

Alcoholic Beverages

The Florida State Division of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. The state of Florida requires that no one under the age of twenty-one (21) be served alcohol, and therefore the Coral Ridge Yacht Club reserves the right to verify age and the right to refrain from serving alcohol to anyone under that age. It is Florida law that no alcoholic beverages be brought into any of the facilities from outside sources for banquet functions.

All beverages must be purchased and consumed on Club property. No outside beverages are allowed to be brought into Club property or are allowed to be consumed on Club property.

The host assumes responsibility for anyone who over consumes or appears to over consume alcoholic beverages. The CRYC reserves the right to refuse service of alcoholic beverages to any person at the bartender or manager's discretion.

Audio-Visual Equipment

In order to ensure availability of necessary equipment, kindly advise us of your needs prior to your arrival. Any outside audio-visual equipment needed is the responsibility of the Host.

Member Meetings & Conferences

There is a rental fee for the use of facilities for just meetings and conferences. We are a private club and there is no soliciting allowed on Club property. Fees are according to count:

\$100 for 0-30 for meeting

\$250 for 31-60 for meeting

\$350 for 61-100 for meeting

\$500 for 100-150 for meeting

\$1000 for 150 + for meeting

Additional charges will incur for food and / or beverages

Non-Member Facility Rental Fee

A non-refundable, non-transferable deposit of:

Children's Parties under 50 total guests = \$300.00 Facility Rental Fee

Adult Parties 50 and under = \$400.00 Facility Rental Fee

All Weddings, Special Events, Bar – Bat mitzvahs, Anniversaries, Showers,

51 guests to 100 = \$600.00 Facility Rental Fee.

101 guests plus = \$1200.00 Facility Rental Fee.

Management reserves the right to extend or lesson the amount of the Facility Rental Fee depending on the labor, product and organization needed to execute the affair. The non-refundable fee will be due upon receipt of your confirmation for your event after you have submitted in writing your inquiry and outline of your event. This letter should include the location on property of the event as well as the requested date and the reason for the event. Your deposit will be due with the copy of the signed contract to hold the room and for the non-member facility rental fee.

Within 30 Days Out – 50% of the total food cost is due

Within 1 Week Out – 25% additional amount is due

Remaining balance is due at the conclusion of the event

Cancellation Policy

If the function is cancelled prior to 14 days of the scheduled date, there will be no cancellation fee other than forfeiture of the \$1000.00 advanced deposit.

A compensation charge – equal to one-third (1/3) of the cancelled event's estimated Food & Beverage revenues – will be levied for any cancellation notified to the CRYC within 14 days of the event. This also includes "Acts of God". Should the CRYC rebook an event of similar revenues on the date and time of the cancelled event, we will reimburse the compensation charge, excluding the deposit. The host of the event will have the opportunity to re-book at the earliest available date.

Event Planning Services

It is the responsibility of the Host of all private functions to plan, decorate and arrange for outside audio-visuals for their own event

Our Catering Department can provide specialty arrangements for floral, decorations, outdoor equipment, audio-visual rental equipment, photography services and entertainment. A 20% charge will be added to all outside services arranged by the CRYC Catering Director.

Entertainment

The CRYC will be happy to assist you in contracting for your function's entertainment needs. Please note that prior authorization from management is required before booking entertainment independently and a copy of the contract and insurance must be submitted.

Guaranteed Number of Guests

The guaranteed number of people attending a function is required 72 hours (3 working days) prior to the event. This count will be the minimum number invoiced. The CRYC will charge for the number of guests in attendance. If the number in attendance is less than the number the Host gave 72 hours prior to event; the Host is still charged for the number given to CRYC 72 hours prior to event. If the number in attendance is greater than the number given 72 hours prior to event the Host will be charged the greater number. The chef only prepares 3% extra food above the count to allow for unexpected guests.

Labor Charges

A charge of \$75.00 for a minimum of three hours will apply when a Chef is required for a carving station or cooking station for a private event.

Any group or Host that would like to have an event on the day the club is not open for regular business hours as in a Monday there will be a charge of \$1000.00 to expenses added for labor of Service & Kitchen Staff. To keep energy costs down there may be a utilities fee involved depending on the size of the venue.

For all bar functions generating revenues under \$500.00, a labor charge of \$200.00 will apply for each bar installed. All parties are charged \$50.00 for a bar fee. If more bartenders are requested by Host than management deems necessary a \$75.00 charge per bartender will apply to the bill.

All private parties are charged for Valet Service. \$60.00 for all parties under 50 people, \$130.00 for all parties over 50 persons.

If your event continues past the time allotted, the CRYC will provide a one-hour grace period. If the event exceeds the one-hour grace period, an additional fee of \$2.50 per guest per hour will be charged to cover overtime labor expenses. An average event at the club will last approximately 3 hours. We will allow the event 4 hours including the one hour grace period.

Menus

Our menu selection offers a variety of culinary options. If there is a cuisine you would prefer that does not appear on the menu, our Executive Chef and Director of Catering can personalize any menu for your event. Menus should be finalized 14 days prior to event. All menus must be finalized 7 days prior to your event.

Solicitation

Club facilities are not available for parties or meetings 1) On behalf of announced political candidates; 2) for the sale of, or for promoting the sale of, a product; or 3) for the solicitation of professional or other services. Any attempted sales on the premises for cash, or otherwise, are prohibited.

Food and Beverage

Food and beverage items not prepared or arranged by the CRYC may not be served at your event unless pre-approved by management. Our liquor license does not allow any group or person(s) to bring in outside alcoholic beverages to be served. Therefore all alcoholic beverages must be purchased through The Coral Ridge Yacht Club. All food prepared and all liquor provided by CRYC must be consumed on property. No alcohol or left over food items from buffets and events may be packaged to go off property.

Personal Property

Any personal property of members, guests, or contracted service providers brought into the CRYC and left thereon, either prior to, during or following any event, will be at the sole risk of the member, guest, or service provider. The CRYC will not be liable for any loss or damage to personal property for any reason.

Price Increases

Prices quoted in any agreement prior to six (6) months before the event are subject to proportionate increases to meet increased cost of supplies or operation at the time of the event.

Rental Needs

The CRYC will supply all necessary items for events up to 200 guests. Functions that are greater than 200 will require additional items such as china, linens, glassware, etc. to be rented. These rentals will be charged appropriately on the final bill.

Room Setup Fees

The CRYC reserves the right to apply a room charge for all unexpected room setup changes done on-site or all extraordinary specifications requiring a specific setup.

Service Charge and Sales Tax

A 20% service charge and 6% sales tax will be added to all catering events at the CRYC. Nonprofit organizations that are tax exempt must supply us with official Florida Department of Revenue Tax Exempt status documentation when booking the event, otherwise we must add Florida State sales tax. Non-Member functions are subject to a 22% service charge.

Plated Functions with a Choice of Entrée

Plated luncheons or dinners where the host offers more than one choice of entrée will be subject to a \$2 per guest fee. The entrée selection will be limited to three choices at most, and will also be limited to no more than 60 guests. The selection of entrée will need to be given 72 hours in advance of the function. The higher priced entrée will be the price per guest to the final bill.

