



# DINNER

## *Plated & Buffet Menus*

CONANICUT YACHT CLUB  
*Private Dining & Events*





## PLATED DINNER

*Priced per person/unit*

### BREAD OFFERINGS

#### Basic Basket

Assorted Artisanal Bread/Rolls

Gluten Free French Rolls

#### Artisanal

*Choose one:*

Rosemary Olive Bread

Roasted Garlic Bread

Herb Focaccia

### SOUP OFFERINGS

#### CYC Clam Chowder (GF)

Contains Dairy

#### Watermelon Gazpacho (GF/DF/Vegan)

#### Tomato & Basil Bisque (V)

Vegan & Dairy Free option available upon request

#### Potato Leek (V)

Dairy Free option available upon request

#### Lobster Bisque

Contains Dairy & Gluten



## PLATED DINNER

*Priced per person/unit*

### SALAD OFFERINGS

*Choice of one:*

#### Garden Salad

Baby greens, English cucumbers, red onions, cherry tomatoes and colored carrots served with choice of balsamic vinaigrette, bleu cheese, ranch, or lemon white balsamic

#### Caesar

Romaine tossed in creamy Caesar dressing with parmesan cheese and croutons topped with a parmesan crisp

*Gluten free option available*

#### Arugula

Baby arugula greens with cracked black pepper tossed with honey lemon vinaigrette

#### Dried Fruit & Nut

Baby greens, dried cranberries, red onions, candied walnuts & gorgonzola cheese tossed with honey balsamic vinaigrette

#### Spinach

Baby spinach, red onions, shiitake mushrooms and herb goat cheese served with choice of honey mustard vinaigrette or Greek vinaigrette

*Greek vinaigrette contains feta*

#### Caprese

Marinated perline mozzarella with colored cherry tomatoes served on a bed of baby greens drizzled with arugula pesto & balsamic reduction



## PLATED DINNER

*Priced per person/unit*

### ENTRÉE OFFERINGS

*Includes choice of side & vegetable*

#### BEEF

##### Roasted Beef Tenderloin

Rosemary & garlic rubbed tenderloin of beef slow roasted and sliced served with choice of horseradish cream or rosemary port wine reduction

##### Filet Mignon

##### New York Strip

*Hand cut aged prime beef with choice of spice rub & sauce:*

Cajun Spiced with Gorgonzola Cream Sauce

Garlic & Rosemary Rubbed with Rosemary  
Port Wine Reduction

Black Pepper & Herb Topped with Béarnaise Butter

Citrus & Garlic Rubbed with Avocado Chimichurri

Ginger Teriyaki Glazed with Grilled Pineapple

Montreal Steak Seasoned with House Made Steak Sauce  
Topped with Fried Onions

##### Short Rib

*Choice:*

##### French (GF)

Beef short rib braised in pinot noir, garlic, tomato, carrot & rosemary finished with red wine demi glace

##### South Pacific

Beef short rib braised with ginger, garlic, citrus & soy

##### Surf & Turf

*Add on to Filet Mignon or New York Strip:*

Garlic Shrimp (2)

Poached Lobster (3 oz)

Crab Cake (3 oz)

Seafood Stuffed Shrimp (2)

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## PLATED DINNER

*Priced per person/unit*

### CHICKEN

*Inquire about gluten free options*

#### Marsala

Chicken breast sautéed with assorted mushrooms, shallots and fresh herbs finished with sweet Marsala wine

#### Piccata

Chicken breast sautéed with lemon, shallots and capers finished with fresh herbs, butter and white wine

#### Saltimbocca

Chicken breast, prosciutto ham and fresh sage sautéed and finished with assorted mushrooms and Marsala wine

#### Stuffed Statler

Statler chicken stuffed with herb goat cheese, spinach and roasted red pepper served with lemon & herb pan gravy

#### Parmesan

Parmesan breaded chicken fried and topped with pomodoro, mozzarella and basil

#### Pistachio Encrusted

Nut encrusted chicken breast served with white peach basil sauce

### OTHER:

*Inquire about gluten free options*

#### Pork Porterhouse

Cider brined and topped with chopped nuts and dried fruit, served with spiced cider reduction

#### Rack of Lamb

Marinated in garlic and rosemary and served with port wine reduction

#### Pork Loin

Brined and stuffed with chili fig jam, poached pears, caramelized shallots & spiced apple butter, served with rosemary pan gravy



## PLATED DINNER

*Priced per person/unit*

### SEAFOOD

*Inquire about seasonal & gluten free options*

#### Lemon Poppy Cod

Cod topped with lemon and poppy buttered breadcrumbs  
finished with white wine

#### Salmon

*Faroe Island salmon fillet roasted and served with choice of sauce:*

Shallot Herb Oil

Fig Glaze

Dijon Cream

Ginger Teriyaki Glaze

Whole Grain Honey Mustard

#### Swordfish

*Choice:*

##### Tropical

Citrus marinated swordfish steaks grilled and topped with  
tropical fruit salsa

##### Rhode Island

Herb marinated swordfish steaks grilled and finished with  
lemon beurre blanc and capers

