.  
Drawn butter and lemon wedges  
Assorted Mini Pastries  
Regular and decaffeinated coffee, assorted teas



# OPTIONAL MENU SELECTIONS

## APPETIZERS

Seasonal Fresh Fruit Cup.....	\$6
Mushroom Ravioli with roasted red pepper coulis.....	\$6
Wild Mushrooms baked in phyllo with an herbed goat cheese sauce.....	\$8
Maine Crab Cake with Cajun remoulade.....	\$12
Fried Calamari family style with a spicy tomato sauce..... (per table)	\$15
Traditional Shrimp Cocktail served with chili horseradish sauce.....	\$18
Baked Brie topped with honey, fresh fruit and English crackers family style..... (per table)	\$25
Lobster Cocktail with a creamy citrus dressing.....	\$MP

## SOUPS...\$5

Assorted Chilled Summer Fruit Soups	Bourbon Butternut Bisque
Black Bean Soup with cilantro and crème fraiche	New England Chowder
Vichyssoise	Wild Mushroom Soup
Southwestern Chicken Soup	Tuscan Minestrone
Fresh Tomato Bisque	Shrimp Bisque with sherry (\$2.00 premium)
Gazpacho with sour cream and chives	Lobster Bisque (\$2.00 premium)
White Bean Soup	Lobster and Corn Chowder (\$2.00 premium)

## SALAD SELECTIONS

Classic Caesar Salad shaved parmesan cheese, house croutons, creamy peppercorn dressing.....	\$6
Organic Greens cucumber, tomato, shaved seasonal vegetables, basil vinaigrette.....	\$6
Pear Mesclun Salad toasted pecans, gorgonzola and balsamic vinaigrette.....	\$8
Spinach Salad slivered mushrooms, shredded carrot and warm bacon vinaigrette.....	\$9
Cucumber Ring mesclun salad stuffed in a cucumber ring, garnished with summer vegetables.....	\$10

## DESSERTS

Ice Cream Sundae choice of ice cream and one topping.....	\$5
Chocolate Mousse with fresh raspberry.....	\$6
New York Style Cheese Cake with fresh strawberries and chantilly cream.....	\$7
Carrot Cake with a crème Anglaise.....	\$7
Mile High Bourbon Pecan Pie with vanilla ice cream.....	\$7
Triple Chocolate Trilogy with fresh raspberry sauce.....	\$8
Cappuccino Crème Brulee.....	\$8
Chocolate Marquis raspberry sauce and a chocolate covered strawberry (add \$2.00).....	\$8
Warm Apple Tart vanilla ice cream and sprinkled with cinnamon sugar.....	\$9
Chocolate Molten Cake with vanilla ice cream and French cream sauce (add \$1.00).....	\$9
All you can eat and create Sundae Bar with loads of toppings and cookies.....	\$10



# HYC CELEBRATION MENU - \$100

## DISPLAY ITEMS

Artisan Cheeses with fresh bread, crackers, jams, dried fruits and nuts  
Seasons Best Vegetable Crudité with accompaniments

## PASSED HORS D'OEUVRES

Gulf Shrimp Cocktail with horseradish cocktail sauce  
Fresh Mozzarella with sweet baby tomato and basil  
Warm Brie and Apple Crostini  
Crispy Mango Chicken Skewers with chili mango dipping sauce

## DINNER MENU

### APPETIZER COURSE (select one)

Wellfleet Littleneck Clam Chowder Westminster crackers  
Caramelized Onion Soup Swiss gratinee  
Roasted Tomato Basil Bisque Vol au Vent local goat cheese  
Organic Greens shaved cucumber, baby tomatoes, local goat cheese, aged balsamic vinaigrette  
Baby Iceberg Wedge vine ripe tomatoes, red onion, smoked bacon and great hill blue cheese dressing  
Hearts of Romaine Caesar shaved parmesan, croutons and creamy peppercorn dressing

### ENTREES (select two)

Thyme Shallot Rubbed Filet Mignon roasted asparagus, roasted fingerling potatoes with caramelized onion and seasonal mushroom veal glace  
Dijon Roasted Free Range Chicken pasta torta and poulet glace  
Ragu Bolognese Heritage pork and braised veal with San Marzano tomatoes, shaved parmesan and garden basil tossed with hand cut pasta  
Cracker Crusted Cod Loin whipped Northeast potatoes, buttery asparagus and oven roasted tomatoes  
Petite Filet Mignon and Herb Roasted Shrimp Duet seasonal whipped potatoes, dried tomatoes, haricot vert, red wine jus and thyme buerre blanc