Plated & Buffets for Breakfast

All plated breakfasts include fresh chilled orange juice, basket of breads, muffins, assorted preserves, sweet butter, and freshly brewed regular and decaffeinated Colombian coffee or selected teas.

Breakfast #1

Fresh Fruit Martini

Choice of:

Quiche Lorraine

Apple wood bacon bits, gruyere cheese and onion

Or

Quiche Florentine

Chopped baby spinach, sweet diced tomato, cream, mushroom

Or

Farm Fresh Scrambled Eggs

Accompanied with Shredded Potatoes

\$9.95

Breakfast #2

Fruit and Muesli Ambrosia

Choice of:

Traditional Eggs Benedict

poached eggs, Canadian bacon, English muffin, sauce hollandaise \$17

Ocean Side

poached eggs, jumbo lump crab cake, herb crostini, "Old Bay" hollandaise \$19

CRYC

poached eggs, petite filet mignon, crispy baguette slices, chervil tarragon hollandaise \$22

All accompanied with Hash Brown Casserole

Breakfast #3

Home Style Buttermilk Pancakes with Orange Citrus Butter and Hot Maple Syrup

OR

**Challah Bread French Toast Royal served with
Smokehouse Sausage Links & Apple wood Smoked Bacon
Bermuda Onion Hash Browns**

\$13

Breakfast #4

Golden Pineapple Medley Fruit Display

Cheddar Chive Scrambled Eggs

Apple wood Smoked Bacon & Smokehouse Sausage Links

Creamy Home Style Grits *OR* O'Brien Potatoes

\$14

LIGHT AFFAIRS

Whole Fresh Handpicked Fruit

Branford and gala apples, pears, bananas \$14 per dozen

Muffins and Danish

*home style banana, blueberry and orange muffins
fruit and cheese filled Danish*
\$21 per dozen

New York Style Bagels

*plain, onion, marble, and everything
plain and chive cream cheese*
\$28 per dozen

Mirror Display of Sliced and Wedged Seasonal Fruits

*Small (serves 16) \$50
Medium (serves 36) \$100
Large (serves 75) \$185*

Individual Yoplait Yogurts

\$3.50 ea

Assorted Granola and Breakfast Bars

\$3.00 ea.

Yacht Club Cookies

*Classic Chocolate Chip, Cranberry Walnut, English Toffee,
White Chocolate Macadamia Nut and Oatmeal Raisin*
\$21 per dozen

Assorted Candy Bars

\$2.50 ea.

Roasted Mixed Nuts

\$12 per pound

Whole Pistachios

\$21 per pound

Assorted Potato Chips

\$8.50 per bag

A la CART REFRESHMENTS

Chilled Fresh Orange and Pink Grapefruit Juices
Apple, Tomato, Cranberry and Pineapple Juices
Freshly Brewed Colombian Coffee
regular and decaffeinated
Variety of English Bigelow Herbal Teas
regular and decaffeinated teas, fresh lemon wedges

Country Style Lemonade

Assorted Regular and Diet Soft Drinks

Assorted Gatorade Drinks

CRYC Natural Spring Water

Perrier with Fresh Lime

Whole and Skim Milk

\$3 per serving

BREAK TIMES

Served for a duration of one hour

Selection of Yacht Club Cookies
Classic Chocolate Chip, Cranberry Walnut, English Toffee,
White Chocolate Macadamia Nut and Oatmeal Raisin
Assorted Regular and Diet Soft Drinks, CRYC Natural Spring Water,
Regular and Decaffeinated Coffee
\$11 per person

Freshly Brewed Colombian Coffee
Regular and Decaffeinated
Selected Teas, CRYC Natural Spring Water, Assorted Regular and Diet Soft Drinks
Seasoned Corn chips, Goldfish,
Fresh Cilantro Salsa and Guacamole Dip,
Regular and Decaffeinated Coffee
CRYC Natural Spring Water, Assorted Regular and Diet Soft Drinks
\$12 per guest

CLUB BRUNCH

(A minimum of 40 guest is required for this brunch or
a \$150 set up fee will be charged to the final bill)

Assortment of Chilled Juices

Mirror display of Sliced Seasonal Fruits and Berries

Chef Attended Omelet Station

With seasoned eggs and egg whites as well as all the appropriate ingredients
(\$50.00 Chef Attendant Fee)

Buttermilk Flap Jack Pancakes

Warm Vermont maple syrup, orange citrus butter

or

Cheese and Blueberry Blintzes with Sour Cream

Crispy Corned Beef Hash

Traditional Eggs Benedict

Apple wood Smoked Bacon and Jumbo Sausage Links

Baked Scallop Chive Breakfast Potatoes

Baked Muffins, Danish and Miniature Croissants

Assorted Bagels with Flavored Cream Cheeses

Freshly Brewed Colombian Coffee

Regular and Decaffeinated

Sweetened and Unsweetened Teas

Carving Station

(\$50.00 Chef Attendant Fee)

Black Pepper Crusted Strip Loin of Beef

au jus and horseradish

Or

Carolina Slow Roasted Turkey Breast

Sage Gravy and fresh Whole berry Cranberry Sauce

Dessert

Choose three;

Key Lime Pie, Peanut Butter Pie, Apple Pie, CYRC Cookie Selection, Coconut Cake,
Chocolate Beast Cake, Boston Cream Cake, Cheese Cake, Carrot Cake, Crispy Napoleons

\$39.95 + + per guest

LUNCH

DELI LUNCH BUFFET

(includes breads, butter, iced tea, decaf and Columbian coffee)

CHOOSE TWO

German Red Bliss Potato and Bacon Salad
Home Style Potato salad
Country Style Macaroni Salad
Tri-colored Pasta Primavera
Creamy Tropical Cole Slaw
Marinated Wild Mushroom Salad
Oriental Pasta
Grilled Vegetable Display
Garden Green Salad with two Dressings

FROM THE PANTRY

Choose One:

Albacore Tuna
Bombay Curry and Sliced Almond Chicken Salad
Fresh Egg Salad

MIRROR DISPLAY SLICED MEATS

Smoked Ham, Baked Turkey, Roasted Top Round, Hard Genoa Salami,
Mild Cheddar, Swiss, Provolone and Monterey Jack Cheeses

Served with appropriate condiments

DESSERTS

Choice of Two:

Assorted Miniature Yacht Club Cookies
Dark Fudge Chocolate Brownies
Miniature Éclairs
Petite key Lime Tarts
Assorted Petite Fours

\$21.95 ++ per guest

Coral Ridge Yacht Club

Lunch Buffet

(Includes; breads, butter, iced tea, decaf and Columbian coffee)

Salads

Choose two;

Hand Picked Garden Greens with two dressing
Marinated Hearts of Palm and Artichoke Hearts
Tropical Fruit Salad
Health Salad (Cole slaw vinaigrette)
Marinated Grilled Vegetable Salad
Tri-colored Pasta Salad
Sweet and Sour Cucumber Dill Salad

