

Yacht 106 Standard Menu

Hors d'oeuvres

Choose 5

Fresh Mozzarella Balls wrapped with roasted red peppers and marinated in balsamic vinaigrette

Asparagus Wrapped Prosciutto

Grilled Vegetable Bruschetta

Blue Cheese and Caramelized-Onion Squares

Wild mushroom Crostini

Mozzarella sticks

Jamaican Codfish Fritters

Quesadillas

Cocktail Franks Wrapped in Pastry

Stuffed Mushrooms

Spring Rolls

Spanakopita

Baked Little Neck Clams

Swedish meatballs

Mini beef patties

Salads

Choose 2

Rachel's Salad - Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette

Mediterranean - Crisp Romaine, Feta, olives, tomato, red onion, cucumber, artichoke hearts, roasted red peppers with red wine vinaigrette

Apple and Brie - Granny smith apples, brie, mixed field greens, toasted almonds with honey Dijonaise

Autumn Hudson Valley - Frizzled sweet potatoes, New York State cheddar, pecans, grilled Granny Smith apples, with honey maple mustard vinaigrette

Gorgonzola - Gorgonzola cheese, toasted pecans, Bosc pears, mixed greens with balsamic vinaigrette

Pasta Salad - Bowtie pasta, toasted pine nuts, asparagus, plum tomato, sweet basil and shaved parmesan

Yukon Gold Potato Salad/Macaroni Salad/ Cole Slaw

Pasta

Choose 2

Cheese Lasagna
Cheese Ravioli
Penne Ala Vodka
Pasta, Filetto di Pomodoro
Garlic and Oil
Pasta in Clam Sauce
Sautéed Chicken and Broccoli pasta
Pasta Primavera
Baked Ziti

Entrees

Choose 1

Eggplant Parmesan
Eggplant Rollatini
Grandmas Meatballs
Sausage and peppers

Entrees

Choose 1

Sautéed Chicken
Topped with smoked ham, grilled portabella and brie in a Madeira wine demi glace
Sesame Crusted Chicken
Served over stir fried vegetables in a honey teriyaki sauce
Grilled Chicken Marco Polo
Topped with roasted eggplant, spinach, prosciutto and mozzarella in a Cognac demi glace
Jamaican Curried Chicken
Chicken simmered in a coconut curry
Pan Seared Chicken Topped
With mushrooms and asparagus, sauced with a lemon roasted garlic olive oil
Chicken Rollatini
Stuffed with spinach and ricotta, served with basil Pomodoro Sauce
Loin of Pork Oven
Roasted with a brown sugar peppercorn glaze
Stir fried Beef
With wok charred vegetables
Garlic Roasted Top Sirloin
Sauced with a wild mushroom demi
Caribbean Pork Ribs
With caramelized onions and sweet pepper
Paella
Traditional Spanish dish with Clams, Mussels, Shrimp, Chicken and Chorizo stewed in saffron rice with plum tomatoes and peas
Feta Orogenata Roasted Tilapia

Topped with feta and seasoned bread crumbs, lemon basil olive oil drizzle over sautéed spinach

Sautéed Shrimp

Penne with sweet roasted garlic, chardonnay, fresh tomato, white beans and arugula

Baked New England Tilapia

Topped with fresh herbs, lemon garlic and breadcrumbs

Sides

Choose 2

Rice pilaf,

Spanish style rice

Roasted red potatoes

Stir-fried vegetables

Sautéed vegetables

Potato Gratin

Lyonnais potatoes

Grilled Vegetables

Occasion Cake (\$1.00 per guest)

Gluten Free, Food Allergy's, No Nuts, No Problem..... please let us know

Special requests Accommodated!!