



# HORS D'OEUVRES

*Stationary, Plated &  
Passed*

CONANICUT YACHT CLUB  
*Private Dining & Events*



## HORS D'OEUVRES

### STATIONARY & RAW BAR

*Priced per person*

#### COLD STATIONARY

##### **Farmer's Market Vegetable Crudit **

Locally farmed fresh vegetable display including mixed heirloom cherry tomatoes, English cucumbers, multicolored carrots, celery, broccolini and sweet peppers served with creamy dill dip

##### **Fresh Fruit Display**

Carved watermelon basket filled with fresh sliced melon, strawberries and red & green grapes

##### **Local Cheese & Fruit Display**

A selection of locally produced hard and soft cheeses, fig jam, red & green grapes, strawberries, and assorted crackers

##### **Italian Meat & Cheese**

Locally made and imported Italian meats & cheeses with olive tapenade, heirloom tomato bruschetta, marinated mozzarella, sliced roasted garlic, and olive rosemary crostini served with olive oil & aged balsamic vinaigrette

##### **Baked Brie Wheel (1 serves 25):**

Brie wheel wrapped in puff pastry and topped with glazed nuts, served with apricot fig jam and choice of crackers or crostini

##### **Mexican**

Tri-colored fresh corn tortilla chips, sweet corn & black bean salsa, guacamole, pico de gallo and cilantro lime crema

#### HOT STATIONARY

##### **Flatbread**

*Choice of three:*

**Margherita:** Tomato, fresh mozzarella & basil microgreens

**Buffalo Chicken:** Buffalo grilled chicken, bleu cheese & green onions

**Prosciutto:** Prosciutto, garlic & herb cheese, fig balsamic reduction and arugula

**Smoked Salmon:** Pastrami smoked salmon, lemon dill aioli, red onions & fried capers

**Mushroom:** Assorted garlic mushrooms, garlic & herb cheese, caramelized onions, and microgreens

**Arugula Pesto:** Arugula pesto, fresh mozzarella, roasted pepper and microgreens

##### **Street Tacos**

*Two mini corn tortillas with choice of protein:*

Beef Birria

Pork Carnitas

Spicy Pulled Chicken

Tequila Lime Shrimp

##### **Toppings:**

Corn & Black Bean Salsa, Cilantro Crema, Pickled Radish, Tropical Fruit Pico, Cilantro & Lime Wedges

All prices are subject to Service Charge and State & Local Taxes. Please note that prices may change at any time until a catering contract has been signed. Seasonal items such as lobster, local fish and beef are subject to market pricing.

Consuming raw or undercooked items may increase the risk of foodborne illness.



## HORS D'OEUVRES

### STATIONARY & RAW BAR

*Priced per person*

#### HOT STATIONARY (CONT.)

##### **Pasta Station**

*Choice of one pasta & one sauce:*

##### **Pasta**

*Choice:*

Penne, Burrata Ravioli, Tortellini, or  
Lobster Ravioli

##### **Sauce**

*Choice:*

Basil Pomodoro, Pesto Cream, Rosemary  
Gorgonzola, Arrabbiata, or Pink Vodka

##### **Sliders:**

*Choice of two:*

**Asian Short Rib:** Pulled Asian short rib,  
Asian coleslaw & Hawaiian slider roll

**Burger:** Cheddar cheese, pickle, mustard  
& ketchup

**Crab Cake:** Maryland crab cake,  
remoulade & mixed greens

**Pulled Pork:** Pulled pork, caramelized  
onion, cheddar cheese & house made  
BBQ sauce

**Beyond Beef:** Beyond Beef, lettuce,  
tomato, red onion & chipotle mayo

**Meatball:** Meatball, basil pomodoro,  
mozzarella

**Duck:** Duck burger, sesame mayo &  
Asian coleslaw

**Sausage:** Chorizo or sweet Italian  
sausage patty, red pepper coulis &  
caramelized onions

#### RAW BAR

*In-house raw bar available for parties of 30  
or less. For parties of 30 or more, CYC will  
recommend an outside vendor*

##### **Cold Shrimp**

Poached shrimp served with cocktail  
sauce and lemon caper dill aioli

##### **Tuna**

Sliced locally caught raw tuna served with  
wakame seaweed salad, pickled radish,  
cucumber wasabi and ginger soy sauce

##### **Oysters / Littlenecks**

Local caught shellfish served with lemon  
wedges, cocktail sauce, hot sauce,  
horseradish and minuet

#### CHOWDER & CAKES

*Choice one chowder & one cake:*

##### **Clam Chowder**

*Choice:*

Rhode Island  
New England  
Manhattan

##### **Cakes/Fritters**

*Choice:*

Clam Cakes  
Crab & Corn Fritters  
Zucchini & Sweet Corn

All prices are subject to Service Charge and State & Local Taxes. Please note that prices may change at any time until a catering contract has been signed. Seasonal items such as lobster, local fish and beef are subject to market pricing.