Hot in the Chafers

Starches

Choose one;

Saffron Rice Pilaf, Lyonnais Potatoes, Creamy Idaho Whipped Potatoes,
Oven Roasted Garlic New Potatoes, Honey Molasses Sweet Potatoes, Fire Roasted Red
Pepper Couscous
Bouquetiere of Steamed Fresh Seasonal Vegetables

Entrees

Choose two;

Baked Atlantic Salmon Fillet with Dill Cream Sauce
Sautéed Tilapia with Sauvignon Blanc and Flat leaf Parsley Sauce
Almond Crusted Mahi Mahi with frangelico cream sauce and raspberry coulis
Mississippi Salt and Pepper Cornmeal Battered Fried Catfish with Tarragon Caper Tartar
Sauce
Chicken Breast Mediterranean with roasted red peppers, fresh spinach in a pinot grigio lemon
caper sauce
Sautéed Chicken Breast Marsala with a wild mushroom marsala wine sauce
Chicken Breast Reggiano breaded in Italian seasoning topped with plum tomato sauce and
melted provolone
Basil Marinated Baked Chicken
Penne Pasta Prima Vera
Lasagna Bolognese

Desserts

Choose two;

Key lime Pie, Peanut Butter Pie, CYRC Cookie selection, Apple Pie, Cherry Pie, Coconut
Cake, Boston Cream Cake, Chocolate Beast Cake

\$28.95 ++ per guest

ACTION STATIONS

(An Action Station is part of the above listed buffet as upgrades, they are not sold without the buffet. Buffets start at \$39.95 per person)
(\$50. per hr. chef fee applies to all action stations)
(Individual Carving Stations
without buffets are subject to Market Pricing from our Chef)

CARVED MEATS

Choice of One:

Roasted Choice Strip Loin of Beef, Oven Roasted Turkey Breast, Mesquite Flank Steak,
Simmered Corned Beef Brisket, New York Pastrami

Served with appropriate condiments

\$8.00 ++ per guest added to buffet price or Market Price for Cocktail Party

PASTA STATION

Choice of Two:

Penne, Fettuccini, Fusilli, Rotini, Linguini, Tagliatelli, Ziti, Rigatoni

Choice of Two:

Pesto Cream, Plum Tomato Genovese, Bolognese, A La Vodka Pink Sauce,
Red Clam, White Clam, Portabella and Rosemary Mushroom Cream

Served with Italian Garlic, Rosemary, Reggiano Bread

\$9 ++ per guest added to buffet price or \$18.00++ for Cocktail Party

Gourmet Salad Station

Spinach, Micro-Baby Field Greens, Arugula, Radicchio, Hearts of Romaine, Apple wood
Bacon, Sundried Tomatoes, Hearts of Palm, Crumbled Blue, Feta, and Parmesan Cheeses,
Sweet Tomatoes, Mushrooms, Bermuda Onion, Broccoli, Scallions, Artichokes, Cucumbers,
Calamata Olives, Croutons,

Creamy Blue Cheese, Classic Caesar, Basil Balsamic Vinaigrette,
Sundried Tomato Vinaigrette

\$6 ++per guest added to buffet price or \$14.00 per person for cocktail party

Designer Tortilla Wrap Station

Shaved Seared Chicken, Flank Steak, Mixed Field Greens, Spinach, Diced Tomatoes,
Sautéed Mushrooms, Fire Roasted Red Peppers, Feta, Crumbled Blue, and Reggiano
Cheeses, Bermuda Onions, Calamata Olives, Carrots, Cucumbers, Assorted Soft Tortilla
Wraps with a variety of sauces and dressings

\$8 ++ per guest added to buffet price or \$14.00 ++ per person for cocktail party

Coral Ridge Yacht Club
Intra-Coastal Barbeque Lunch Buffet
(Includes; breads, butter, iced tea, decaf, and Columbian coffee)

Chilled Picnic Pasta Salad
South Beach Tropical Cole Slaw
Creamy Bliss Potato Salad
Garden Mixed Green Salad with two dressings

Kettle Cooked Boston Baked Beans
Iowa Silver Queen Corn on the Cobb
Free Range Black Jack Barbequed Chicken
Whole Hog Slab Barbequed Baby Back Ribs
With Hoisin and Spring onion Chinese Barbeque sauce

Desserts

Old Fashion Peach Cobbler with Vanilla Bean Ice Cream
Or
Summer Strawberry Short Cake
\$28.95 ++ per guest

PLATED LUNCHESES
FROM THE PANTRY

All of the following options include:

Fresh Rolls and Butter
Freshly Brewed Colombian Coffee, Iced Tea,
And Dessert

CRYC

Traditional Caesar

Crisp Romaine, Grated Parmesan, Classic Caesar Dressing and Herbed Croutons
Chicken \$18 Shaved Flank Steak \$21
Shrimp \$23

Classic Cobb

Grilled Chicken, Tomato, Bacon Bits, Egg, Crumbled Blue Cheese, Avocado, and Romaine
\$18 per guest

Tropical Paradise

Sliced Seasonal Fruits and Berries with Cottage Cheese or Yogurt Dip, and a Scoop of Solid
White Tuna Salad
\$18 per guest

Hawaiian Bounty

Half of a Golden Pineapple filled with Bombay Curried Chicken Salad and Toasted Almonds
garnished with Fresh Fruit and Berries
\$21 per guest

PLATED LUNCHESES

All of the following Entrees include: Fresh Rolls and Butter, Freshly Brewed Colombian
Coffee, Freshly Brewed Iced Tea, Choice of Garden Green salad or Caesar, Vegetable and
Starch, and Dessert

Roasted Basil Pesto Chicken

With cello spinach, garlic, basil, and fire roasted red pepper coulis \$19 per guest

Osaka Chicken

Hibachi grilled chicken breast with citrus sesame teriyaki sauce and crispy wonton chiffonade
\$19 per guest

Chicken Rustica

Sautéed crimini and portabella mushrooms in a rosemary
marsala double reduction sauce \$21 per guest

Penne Brendeise

Fresh basil, garlic, extra virgin olive oil, chili pepper flakes, sundried tomatoes, fresh spinach
tossed in a walnut pesto sauce and reggiano cheese \$19 per guest

Grilled Atlantic Salmon Fillet

with dill herb double cream reduction sauce and Scandinavian sweet and sour cucumber tomato relish \$24 per guest

Almond Crusted Mahi Mahi

Thai cilantro coconut curry cream and summer melon spiced chutney \$25 per guest

Sautéed Large Shrimp Scampi

Oven roasted garlic, aromatic basil chiffonade, in a chenin blanc lemon butter sauce \$26 per guest