## CAPE WEDDING PACKAGE - \$80

### DISPLAY ITEM

Artisan Cheese with fresh bread, crackers, jams, dried fruits and nuts

### PASSED HORS D' OEUVRES

Gulf Shrimp Cocktail with horseradish cocktail sauce  
Petite Vegetable Spring Roll with sweet chili dipping sauce

### DINNER MENU

#### APPETIZER COURSE

Hearts of Romaine Caesar shaved parmesan, croutons and creamy peppercorn dressing

#### ENTREES (select two)

Grilled NY Sirloin herb roasted baby potatoes, seasonal vegetables, fire roasted pepper jus  
Roasted East Coast Salmon lemon chive basmati, seasonal vegetables, lemon thyme blanc  
Ragu Bolognese Heritage pork and braised veal with San Marzano tomatoes,  
shaved parmesan and garden basil tossed with hand-cut pasta  
Balsamic Roasted Portobello Steak roasted garlic polenta, roasted peppers and grilled asparagus

*Your special wedding day cake can be sourced and purchased  
on your own and delivered to the club on your special day.  
Club staff will cut and plate the cake for your guests.*





# LIVE ACTION STATIONS

All stations are priced per person. All stations require a minimum of one chef attendant at \$125 per attendant.

## OCEAN STREET PASTA STATION...\$20

**Pasta:** Penne, farfalle, house noodles

**Sauces:** Alfredo, bolognese, herb tomato

Served with garlic bread, shaved parmesan cheese, crushed peppers, garlic confit infused oil

**Additional Accompaniments:** Chicken, baby shrimp, baby spinach, mushrooms... + \$7

## CARVING STATIONS:

Mustard glazed Virginia Ham served with pineapple jus, petite buns..... \$16

Rosemary and Mint Studded Lamb Leg served with porcini mushroom jus, honey balsamic glace..... \$25

Maple Smoked Black Angus Prime Rib served with veal glace, horseradish crema, petite brioche buns..... \$35

## CARVING STATION ADDITIONS:

Thyme Rubbed Roasted Baby Potatoes..... \$8

Seasonal Harvest Vegetables..... \$8

Organic Greens cucumber, tomato, onions, carrots, basil vinaigrette..... \$10

Classic Caesar Salad hearts of romaine, baby tomato, shaved parmesan cheese, creamy peppercorn dressing, house croutons..... \$10

## VEGETABLE SELECTIONS (choose one)...\$7

Asparagus with pimento wrap

Green Beans Almondine

Aspiration

Green Beans with fresh plum tomatoes

Broccoli

Ratatouille

Broccoli

Rabe Roasted Halved Herb Tomato

Fresh Seasonal Medley

Zucchini & Summer Squash

## POTATO SELECTIONS

Cheddar Scalloped thin Layers of Yukon Gold potatoes and cheddar cheese browned to perfection..... \$10

Twice Baked Potatoes whipped Potatoes, egg yolks, and cheddar cheese piped into its own shell..... \$8

Garlic Potato Rosette whipped potato with garlic and butter piped into a crown..... \$8

Roasted Chateau Potatoes toasted baby potatoes tossed in parsley butter..... \$6

Roasted Red Bliss Potatoes mini red skin roasted in herbs and garlic..... \$6

Baked Idaho Potato served with sour cream and chives..... \$6

## PASTA / GRAIN SELECTIONS...\$6

Italian Arborio (risotto), with parmesan

Pasta Fresh Pasta with marinara, pesto, or alfredo sauce

Couscous a Moroccan grain with confetti vegetables

Rice Pilaf white rice cooked with chicken stock



# BOOKING INFORMATION

## THE CAPTAIN'S TABLE CAPACITY

100 guests for a plated sit down meal and 70 for a grand reception

## DECK CAPACITY

50 guests for a plated sit down meal and 45 for buffet style

## HYC LEVEL CAPACITY

125 guests for a sit down meal and 100 for a grand reception

## FOOD AND BEVERAGE MINIMUMS AND ROOM RENTALS

Includes food and beverage only, excluding a cash bar

Minimums are subject to a 19% service charge, 1% admin fee & 7% state & local tax

THE CAPTAIN'S TABLE	F & B MINIMUM	ROOM RENTAL
Monday - Thursday .....	\$4,500.00 .....	\$1,100.00
Friday (11:30am—4:00pm) .....	\$8,000.00 .....	\$1,600.00
Saturday (11:30am—4:00pm) .....	\$9,000.00 .....	\$2,600.00
Sunday (11:30am—4:00pm) .....	\$8,000.00 .....	\$2,200.00
Additional Hour.....	NA .....	\$ 850.00

