

HORS D'OEUVRES

Displays

Warm crab and cheese dip Spinach artichoke dip Fresh garden crudités with dipping sauce Chips, salsa and guacamole \$4.25 per person

Imported & domestic cheese platter Assorted fruit platter \$4.95 per person

Tray Passed Hot

Coconut shrimp with sweet chili sauce Bacon wrapped scallops with mango salsa Mini crab cakes with tamarind sauce Boursin & spinach stuffed mushroom cup Pineapple glazed chicken skewer Sweet & sour pork meatballs Asada beef satay with tomato jalapeño vinaigrette \$4.95 per piece

Tray Passed Cold

Sants Fe beed pinwheels Shrimp Cocktail Crostini bruschetta/balsamic gastrique Prosciutto wrapped melon Plum chutney & brie on crostini \$4.50 per piece

A 20% service fee and applicable sales tax will be applied to all catered food beverage items

Coronado Cays Yacht Club

30 N. Caribe Cay Blvd, Coronado, CA 92118 Office (619) 429-0133 | Fax (619) 429-8163

SALADS

CCYC Signature Salad

Artisanal mix with tossed almonds, feta cheese, roasted butternut squash, red onions, and cherry tomatoes tossed with a honey mustard vinaigrette

Spinach Salad

Macerated strawberries, feta cheese, almonds, shaved onions, honey mustard sherry vinaigrette

Caesar Salad

Chopped romaine hearts with parmesan cheese and house made caesar dressing

Mixed Green Salad

With candied walnuts, golden raisins, Julianna apples, and Italian vinaigrette

House Salad

Iceberg lettuce, shredded carrots, onions, tomatoes

SIDES

Wild rice and orzo Rice Pilaf Parsley butter potatoes Herb roasted white potatoes Au Gratin potatoes Blue cheese mashed potatoes Garlic mashed potatoes Green beans with toasted almonds Sautéed yellow and green squash with red bell peppers Corn and vegetables Sautéed asparagus Roasted vegetables



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PLATED

(All entrees come with choice of salad & 2 sides)

Herb Stuffed Chicken

Boneless chicken breast stuffed with cream cheese and herbs served with Veronique sauce \$59.95

Chicken Lucas

Roasted half chicken with Lucas seasonings and citrus buerre blanc \$54.95

Chicken Cordon Bleu

Boneless chicken breast stuffed with ham and Swiss served with Mornay sauce \$59.95

Grilled Rib Eye Steak

Savory steak with roasted shallot demi-glaze

\$69.95

Fillet Mignon

8oz of filet beef served with a port wine reduction \$79.95

Pan Seared Seabass

Pan seared Sea Bass served with a lemon caper Beurre blanc \$59.95

Mahi Mahi Mahi Mahi filet served with tropical fruit salsa

\$59.95

Pan Seared Salmon Mahi Mahi filet served with tropical fruit salsa \$59.95

Smoked Chicken & Penne Pasta Penne toasted with smoked chicken in Alfredo sauce \$59,95

Linguine Shrimp Scampi

Jumbo Shrimp sautéed with garlic butter and fresh lemon juice \$49.95



THEMED BUFFETS

La Bufadroa Taco and Tostada Bar

Choice of two proteins: Shredded pork, chicken, and fried beer batter fish, green salad with choice of dressing, cabbage, pico de gallo, Ensenada beans, cheese, guacamole, sour cream, Mexican rice, salsa \$55.95 per person

Viva Italy Pasta

Choice of two proteins, pastas and sauces: Penne, fettuccini, farfalle, mushrooms, onions, bell peppers, sun dried tomatoes, spinach, artichokes, fresh tomatoes, julienne basil, parmesan cheese, chicken, shrimp, meatballs, pesto sauce, marinara sauce, and alfredo sauce and garlic bread, Caesar salad \$54.95 per person

Stir Fry

Choice of two proteins:

Beef, chicken, pork, shrimp, bok choy, bean sprouts, bell peppers, broccoli, scallions, Julianne carrots, baby corn, ginger, garlic, mushrooms, white rice, and Asian Cole slaw salad \$52.95 per person

Fajita

Chicken, beef, beans, rice, tortillas, cheese, guacamole, sour cream, salsa, bell peppers, onions, tomatoes, cilantro, Caesar salad or green salad with tequila lime vinaigrette, butter and rolls \$54.95 per person

Comfort Food

Choice of two proteins:

Meat loaf with gravy, honey fried chicken with chicken gravy, roasted turkey breast with turkey gravy, pot roast with brown gravy, shake and bake pork chops with pork gravy served with mashed potatoes, seasonal vegetables, house salad, butter and rolls \$54.95 per person

Southwestern Style

BBQTri tip beef, cilantro Serrano pepper roasted chicken, green beans with chorizo, roasted. chili red potatoes, chopped vegetables salad with feta and mint, Caesar salad with pepita cilantro Caesar dressing, butter and rolls \$54.95 per person

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LUNCHEON PLATTER AND TRAYS

Finger Sandwiches or Wrapped Finger Sandwiches

Chicken salad, Egg salad, Smoked salmon, Turkey & cilantro, Tuna salad, Horseradish roast beef, Ham & Cheese, Club sandwich, Grilled chicken \$12.95 per person

Whole Poached Salmon with Condiments

Lemon, Capers, Onions, Mayonnaise, and Creme Fraiche \$11.95 per person

Sliced Smoked Salmon

Chopped eggs, Chopped onions, Capers and Cream cheese \$10.95 per person

Tortilla Chips with Salsa

\$9.95 per person

Vegetable Crudites with Ranch Dressing \$4.50 per person

Baked Brie

\$5.95 per person

Cheese Platter Imported and Domestic cheese display with grapes and crackers \$4.95 per person

> Grilled Vegetable Platter \$4.50 per person

Tropical Fruit Platter \$4.95 per person

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BEER

Domestic Keg starting at \$475

Domestic Keg starting at \$549

WINE LIST Red Bottles

La Terre Cabernet Sauvignon	\$21.00
La Terre Merlot	\$21.00
14 Hands Merlot	\$30.00
Francis Ford Copolla Sante Pinot Noir	\$32.00
Raymond R Collection Cabernet	\$40.00

White Bottles

La Terre Chardonnay	\$21.00
J. Roget Champagne	\$21.00
14 Hands Chardonnay	\$30.00
Montevina Pinot Grigio	\$32.00
Josh Cellars Chardonnay	\$38.00

Liquor

Please contact your event specialist for current prices



PHOTOGRAPHERS

Brett Charles Rose Photography (619) 819-5222 www.bcrphoto.com Ally Rose Photography (760) 613-4286 www.allyrosephotography.com

FLORIST

Root 75 Kathy Pierce (619) 435-6060 <u>www.root75.com</u> Coronado Flower Lady Debbie (619) 435-1053 www.coronadoflowerlady.com

DISC JOCKEY

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EVENT PLANNER

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Seina Rose (619) 471-4133 selina@selinarose.net Anne Ford (619) 318-681 www.blissfulweddingsandco.com

CAKE DECORATOR

Flour Power (619) 697-4747 www.flourpower.com