Maryland Style Crab Cakes

Cilantro pico de gallo and honey "Old Bay" drizzle \$28 per guest

Grilled Swordfish Yucatan

Chipotle citrus salsa and has avocado guacamole \$29 per guest

Sesame Crusted Rare Seared Tuna Tataki

Tamarin, ginger orange ponzu sauce and wasabi drizzle \$27 per guest

Sautéed Florida Yellow Tail Snapper Fillet

Key Lime Chive Citrus Beurre Blanc \$30 per guest

Madagascar Peppercorn Crusted Angus Roast Strip Loin of Beef

Sliced and served with Cabernet thyme demi glaze \$30 per guest

Grilled Petite Filet Mignon

Crispy Onion straws and Rioja rosemary demi glaze \$36 per guest

Sides and Desserts

Vegetables

Spring Julienne Mix
Green Beans Provencal
Sugar Snap Snow Peas and Carrots
Steamed Vegetable Medley
Broccoli and Cheese Casserole
Creamed Spinach
Honey Glazed Sweet Carrots

Starches

Creamy Idaho Mashed Potato
Oven Roasted Garlic & Chive Mashed Potato
Saffron Rice Pilaf
Israeli Couscous and Roasted Red Peppers
Double Baked Cheddar and Herb Potato
Brown Sugar, Molasses Butter Sweet Potatoes
Steamed Red Bliss Potatoes with Butter and Parsley

Upgrades

(Add \$4 per person)

Steamed Asparagus Bundle
Panache' of Baby Vegetables
Haricot Vertes Tied with Leek String
Asian Stir Fry in a Wonton Basket

Gruyere Potatoes Au Gratin
Wild Mushroom Risotto
Blue Cheese and Proscuitto Potato Gratinee'
Reggiano and Provolone Polenta Cake

Dessert Selections

(All desserts are plated with appropriate sauce and fruit garnish. Ala Mode add \$3)
Key Lime Pie, Peanut Butter Pie, Apple Pie, Cinnamon Walnut Apple Strudel,
Boston Cream Cake, Carrot Cake, Chocolate Beast Cake, New York Cheese Cake,
Crispy Napoleon, Fruit Tart with Crème Anglaise, Georgia Pecan Pie, Coconut Cake

Dessert Upgrades (Add \$4.00)

Chocolate Opera Cake filled with Cappuccino Mousse over
Kailua Crème Anglaise Sauce,

Tiramisu Cake with Espresso Bean Sweet Marsala Sauce and Seasonal Berries Cassis
Poached Pear stuffed with Marzipan Cream
over Cinnamon Pear William Brandy Sauce

Washington State Branford Apple Frangipane with Calvados Hard Sauce

French Quarter Praline Mousse Cake with Frangelico and Vanilla Bean Cream

Triple Chocolate Amaretto Torte with Raspberry Chambord Sweet Crème Anglaise and
Cocoa Powder Chantilly

Cold Hor'Douevres

(Prices are per piece and 25pc. Minimum per item)

- Atlantic Salmon Herb Mousse piped in a crispy Barquette.....\$3
- Vine Ripe Cherry Tomatoes piped Creamy Boursin Cheese.....\$3
- Al Dente' Artichoke Bottoms filled with Bombay Curry Chicken...\$3
- Belgium Endive Aged Roquefort Cheese and Candied Pecans....\$3
- Aged Provolone and Sundried Tomato Crostini.....\$3
- Red Bliss Potato Cup with Herb Crème Fraiche and Domestic Caviar...\$3
- Anjou Pears Piped with Aged Gorgonzola Mousse.....\$3
- Pan Seared Sea Scallops and Wasabi Ginger on a Sesame Crisp.....\$3
- Atlantic Smoked Salmon Coronet on Pumpnickel Round with capers.....\$3
- Seasonal Melons Wrapped in Proscuitto di Parma.....\$3
- Al Dente' Artichoke Bottoms filled with Atlantic Smoked Salmon Mousse....\$3.50
- Cucumber Cups with Yucatan Guacamole and Shrimp Salad.....\$3.50
- Chilled Large Shrimp Cocktail with Horseradish Cocktail Sauce....\$4
- Cucumber Rondele with Boursin Cheese and Titi Shrimp.....\$3.5
- Rare Beef Tenderloin with Horseradish Cream on Pumpnickel.....\$4.75
- Crispy Bouche' Pastry Cup with Maine Lobster Mousse.....\$4.75
- Netherlands White Asparagus Wrapped with Atlantic Smoked Salmon...\$4.75
- Pate' Foie Gras With Black Truffle on an Herb Crispy Baguette....\$4.75
- Chilled Poached Maine Lobster Medallions with Domestic Caviar and Cucumber
 Rondele....\$6.50
- Assorted Sushi and Sashimi with Pickled Ginger and Wasabi \$5
 (100 piece minimum on assorted sushi and sashimi)

Hot Hor'Douevres

(Prices are per piece and 25pc. Minimum per item)

- Eggplant Ricotta, Mozzarella, and Parmesan Cheese Puff.....\$3
- Feta Cheese and Sundried Tomato wrapped in Crispy Fillo Dough...\$3
- New Zealand Lamb, Peppers, Onions and Olives Empanada....\$3
- Ricotta Herb Stuffed Fried Ravioli with Basil Marinara.....\$3
- Artichoke Hearts filled with Parmesan Mousse Breaded and Fried Crispy....\$3
- Aged Gouda and Walnut Stuffed Pastry Puff.....\$3
- Spanakopita.....\$3
- Macadamia Nut Crusted Chicken with Golden Pineapple Jalapeno Dipping Sauce..\$3
- Cod Fish Croquettes Fried with Grape Tomato and Aromatic Basil Dipping Sauce...\$3
- Bimini Conch Fritters with Cool and Spicy Vodka Dipping Sauce.....\$3
- Baked Brie and Raspberry Pastry Puff.....\$3
- Mini Beef Tenderloin or Chicken Wellingtons with Peppercorn Demi Sauce...\$3.50
- Thai Chicken Satay with Cilantro-Peanut, Coconut Curry Dipping Sauce....\$3
- Sea Scallops Wrapped in Bacon.....\$3
- Coconut Butterfly Shrimp with Orange Horseradish Sauce.....\$4
- Cozy Wonton Roll Shrimp with Spring Onion Ponzu Dipping Sauce...\$4
- Macadamia Nut Crusted Grouper Fingers with
Golden Pineapple Jalapeno Dipping Sauce...\$4
- Maryland Style Mini Crab Cakes with
Cilantro Pico de Gallo and Honey "Old Bay" Drizzle....\$4
- Maine Lobster Wellingtons with Lobster Cognac Cream Sauce.....\$5
- Sea Scallop and Shrimp Brochettes with Orange Tamarind Teriyaki Glaze...\$5
- Skewered Coconut Crusted Mini Lobster Tails & Orange Horseradish Dipping Sauce \$6
- New Zealand Mini Lamb Chops with Minted Rosemary Demi Glaze Dipping Sauce...\$8

Cocktail Hour

(These prices are per person)

Assortment of Snacks

Crisp Tortilla Chips with Cilantro Jalapeno Salsa, Mixed Gourmet Nuts, Potato Chips with Onion Dip

\$4

Nacho Station

White and Yellow Cornmeal Tortilla Chips, Cilantro Jalapeno Salsa, Hot Chili con Queso, Guacamole, Sliced Jalapeños and Sour Cream

\$6

Pretzels and Chips with Vidalia Onion Dip

\$3

Warm Creamy Tabasco Crab and Monterey Pepper-Jack Cheese Dip

With Grilled Syrian Flatbread and Sesame Lavosh Crackers

\$13

Warm Artichoke, Provolone, Reggiano, and Mozzarella Cheese Spinach Dip

With Grilled Syrian Flat Bread and Sesame Lavosh

\$7

CRYC Raw Bar

(Sold per piece only minimum of 50 pieces each)

Jumbo Shrimp...\$4 ea.