## THE DECK

Sunday—Saturday (11:30am—4:00pm) .....	\$2,500.00 .....	\$ 650.00
Sunday—Saturday (4:30pm-9:00pm).....	\$4,500.00 .....	\$ 900.00

## HYC LEVEL

Monday - Thursday .....	\$4,500.00 .....	\$ 900.00
Friday (any 5 hours) .....	\$8,500.00 .....	\$1,200.00
Saturday (any 5 hours) .....	\$9,500.00 .....	\$2,200.00
Sunday (any 5 hours) .....	\$8,500.00 .....	\$1,700.00
Additional Hour.....	NA .....	\$ 850.00

## HYC LEVEL NO F&B

Monday - Thursday (any 5 hours) .....	NA .....	\$ 500.00
Friday - Sunday (any 5 hours) .....	NA .....	\$1,000.00

## CEREMONY FEES

The Captain's Table.....	\$800.00
HYC Scudder Room.....	\$750.00
On the Beach.....	\$1,000.00

## MISCELLANEOUS FEES

Culinary Attendant.....	\$100.00
Valet Attendant.....	\$100.00
Room Set Up & Breakdown Fee .....	\$100.00
Ice Carving.....	\$350.00
Cake Cutting Fee.....	\$100.00
Bar Attendant.....	\$75.00
Service Attendant .....	\$100.00



## FOR YOUR INFORMATION

**PRIVATE ROOMS** Our meeting and banquet spaces are available for all size events. We host all manner of events, from meetings of two to receptions of three hundred. With approval, the outside deck is available in the warm weather months. Events are serviced for a maximum of five (5) hours unless otherwise negotiated.

**SPONSORSHIP** All parties or functions must have a Hyannis Yacht Club member act as host and the Board of Directors and Management must approve the party / function. The sponsoring member must be present throughout the event and is responsible for any charges incurred during the event. Members are responsible for the actions of their guests. Not a member? Inquire within.

**PAYMENT** All functions are billed to the member or sponsoring member and it is expected that the bill be paid immediately following the event.

**CANCELLATION POLICY** An event must be cancelled at least fourteen (14) working days before it is scheduled. Deposits are non-refundable.

**GRATUITY AND TAX** All food and beverage items listed above are subjected to 19% service charge, 1% administrative fee and 7% state tax. (Tax-exempt organizations must furnish the Club with a tax-exempt certificate two weeks prior to the function.)

**PRICING** Due to market availability, all prices are subject to change without notice.

**MENU ARRANGEMENTS** Menu arrangements must be completed four weeks before the event. This gives the staff of Hyannis Yacht Club the opportunity to make your event a "special occasion." The following menu choices represent tried and tested recipes. If your group wishes a product or preparation not presented on our menu, please ask for what you wish. We honor dietary requests. A la Carte menus are only available for parties of ten (10) and fewer.

**TASTING** Tastings are available for functions of seventy-five or greater. The sponsoring member must be in attendance during the tasting and the tasting will be limited to four (4) entrees, two (2) salads and two (2) desserts. Wine and Champagne (two choices) are also available. Hyannis Yacht Club will bill the cost of the food items prepared for the tasting.

**GUARANTEE** Your guaranteed number of attendees must be received one week prior to the event. This number shall constitute a guaranteed minimum – not subject to reduction. If a guarantee is not received, the guaranteed minimum will be the estimate given when finalizing arrangements ten (10) days prior to the event. The Club will be prepared to serve a three percent (3%) increase in the number of attendees above the guarantee.

**ENTERTAINMENT AND SPECIAL SERVICES** To assist you with the arranging of background music, band, floral arrangements, or wedding cake, we will be happy to provide a referral list. The host will be responsible for providing a list of all entertainers, party planners, videographers and florists to the Club along with addresses and phone numbers for each. Hyannis Yacht Club will contact all special services companies with the Club rules and policies.

**AUDIO VISUAL EQUIPMENT** Arrangements for the rental of audio-visual equipment may be made through the Club. Please make your requests a minimum of seventy-two hours prior to your event. Available equipment includes: Podium, Microphones, Wireless Microphones, Large Screen Television, Overhead Projectors, Projection Screens, Monitors with VCR/DVD, Flip Charts, etc.

**LINEN** For special linens other than the Club's linen, the manager will assist you with other special colors, and sizes for a minimum charge (usually less than outside rentals / florists).

**ICE CARVING CENTERPIECES** Ice carvings are available with an advance notice of at least two weeks.