

NORTH EAST RIVER YACHT CLUB

WEDDING/EVENT MENU

SALADS (Choose one)

- Mixed Greens, Tomatoes, Cucumbers, Walnuts, Dried Cranberries, Gorgonzola, Balsamic Vinaigrette Classic
- Caesar Salad with Hearts of Romaine, Parmesan, Garlic Croutons, Caesar Dressing
- Baby Spinach, Mushrooms, Red Onions, Chopped Egg, Bacon Bits, Honey Mustard Vinaigrette
- Mixed Greens, Tomatoes, Caramelized Apples, Maple Walnuts, Feta Cheese, Citrus Mustard Vinaigrette

ENTREES

SEAFOOD (Choose one)

- Roast Atlantic Salmon, Honey Mustard Glaze, Panko Crumbs
- Roast Atlantic Salmon with Asian Glaze, Roasted Sesame Seeds
- Baked Tilapia with Shrimp, Tomato-Basil, Pinot Grigio, Butter
- New England Cod Loin with Petite Scallops and Lobster Sauce
- Seafood Scampi – Shrimp, Baby Scallops, Clams, Mussels, Calamari, Tomato, Garlic, Basil Broth¹
- Super Lump Maryland Crab Cakes, Remoulade and Chipotle Cocktail Sauce¹

POULTRY (Choose one)

- Chicken Piccata with Lemon Caper Butter
- Chicken Marsala with Dry Marsala, Mushrooms and Demi-Glace
- Parmesan Crusted Chicken with Artichokes, Kalamata Olives, Tomato, Lemon Butter
- Chicken Saltimbocca with Prosciutto and Sage
- Chicken Breast Stuffed with Spinach, Mushrooms, Mozzarella, Marsala Demi-Glace Roast Cornish
- Game Hen with Honey Mustard Glaze, Panko Crumbs

MEAT (Choose One)

- Roast Pork loin with Mustard, Garlic, Oregano Rub, Pork Jus
- Grilled Sliced Sirloin with Mushrooms, Garlic-Herb Au Jus
- Asian Stir-fry Sirloin Tips with Baby Bok Choy, Peppers, Onions and Broccoli
- Seared Beef Filet Tips with Portobello, Cabernet Demi-Glace \$2.50 additional
- Choice Roast Prime Rib with Natural Jus and Horseradish Cream²
- Choice Beef Tenderloin, Mushroom Demi-Glace, Horseradish Cream²

¹Seafood Scampi, Maryland Crab Cakes – \$5.00 extra charge per person

²Beef Tenderloin, Prime Rib – \$5.00 extra charge per person

Chef's Carving Fee – \$50.00

STARCHES (Choose one)

- Roast Yukon Potatoes with Rosemary
- Creamy Garlic Russet Mashed Potatoes
- Au Gratin Potato with Garlic, Parmesan Cream
- Twice Baked Potato with Bacon, Chives, Sour Cream and Parmesan Cheese
- Minnesota Wild Rice Blend with Cranberries and Almonds
- Macaroni and Cheddar Cheese
- Penne with Tomatoes, Garlic, Basil and Olive Oil
- Penne with Vodka Tomato Cream

VEGETABLES (Choose one)

- Fresh Sautéed Seasonal Vegetables-Chef's Choice
- Green Beans with Roast Almonds, Butter
- Japanese Style Green Beans with Sesame Oil and Soy
- Honey-Glazed Carrots
- Steamed Broccoli with Lemon Butter
- Broccoli and Cheddar Casserole
- Roast Garlic Cauliflower with Parmesan Crust
- Italian Ratatouille with Zucchini, Yellow Squash, Eggplant, Tomato, Garlic
- Steamed Asparagus – add \$2.00

Fresh Baked Rolls and Butter
Soda, Coffee, Hot Tea and Iced Tea
Complimentary Champagne Toast

\$41.95 per person

YOUR RECEPTION

HORS D'OEUVRES (PRICED PER 100 PIECES)

- Jumbo Shrimp Cocktail with Chipotle Cocktail Sauce and Lemon \$190
- Fresh Shucked Raw Oysters, Cocktail Sauce and Lemon \$150
- Tomato-Basil Bruschetta \$125
- Deluxe Bruschetta (Crab, Shrimp and Filet \$150
- Swedish Meatballs \$100
- Beef Franks in Pastry with Honey Mustard Sauce \$100
- Pork Pot Stickers with Asian Sauce \$125
- Brie and Raspberry in Pastry \$125
- Spanakopita with Spinach and Feta \$125
- Mini Vegetable Spring Rolls with Asian Sauce \$100
- Mushroom Stuffed with Spinach and Mozzarella \$125
- Mushrooms Stuffed with Crab Imperial \$175
- Chicken Satay with Sweet Chili Sauce \$130
- Beef Satay with Chimmichurro Sauce \$130
- Fried Coconut Shrimp with Sweet Chili Sauce \$175
- Scallops Wrapped in Applewood Bacon \$200
- Mini Crab Cakes with Remoulade and Cocktail Sauces \$190

WARM DIPS

- Served with Baked Pita Crisps and Gourmet Crackers
- Salsa and Guacamole Dips with Tortilla Chips \$2.50 per person
- Artichoke, Spinach, Garlic and Gorgonzola \$3.50 per person
- Warm Maryland Crab Dip \$4.50 per person

IMPORTED CHEESES, FRESH FRUIT AND VEGETABLE DISPLAYS

- Fresh Vegetable Crudit  Display – \$2.50 per person
- Grilled Marinated Vegetable Display – \$3.00 per person
- Sliced Fresh Fruit Display – \$3.00 per person
- Imported and Domestic Cheese display – \$3.50 per person

Sushi Available on Request

SWEET OPTIONS

- Ice Cream Sundae Station – Vanilla and Chocolate Ice Creams, Hot Fudge, Caramel, Sprinkles, Oreo Pieces, Candied Walnuts – \$5.00 per person

- Chocolate Fountain Pound Cake, Pineapple, Strawberry, Sugar Cookies, Marshmallows – \$6.50 per person

BAR BEVERAGE PACKAGES

All packages priced at 4-Hour Duration. Length of time can be changed.

Beer and Wine Package

Domestic and Imported Beers, Premium House Wine, Soft Drinks

\$7.00 per person for first hour

\$5.00 per person for each additional hour

House Package

House Liquors, Domestic and Imported Beers, House Wines, Soft Drinks

\$8.00 per person for first hour

\$6.00 per person for each additional hour

Premium Package

Premium Liquors, Domestic and Imported Beers, House Wines, Soft Drinks

\$10.00 per person for first hour

\$8.00 per person for each additional hour

Cash Bars Also Available