Oysters on the Half Shell...\$3 ea.

Florida Stone Crabs...\$11 ea. Mediums

Large.....\$24 ea.

Jumbo.....\$34 ea.(very limited availability)

Note; stone crabs are in season from October to May only!

Served with traditional condiments and garnish

North Sea Norwegian Smoked Salmon Mirror Display

Garnished with chopped Bermuda onions, capers, fresh dill toast points, and herb cream cheese \$115 per side

Vodka Luge Ice Sculpture

(\$300 per sculpture)

Impressive Ice Sculpture That Decants a Variety of Your Favorite Vodkas through the ice.
Premium Vodkas

\$17 per person for the first hour, \$10 per hour for every extra hour

\$28 bar tender fee per hour

Carving Stations

(The amount of people the item will serve is based on a cocktail party and not as a dinner buffet. Action Stations are not sold separately, they are sold as an addition to a dinner buffet or a heavy hors d' oeuvres cocktail party. There is a 40 guest minimum for Action Stations or \$300 set charge will be added to the final bill.)

Baked Salmon Coulbiac

Whole Side of Atlantic Salmon Stuffed with Spinach and Wild Mushrooms and Wrapped in Puff Pastry, Served with Dill Herb Cream Sauce
\$275 ea. Serves 25

Pepper Crusted Roasted Aged Strip Loin of Beef Au Poivre

Madagascar Peppercorn Cognac Cream Sauce and Cocktail Rolls
\$300 ea. Serves 25

Garlic Brushed Tenderloin of Beef

Assorted Fresh Rolls, Creamy Horseradish, Béarnaise and Port Wine Demi
\$300 ea. Serves 12

Angus Slow Roasted Prime Rib of Beef

Creamy Horseradish, Rosemary Au Jus and Miniature Rolls
\$325 ea. Serves 30

Australian Dijon, Onion, Rosemary Crusted Rack of Lamb

With Minted Natural Pan Jus and Mint Jelly
\$1000 for 10 racks Serves 60

Clove Studded Hickory Smokehouse Virginia Ham

Bourbon Molasses Glaze, Lilac Honey-Dijon Dipping Sauce and Home Style Biscuits
\$140 ea. Serves 30

Whole Roasted Carolina Tom Turkey

Giblet Gravy, Whole Berry Cranberry Compote and Assorted Rolls
\$100 ea. Serves 25

Seared Marinated Pork Loin

Washington State Branford Apples, Calvados Apple Brandy Pan Gravy, and Assorted Rolls
\$140 ea. Serves 30
\$100 Chef Fee for each Station

Action Food Stations

(Action Stations are not sold separately,
they are sold as an addition to a dinner buffet or a heavy hors d' oeuvres cocktail party
There is a 40 guest minimum for Action Stations or
\$300 set charge will be added to the final bill.)

South Florida Bouillabaisse

Lobster, Shrimp, Sea Scallops, Mussels, Clams, and Salmon
Sautéed in a Rich Saffron Leek Tomato Broth and Crispy Baguettes
\$27.50 per guest

Jumbo Shrimp Scampi

Chopped Garlic, Fresh Basil, Sauvignon Blanc Lemon Butter Sauce, Fettuccini Pasta and
Garlic, Herb, Parmesan Ficelle (thin baguettes)
\$24 per guest

Pacific Rim Wok

Teriyaki Shaved Beef, Ginger Soy Scented Chicken, Baby Corn, Cashews, Asian Style
Vegetables, Bock Choy, Sichuan Scallion Fried Rice and Fortune Cookies
\$21 per guest

Tournedo

Petite Filet Mignon, Caramelized Onions, Sautéed Forest Mushrooms, Béarnaise,
Horseradish Sauce, Port Wine Demi-Glaze and Soft Dinner Rolls
\$31 per guest

Pasta

A walk in Tuscany with the freshest ingredients including; aromatic basil, extra virgin olive oil,
chopped garlic, Parmesan Reggiano, fire roasted red peppers, and other appropriate
garnishes

Choice of Two:

Penne, Fettuccini, Linguini, Rigatoni, Tri-Colored Rotini, Bow Tie
Choice of Two:

Basil Marinara, Macadamia Nut Pesto Cream, Wild Mushroom and Rosemary Cream,
Pomodoro, Alla Vodka, Red Clam Sauce, Carbonara
Served With Garlic Parmesan Bread
\$20 per guest

Southwestern Fajitas

Anejo Tequila Chicken, Chili Marinated Beef Strips, Grilled Peppers, Sweet Onions,
Shredded Monterey Jack and Cheddar Cheeses, Refried Beans, Flour Tortillas, Guacamole,
Chili-Lime Cilantro Salsa, Jalapenos, Sour Cream and Crispy Tortilla Strips
\$20 per guest

Food Station Additions

Brie Encroute

Creamy Brie, Fresh Berries, and Raspberry Chambord Sauce wrapped in Puff Pastry
served with Crispy Baguette Slices and Fresh Berries
\$140 ea. Serves 40

Traditional Antipasto Display

Proscuitto, Cappacolla, Hard Salami, Genoa Salami, Fresh Mozzarella with Pesto, Fontina
Cheese, Marinated Artichokes, Flame Grill Asparagus and Portabella Mushrooms,
Peppermints, Fire Roasted Red Peppers
25 people \$180
50 people \$330
100 people \$580

Crudités Display

Fresh Crisp Garden Vegetables; Broccoli, Jicama, Carrot, Celery, Cauliflower, Squashes,
Olives, Peppers, Etc. with Herb and Three Peppercorn Ranch Dipping Sauce
25 people \$80
50 people \$120
100 people \$240

Mirror Cheese Display

Selection of Imported and Domestic Cheeses; Cheddar, Gruyere, Gouda, Havarti, Provolone,
Fresh Fruit Garnish, French Bread
and Gourmet Cracker Selection
25 people \$115
50 people \$175
100 people \$275

Mediterranean Salad Display

Apple wood Bacon Bits, Feta, Crumbled Blue, and Parmesan Cheeses, Sweet Tomatoes,
Mushrooms, Carrots, Bermuda Onion, Broccoli, Scallions, Artichokes, Cucumbers, Calamata
Olives, Hearts of Palm, Croutons, Mixed Wild Greens and Chopped Romaine Hearts,
Sundried Tomato Vinaigrette, Traditional Caesar, Basil Balsamic Vinaigrette, and Creamy
Blue Cheese
Displayed in an Ice Table....\$180 Serves 50 minimum