Consuming raw or undercooked items may increase the risk of foodborne illness.



## HORS D'OEUVRES

### PASSED

*Priced per piece  
25 piece minimum*

#### COLD

##### Tuna Poke

Locally caught tuna tossed with tropical fruit and scallions in sesame ginger soy, served on a crispy wonton

##### Tuna Ceviche

Locally caught tuna tossed in cilantro & lime with red onion and cucumber, served on a crispy wonton

##### Shrimp Cocktail

Jumbo shrimp with cocktail sauce

##### Smoked Salmon

Pastrami smoked salmon with lemon dill cream, red onion and fried capers, served on an English cucumber round

##### Endive

*Choice:*

Lemon & Tarragon Crab and Shrimp  
Baby Shrimp  
Lobster  
Lemon & Tarragon Chicken

##### Bouchard

*Choice:*

Lemon & Tarragon Crab and Shrimp  
Baby Shrimp  
Lobster  
Lemon & Tarragon Chicken

##### Crostini

*Choice:*

##### Beef Tenderloin

Sliced marinated beef tenderloin, angelito garlic & herb cheese, fig onion jam and microgreens

##### Pear Poached

Pear, brie, apricot fig jam and microgreens

##### Bruschetta

Heirloom cherry tomato, mozzarella, pesto and basil microgreens

##### Tortilla

*Choice topping:*

**Southwest:** Sweet corn & black bean pico, cotija cheese and cilantro microgreens

**Tropical:** Grilled fruit pico, margarita cream cheese and cilantro microgreens

**Mexican:** Spicy pico, cotija cheese and cilantro microgreens



## HORS D'OEUVRES

### PASSED

*Priced per piece  
25 piece minimum*

#### HOT

##### **Pork Wonton**

Served with mango habanero duck sauce

##### **Spanakopita**

Phyllo dough filled with spinach, lemon, dill and feta cheese

##### **Scallops**

Wrapped in sweet & spicy bacon

##### **Potato Croquette**

Loaded bacon, cheese & chive mashed potato croquette served with chive crema

##### **Crab Rangoon**

Served with mango habanero duck sauce

##### **Fig & Mascarpone Phyllo Bundle**

##### **Vegetable Spring Roll**

Served with lemongrass ginger soy

##### **Crab Cake**

Served with remoulade

##### **Meatball**

*Choice:*

**Italian:** Served with pomodoro dipping sauce

**Pork & Lemongrass:** Served with ginger garlic oyster sauce

##### **Thai Peanut Chicken & Waffle**

##### **Coconut Shrimp**

Served with piña colada sauce

##### **Duck Confit Bouchard**

##### **Naan Bread**

*Choice:*

**Mediterranean:** Garlic hummus, feta, spinach, roasted pepper and microgreens

**Prosciutto:** Prosciutto, herb goat cheese, fig jam and microgreens

**Ratatouille:** Colored pepper, herb goat cheese, zucchini, balsamic reduction and microgreens

All prices are subject to Service Charge and State & Local Taxes. Please note that prices may change at any time until a catering contract has been signed. Seasonal items such as lobster, local fish and beef are subject to market pricing.

Consuming raw or undercooked items may increase the risk of foodborne illness.



## HORS D'OEUVRES

### PLATED

*Priced per person*

#### **Roasted Beets**

Roasted red & yellow beets with fried goat cheese croquette topped with arugula and drizzled with Grand Marnier honey

#### **Prosciutto Wrapped Scallop**

Sea scallop wrapped with prosciutto ham and served with bacon chive aioli

#### **Tuna Poke**

Locally caught tuna tossed with tropical fruit and scallions in soy sesame ginger, served with crispy wontons

#### **Ceviche**

Locally caught tuna tossed in cilantro & lime with red onions and cucumber, served with crispy wontons

#### **Shrimp Cocktail**

Two Jumbo shrimp with bloody mary cocktail sauce

#### **Burrata**

Grilled olive rosemary crostini topped with Narragansett Creamery burrata and heirloom tomato bruschetta drizzled with garlic olive oil & fig balsamic reduction

#### **Potato Croquette**

Loaded bacon, cheese & chive mashed potato croquette topped with fried prosciutto and served with chive crema

#### **Crab Cakes**

Two-ounce Maryland crab cakes served with remoulade



## HORS D'OEUVRES

### PASSED PACKAGES

*Packages include both hot & cold hors d'oeuvres*

#### Light House

Choice of two passed appetizers

#### Cruise Ship

Choice of three passed appetizers

#### The Yacht Club

Choice of five passed appetizers