##### Mediterranean

Lemon and oregano marinated with tomatoes, olives and  
capers served with lemon dill beurre blanc

#### Baked Stuffed Shrimp

Four shrimp stuffed with buttery crab stuffing served with  
lobster sherry cream sauce

#### Coconut Shrimp

Six coconut encrusted shrimp served with grilled tropical  
fruit pico and piña colada sauce



## PLATED DINNER

*Priced per person/unit*

### VEGETARIAN

*Inquire about vegan options*

#### **Stuffed Mushroom (GF)**

Portabella mushroom stuffed with garlic, spinach, artichokes, roasted red peppers, goat cheese and mozzarella

#### **Roasted Vegetable Napoleon**

Herb marinated grilled zucchini, summer squash, heirloom tomatoes, portabella mushrooms and Narragansett Creamery Mediterranean cheese layered and served with choice: pomodoro, pesto, pepper coulis or béchamel sauce

#### **Portabella or Cauliflower Steak (GF/V)**

Choice portabella mushroom or cauliflower marinated in smoky spices, grilled and topped with tangy avocado chimichurri sauce

#### **Stuffed Pepper (GF)**

Sweet pepper stuffed with Italian Beyond Sausage, mushrooms, spinach, assorted cheeses and farro, served with tomato basil pomodoro

#### **Acorn Squash (GF)**

Acorn squash stuffed with black quinoa, dried fruit, apples, shallots, carrots, herbs and celery served with sage apple butter



## PLATED DINNER

*Priced per person/unit*

### PASTA

*Mix & match pasta & sauce (choose one of each):*

#### PASTA

Penne  
Throttle  
Pappardelle  
Rigatoni  
Gluten Free Penne

#### PASTA UPGRADE

Squid Ink Linguini  
Burrata Ravioli  
Lobster Ravioli  
Gluten Free Ravioli  
Vegan Ravioli

#### SAUCE

Basil Pomodoro  
Pink Vodka  
Rosemary Alfredo  
Three Cheese  
Arugula Pesto  
Pesto Cream  
Lobster Sherry Cream  
Arrabbiata  
Garlic Shallot & Herb Butter  
Bolognese

#### VEGETABLES

Cherry Tomatoes  
Caramelized Onions  
Squash  
Zucchini  
Broccoli  
Peas

#### PROTEIN

**Chicken**  
Marinated  
Buffalo  
Cajun  
Blackened  
Fried Chicken (Plain/Buffalo)

#### Pork

Bacon  
Prosciutto

#### Seafood

Baby Shrimp  
Lobster





## PLATED DINNER

*Priced per person/unit*

### STARCH & VEGETABLE

#### STARCH

*Choose one:*

Wild Rice Pilaf

Five Grain Blend

Red Quinoa, white quinoa, barley,  
white rice & wheatberries

Yukon Gold Mashed Potatoes

*Choice:*

Roasted Garlic & Herb

Bacon & Cheddar

Rosemary & Brie

Herb Roasted Colored Potatoes

Lemon Herb Orzo

Ginger Mashed Sweet Potatoes

Pasta

*Choice:*

Basil Pomodoro

Pink Vodka

Pesto Cream Sauce

#### VEGETABLE

*Choose one:*

Garlic & Shallot Haricot Verts

Roasted Asparagus

Island Succotash

Local sweet corn, colored peppers,  
Spanish onion & edamame tossed  
in garlic, lemon, butter & fresh herbs

Jamestown Grand Marnier Honey

Glazed Tri Color Carrots

Dill Spring Peas & Carrots

Medley of Roasted Vegetables

Roasted Brussels Sprouts with  
Dried Cranberry

Roasted Patty Pan Squash

Colored Cauliflower Medley

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## PLATED DINNER

*Priced per person/unit*

### DESSERT

*Price not included with entrée*

#### DESSERT PLATTER

*Choice of three:*

##### Bars

Hazelnut Fudge  
Lemon  
Caramel Toffee  
Summer Berry Stack  
Seven Layer  
Chocolate Peanut Butter  
Lemon Crumb  
Raspberry Almond (GF)

##### Brownies

Fudge  
Oreo Brownie  
GF Brownie

##### Cookies

Chocolate Chip  
Oatmeal Raisin  
M&M  
White Chocolate Chunk  
Smores  
Peanut Butter  
Sugar  
Snickerdoodle (GF)

#### ICE CREAM BAR

*Local ice cream with assorted toppings:*

##### Ice Cream

Inquire for flavors

##### Sorbet

Peach Passionfruit  
Raspberry Blood Orange  
Lemon

##### Toppings

Chocolate or Colored Jimmies  
Oreos  
Heath Bar  
Walnuts  
Pecans  
Whipped Cream  
Cherries  
M&Ms  
Mini Chocolate Chip Cookies  
Brownie Bits  
Tropical Fruit  
Strawberries  
Blueberries