Miniature Tea Sandwiches

Chef's Selection of Assorted Miniature Sandwiches
Includes both meat and Vegetarian Selections
Served in Various Shapes with appropriate Condiments
\$3.50 per guest

Yacht Club Dinner Buffet

(A minimum of 40 guests is required to avoid a room set up fee of \$200)
(The buffet includes; rolls and butter, iced tea, decaf and Columbian coffee)

Salads

Choose Two

Hand picked garden greens with two dressings
Traditional Caesar with dressing and condiments on the side
Tropical fruit salad, Marinated artichokes and hearts of palm salad
Sweet and sour cucumber dill salad
Creamy bliss potato salad, South Beach tropical Cole slaw
Tri-Colored pasta salad, Oriental marinated vegetable salad

Buffet Entrees

Choose two

Herb Seared Breast of Chicken Stuffed with a Wild Mushroom Panada
Prepared with Natural Chicken Broth

Apple Walnut Stuffed Chicken Breast with a Rich Velouté Sauce

Rustica Sautéed Chicken Breast, Crimini Mushrooms and Marsala Wine Sauce

Roasted Rosemary Scented Chicken Breast in a Dijon Cream Sauce

Pecan Crusted Salmon Fillet with a Citrus Beurre Blanc

Baked Salmon Fillet with Creamy Fresh Dill Sauce

Southern Fried Catfish Fillet with Creamy Tarter and Cajun Rémoulade

Herb Crusted Mahi Mahi in a Saffron Cream Sauce

Tender Baby Back Ribs served with a Hoisin Chinese BBQ Sauce

Roasted Sliced Pork Loin with Calvados Brandy Apple Pan Gravy

Braized Lamb Shanks with Jardinière Vegetables and Rich Bordeaux Demi Glaze

Penne Pasta, Fresh Spinach, Sundried Tomatoes, Portabella Mushrooms and Bermuda Onions, Tossed with a Lemon Caper Pinot Grigio Sauce
Rigatoni Prima Vera

Starches

Choose One

Saffron Rice Pilaf, Creamy Idaho Whipped Potatoes, Lyonnais Potatoes, Oven Roasted Garlic New Potatoes, Honey Molasses Sweet Potato Puree, Fire Roasted Red Pepper Couscous

Vegetables

Bouquetiere of Steamed Vegetables

Dessert

Choose Two

Key Lime Pie, Apple Pie, CRYC Cookie Selection, Peanut Butter Pie, Cherry Pie, Coconut Cake, Carrot Cake, Crispy Napoleons, Boston Cream Cake, Chocolate Beast Cake, New York Cheesecake

\$38.75++ per guest

Buffet Additions

Ice Cream Sundae Bar

Vanilla, chocolate, and strawberry ice cream with hot fudge, chopped nuts, caramel sauce, sprinkles, chocolate chips, chopped butterfingers, maraschino cherries and whipped cream
Add \$4 per guest

Hot Home Style Fruit Cobbler Station

Peach, blueberry, strawberry, or apple baked and served with bourbon hard sauce, chocolate sauce, and vanilla bean ice cream
Add \$5 per guest

Add a Chef Attended Carving, Pasta, Bouillabaisse, Pacific Rim Wok, and /or Dessert Station to the buffet to impress your guests

Chef Attended Dessert Stations

(Add \$35 per hour chef attendant fee)

Bananas Foster

Tree ripened bananas flambéed with banana liquor, cane raw brown sugar and sweet butter, served with vanilla ice cream and cinnamon whipped cream
Add \$4 per guest

Cherries Jubilee

Dark Bing cherries, flambéed with cherry brandy in a sweet sauce with vanilla bean ice cream and whipped cream
Add \$4 per guest

Plated Entrees

(All plated entrees include; choice of salad, rolls and butter, iced tea, decaf and Columbian coffee)

Salads

Choose One:

Hand Picked Farm Field Greens, Vine Ripened Tomatoes, European Cucumbers, Julienne Sweet Carrots, Thinly Shaved Bermuda Onions, and Your Choice Salad Dressing

Or

Traditional Hearts of Romaine Caesar, Freshly Prepared Crispy Croutons, Grated Reggiano Cheese and Tossed with Tangy Caesar Dressing

Upgrades

Enhance your event by selecting an appetizer or a unique salad

Fresh Mozzarella and Vine Ripened Beef Stake Tomatoes
With Aromatic Basil Chiffonade, Barrel Aged Balsamic Vinegar,
And Extra Virgin Olive Oil
Add \$3 per guest

Hydroponic Butter Head Bibb Lettuce
In a Radicchio Cup with Hearts of Palm, Artichoke Hearts, Yellow Pear Tomatoes,
Belgium Endive, Crumbled Blue Cheese, Candied Walnuts, and Shallot-Chervil Champagne
Vinaigrette
Add \$4 per guest

South Florida Large Chilled Shrimp Cocktail
With Horseradish Cocktail Sauce and Lemon
4ea. Add \$13 per guest

Chilled Poached Maine Lobster Martini
With Sweet Cognac, Tomato-Chive Dressing, Mixed Musclun Greens, and Crispy Ficelle
Crostini
Add \$17 per guest

Entrees

Oven Roasted Garlic and Rosemary Essence French Breast of Chicken
Thyme Infused Citrus Veloute' \$32 per guest

Pan Seared Chicken Breast Florentino
Stuffed with Cello Spinach, Boursin Cheese, and Fire Roasted Red Peppers
Over a Grill Roasted Red Pepper Coulis \$32 per guest

Sautéed French Breast of Chicken and Crimini Mushrooms
With Madeira Wine and Mushroom-Rosemary Demi Glaze \$32 per guest

Grilled Lollypop Pork Loin Chop
With Washington State Branford Apple, Golden Raisin,
Sage Stuffing, and Calvados Brandy Apple Pan Gravy \$29 per guest

Mesa Grilled Pork Tenderloin Mignonettes
With Chipotle Chocolate Mole, Comino-Scallion Sour Cream, and
Cilantro Onion Salsa \$29 per guest

Grilled North Sea Salmon
With Shallot Dill Cream Sauce, Sweet and Sour Celery Seed Cucumber Tomato Relish
\$28 per guest

Walnut Crusted Atlantic Salmon Fillet
With Frangelico Sweet Crème and Raspberry Chambord Coulis \$32 per guest

Lemon Sole Roulade
Lump Crab and Bermuda Onion Stuffing with Maine Lobster Cognac Cream Sauce
\$31 per guest

Sautéed Florida Yellow Tail Snapper Fillet
Key Lime Sauvignon Blanc Butter Sauce, Kalamata Olive
and Roasted Yellow Pepper Relish \$32 per guest

Jumbo Lump Maryland Style Crab Cakes
With Cilantro Pico de Gallo and Honey "Old Bay" Drizzle \$33 per guest

Anejo Tequila Marinated Yucatan Grilled Swordfish Steak
With Baby Grape Tomato Coriander Salsa, Haas Ripe Avocado Citrus Guacamole, and
Crispy Herb Tortilla Julienne \$32 per guest

Slow Roasted Garlic and Herb Rubbed Angus Prime Rib of Beef
With Au Jus and Horseradish Cream Sauce
\$32 per guest

Cracked Pepper Crusted Angus Strip Loin of Beef Au Poivre
Sliced with a Madagascar Peppercorn and Armagnac Dijon Crème
\$37 per guest

Bronzed Filet Mignon of Beef
With Shallot Vintage Pinot Noir Demi Glaze Reduction Sauce
\$38 per guest

Pan Seared Tenderloin Medallions of Beef
Sautéed Wild Mushrooms and Bottle Aged Port Wine Demi Glaze
\$40 per guest

Petite Filet Mignon of Beef and Large Shrimp Scampi
Garlic Cabernet Demi Glaze and Chardonnay Herb Lemon Butter Sauce
\$48 per guest

Tournedos of Beef and Pan Seared Chilean Sea Bass
Shallot Syrah Fond de Veau and Fire Roasted Red Pepper Coulis
\$50 per guest

Petite Filet Mignon of Beef and South African Lobster Tail
Herb Brushed Filet and Garlic, Lemon Drawn Sweet Basil Butter
\$90 per guest

Grilled Lollypop Veal Chop
Sautéed Shitake Mushrooms and Sweet Marsala Wine Demi Glaze
\$54 per guest

Roasted Rosemary Dijon Onion Crusted Australian Rack of Lamb
With Rosemary Minted Natural Jus and Mint Jelly
\$49 per guest

Dessert Selections

(All desserts are plated with appropriate sauce and fruit garnish. Ala Mode add \$2.00)
Key Lime Pie, Peanut Butter Pie, Apple Pie, Cinnamon Walnut Apple Strudel,
Boston Cream Cake, Carrot Cake, Chocolate Beast Cake, New York Cheese Cake,
Crispy Napoleon, Fruit Tart with Crème Anglaise, Georgia Pecan Pie, Coconut Cake

Dessert Upgrades (Add \$3.00)

Chocolate Opera Cake filled with Cappuccino Mousse over
Kailua Crème Anglaise Sauce,

Tiramisu Cake with Espresso Bean Sweet Marsala Sauce and Seasonal Berries Cassis
Poached Pear stuffed with Marzipan Cream
over Cinnamon Pear William Brandy Sauce

Washington State Branford Apple Frangipane with Calvados Hard Sauce

French Quarter Praline Mousse Cake with Frangelico and Vanilla Bean Cream

Triple Chocolate Amaretto Torte with Raspberry Chambord Sweet Crème Anglaise and
Cocoa Powder Chantilly

Coral Ridge Yacht Clubs

Grand Affair

(Includes; assorted rolls and butter, iced tea, decaf and Columbian coffee)

Action Stations

(Chef attendants fee \$35 per hour per station)

Tuscany Salad Station

Hand Picked Field Greens, Hearts of Romaine, Hydroponic Bibb, Arugula, Sundried Tomatoes, Fire Roasted Red and Yellow Peppers, Hearts of Palm, Artichoke Hearts, Vine Ripened Tomatoes, European Cucumbers, Sweet Harvest Carrots, Shaved Bermuda Onion, Crumbled Blue, Feta, and Reggiano Cheeses, Crispy Croutons, Sundried Cranberries, Walnuts, Barrel Aged Balsamic Basil Vinaigrette, Sundried Tomato Vinaigrette, Creamy Blue Cheese, Caesar, and Three Peppercorn Ranch Dressings
All Prepared to order by the Chef Attendant

European Bread Display

With Various Flavored Oils for Dipping and a Variety of Creamy Flavored Butters

Amalfi Pasta Station

Choose two;

Penne, Fettuccini, Fusilli, Rotini, Linguini, Ziti, Rigatoni

Sauces

Choose two;

Pesto Cream, Plum Tomato Pomodoro, Bolognese, Alla Vodka Pink Sauce, Red Clam, White Clam, Portabella and Rosemary Cream, Basil Marinara

Made to order with a plethora of the freshest ingredients and Served with Oven Roasted Garlic Reggiano Bread

Carving Station

Peppercorn Crusted Angus Strip Loin of Beef Au Poivre
With Madagascar Peppercorn, Cognac Cream Sauce and Horseradish

Gruyere Potatoes Gratinee' or Lyonnaise Potatoes

Braized Haricot Vertes with Shallot Thyme Butter

Grilled Atlantic Salmon Fillet with Baby Grape Tomato and Aromatic Basil Cream Sauce

Bananas Foster Station

Tree Ripened Central American Sweet Bananas Flambe with Raw Cane Brown Sugar, Banana Liquor, and Sweet Butter Served with Vanilla Bean Ice Cream

\$80.00++ per guest

Cocktails

(Florida State Law Requires that no one under the age of 21 be served alcoholic beverages)

Charged By Consumption

The club charges by the drink and the host is billed for the drinks that are prepared, generally between \$7.00 to \$10.00 per drink

OPEN BAR

The host pays \$35.00 per guest for a Three Hour Open Bar or
\$40.00 for a four Hour Open Bar

Includes Premium Brands such as;

Dewars, Absolute, Jack Daniels, Tanqueray, Beer, House Wines, Etc.

The Open Bar does not include;

Super Premium Brands or Wine Poured for Dinner Service. Cordials, Exotics or Exotic
Frozen Beverages

CASH BAR

\$50.00 Bartender Fee

\$8.00 Cocktails, \$7.00 Import Beer & Wine, \$5.00 Domestic Beer,
\$2.00 Soft Beverages & Juices

NOTE:

The Host assumes responsibility for anyone who over consumes or appears to have over consumed alcoholic beverages.

Coral Ridge Yacht Club reserves the right to refuse service of alcoholic beverages to any person at the bartender or manager's discretion.

Coral Ridge Yacht Club

Wedding & Special Event Packages

Our Wedding/Event Packages are simply a guide for what the Coral Ridge Yacht Club is happy to provide for this very important event in your life. Our experienced catering staff is happy to assist you in customizing any wedding menu package you might desire. The Host/Hostess of the event is solely responsible for any flowers, decorations, specialty linens, entertainment, the wedding coordinator/planner and wedding cake.

The price of the entrées includes all of the following:

THREE HOUR OPEN BAR

CHAMPAGNE TOAST

MIRRORED FRUIT & CHEESE DISPLAY

CRUDITE DISPLAY

CHOICE OF FIVE BUTLER PASSED HORS'DOEUVRES

SOUP OR SALAD

ENTRÉE WITH VEGETABLE & STARCH

HOT ROLLS & BUTTER

COFFEE & ICED TEA

Prices do not include:

Room Decorations, Wedding Cake, Floral Arrangements, Entertainment,
20% Service Charge, 6% Florida Sales Tax, \$2.25 per person Valet Fee.

The Facility: Our Beautiful Main dining room can accommodate up to 300 guests for a seated function with a centrally located parquet dance floor. The club also features a covered terrace over looking the intracoastal waterway that can accommodate up to 100 guests for a cocktail party. The indoor upstairs terrace will seat up to 150 guests.

Cocktails: The package features a 3 hour open bar with the option of an additional \$10.00 per person per hour extension. This does not include bottled wine poured for dinner service, exotic liquors or cordials.

The Elegant Cocktail Hour

Mirrored Domestic & Imported Cheese Displayed with
Fresh Fruit and Gourmet Crackers

Mirrored Display of cool and crispy Vegetable Crudite
with Peppercorn Creamy Herb Dip

Choice of five Butler Passed Hors d'oeuvres

Bimini Conch Fritters with Horseradish Cocktail Sauce

Crispy Parmesan Breaded Artichoke Hearts stuffed with Herbed Goat Cheese

Russian Style Mini Bliss Potatoes with vodka Cream topped Caviar

Mini Chicken Wellingtons with Cabernet Demi-Glaze Dipping Sauce

Baked Snow Crab in Herbed Stuffed Mushrooms

Fresh Mozzarella Crostini with Sund-Dried Tomatoes, Olive and Basil

Crispy Baked Brie in a Puff Pastry with Raspberries

Pacific rim Fried Pork Dumplings with Chive Soy Dipping Sauce

Thai Spring Rolls with Orange Ponzu Sauce

Assorted Chilled Canapes in a variety of colorful
assorted seafood & vegetable mousses

Soup or Salad

Choose One

She Crab Soup

Lobster Bisque

Garden Fresh Baby Greens with Tomato, Carrot, Cucumber & Onion
with Basil Balsamic Vinaigrette

Traditional Crispy Romaine Caesar Salad Tossed in a Tangy Caesar Dressing with
Croutons and grated Parmesan Cheese

(Salad Upgrade add \$3.50 per person)

Organic Micro-Greens in a Radicchio Cup with Belgian Endive, Yellow Pear Tomatoes
Artichoke Heart, Walnuts and Crumbled Roquefort Cheese

Chilled White & Green Asparagus Salad with Fire Roasted Red & Yellow Peppers tossed
with Aged Basil Balsamic Vinaigrette

Main Course

Choice of One

Sautéed Chicken Mediterranean served with Spinach, Artichoke Hearts, Roasted Red Peppers and a Pinot Grigio Lemon Caper Sauce \$75.00

Chicken Breast Florentine stuffed with Spinach, Mushrooms and Herbed Cream served with a Roasted Red Pepper Coulis \$70.00

Grilled Atlantic Salmon Fillet with Dill Cream Sauce
And Scandinavian Cucumber Relish \$70.00

Caribbean Mahi Mahi with Tropical Banana Cream Sauce
With Fresh Fruit Salsa \$75.00

Yucatan Swordfish Steak Grilled with Tequila Lime Beurre Blanc
And Cilantro Chili Sambal \$80.00

Slow Roasted Pork Loin of Angus Beef with Au Jus & Horseradish \$88.00

Pan Seared Strip Loin of Angus Beef Au Poivre with
Madagascar Peppercorn Cognac Cream Sauce \$90.00

Char-Grilled Filet Mignon of Beef with Oven Roasted Shallot Cabernet Sauce
\$99.00

Chateaubriand: Oven Roasted Tenderloin of Beef Sliced and served
with Garlic Merlot and Béarnaise Sauces.
\$112.00

Pan-Seared Tournedos of Beef au Crevettes: Medallions of Beef Tenderloin and Sauteed
Large Gulf Shrimp Prawns (2ea.) with Bordeaux Demi-Glace & Charon Sauces
\$120.00

Char-Grilled Filet Mignon of Beef & Lump Crabmeat Stuffed Shrimp (2ea.)
with Key lime Beurre Blanc Sauces.
\$124.00

Surf & Turf: Char-Grilled Petite Filet Mignon of Beef and
8oz south African Broiled Lobster Tail with Drawn Butter
\$140.00

Coral Ridge Mixed Grill: Char-Grilled Filet Mignon of Beef, Tenderloin of Veal
And Australian Lamb Chop with Shitake Mushrooms and Minted Au Jus Sauces
\$152.00

Vegetables

Choose One

- Green Beans Amandine
- Spring Julienne Medley Vegetables
- Micro-Vegetable Panache
- Snow Pea Stir Fry
- Leek Wrapped Haricot Vertes
- Broccoli Florets with Carrots

Vegetable Upgrades

Add \$3.00 per person

- Steamed Asparagus Bundle with roasted Red Pepper
- Chayote Squash basket with Bouquet of Steamed Vegetables

Starches

Choose One

- Oven Roasted Caraway Potatoes
- Creamy Herbed Mashed Idaho Potatoes
- Fresh Nutmeg Spiced Duchess Potatoes
- Steamed Parsley Butter Potatoes
- Double Baked Herbed Piped Potatoes
- Saffron & Roasted Red Pepper Couscous
- Jasmine Rice Pilaf

Starch Upgrades

Add \$3.00 per person

- Creamy Gruyere Cheese Potatoes
- Lyonnais Roasted Potatoes

Additional Options for Packages

Appetizers

(Optional, prices listed are per person)

Capressi Fresh Mozzarella & Vine–Ripened tomatoes with Fresh Basil Sprig
And Balsamic Vinaigrette \$3.00

Prosciutto di Parma with Fresh Sweet Melon & Mint Sprig \$3.00

Atlantic Smoked Salmon thinly sliced with Capers, Onions,
and Dijon Cream & Bagel Crisps \$3.00

Chilled Large Shrimp Cocktail with Horseradish Cocktail Sauce (4 ea.) \$7.25

Maryland Style Jumbo Lump Crab Cake with
Honey Old Bay Mustard Sauce And Gazpacho Salsa \$7.25

Pan Seared Sea Scallops with Tahini Cilantro Coconut Curry Cream Sauce
And Sugar Cane Grilled Golden Pineapple \$8.00

Ricotta Herb Stuffed Rainbow Ravioli over
Pesto Cream & Grated Cheese \$4.00

Chilled Maine Lobster Martini with Baby Greens tossed in a
Brandy Herb Pink Sauce And Fissile Crisp \$13.00

Fresh Fruit & Berries in a Sabayon Sauce served in a Martini Glass \$3.00

Scoop of Ice Cream to be served with your Wedding Cake \$3.00

Viennese Dessert & Coffee Station with Flavored Non-Alcoholic Coffees
Fresh Fruit & Berries on a Mirrored Display Assorted Individual French Pastries
And Freshly Baked Cookies \$11.00

Vodka Luge ~ An Ice Carved Fountain dispensing Chilled Assorted Vodkas \$13.00

Elaborate Ice Carvings. . . . Any sculpture you can dream \$400 per Ice Block

Note: If you would like a choice of 2 entrees for your guests you will be charged which ever item is the highest price due to the preparation involved. Also we will need an exact count of each item requested 72 hours prior to your event for purchasing product. Choice of Entrees is limited to only parties of no more than 100 guests.