##### Sauce

Milk or Dark Chocolate  
White Chocolate  
Caramel  
Strawberry

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## PLATED DINNER

*Priced per person/unit*

### DESSERT

*Price not included with entrée*

#### CUPCAKE PLATTER

*Choice of two:*

Lemon or Orange Curd  
Dark Chocolate Cherry  
French Vanilla  
Red Velvet

#### CAKE

*Choice:*

##### New York Cheesecake

*Served with choice:*

Dark Chocolate Sauce  
Strawberry Sauce  
Macerated Berries

##### Lemon Berry Mascarpone Cake

Flourless Chocolate Torte  
with Fresh Berries

Triple Chocolate Cake

Carrot Cake

#### TIRAMISU

*Choice:*

Traditional  
Limoncello with Berries

#### MINI PIE

*Choose one:*

Key Lime  
Boston Cream  
Apple  
Black Cherry  
Lemon Meringue  
Pumpkin  
Pecan

#### BERRY SHORTCAKE

Buttermilk biscuits with macerated  
berries & citrus whipped cream

#### MOUSSE/PUDDING

*Choice:*

Tapioca (Pudding)  
Dark Chocolate  
White Chocolate  
Citrus  
Berry  
Chocolate  
Peanut Butter

#### CHOCOLATE COVERED STRAWBERRIES

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BUFFET DINNER



## BUFFET DINNER

*Priced per person/unit*

### BREAD OFFERINGS

#### Basic Basket

Assorted Artisanal Bread/Rolls  
Gluten Free French Rolls

#### Artisanal

*Choose one:*

Rosemary Olive Bread  
Roasted Garlic Bread  
Herb Focaccia

### SOUP OFFERINGS

#### CYC Clam Chowder (GF)

Contains Dairy

#### Watermelon Gazpacho (GF/DF/Vegan)

#### Tomato & Basil Bisque (V)

Vegan & Dairy Free option available upon request

#### Potato Leek (V)

Dairy Free option available upon request

#### Lobster Bisque

Contains Dairy & Gluten



## BUFFET DINNER

*Priced per person/unit*

### SALAD OFFERINGS

*Choice of one:*

#### Garden Salad

Baby greens, English cucumber, red onion, cherry tomato & colored carrot served with choice of balsamic vinaigrette, bleu cheese, ranch or lemon white balsamic

#### Caesar

Romaine tossed in creamy Caesar dressing with parmesan cheese and croutons topped with a parmesan crisp

*Gluten free option available*

#### Arugula

Baby arugula greens with cracked black pepper tossed with honey lemon vinaigrette

#### Dried Fruit & Nut

Baby greens, dried cranberry, red onion, candied walnuts & gorgonzola cheese tossed with honey balsamic vinaigrette

#### Spinach

Baby spinach, red onion, shiitake mushroom & herb goat cheese served with choice of honey mustard vinaigrette or Greek vinaigrette

*Greek vinaigrette contains feta*

#### Caprese

Marinated perline mozzarella with colored cherry tomato served on a bed of baby greens drizzled with arugula pesto & balsamic reduction

#### Dilly Bean

Herb and whole grain mustard marinated green beans, wax beans and colored carrots



## BUFFET DINNER

*Priced per person/unit*

### ENTRÉE OFFERINGS

*Inquire about gluten free options*

#### CARVING STATION

##### Roasted Beef Tenderloin

Rosemary & garlic rubbed tenderloin of beef slow roasted and sliced served with choice of horseradish cream or rosemary port wine reduction

##### Prime Rib

Slow roasted spice & herb rubbed prime rib served with au jus and horseradish cream

##### Roast Pork Loin

Brined and stuffed with chili fig jam, poached pears, caramelized shallots and spiced apple butter, served with rosemary pan gravy

##### Roast Turkey

Slow roasted herb brined turkey breast served with pan gravy

##### Honey Ham

Smoked brown sugar & honey glazed ham served with assorted mustard and fruit chutney



## BUFFET DINNER

*Priced per person/unit*

### **BEEF**

*Choice on buffet*

#### **Short Rib**

*Choice:*

##### **French (GF)**

Beef short rib braised in pinot noir, garlic, tomatoes, carrots & rosemary finished with red wine demi

##### **South Pacific**

Beef short rib braised with ginger, garlic, citrus & soy

##### **Pot Roast**

Slow braised country pot roast served with beef & vegetable gravy

##### **Corned Beef**

*Sides only available with this option/other side options are available*

Traditional corned beef dinner served with assorted mustard, parsley red potatoes, cabbage and carrots

##### **Meatballs**

House made meatballs served with basil pomodoro sauce and parmesan cheese

##### **Sausage & Peppers**

Choice of Italian sweet or hot sausage served with peppers & onions in basil pomodoro sauce

##### **Ma's Meatloaf**

Bacon wrapped meatloaf served with mushroom & shallot gravy

##### **Beef Brisket**

*Choice:*

##### **BBQ**

Smoked beef brisket served with smokey barbeque sauce

##### **Asian**

Slow braised in soy, garlic, ginger and mild chilis served with Asian barbeque sauce





## BUFFET DINNER

*Priced per person/unit*

### CHICKEN

*Inquire about gluten free options*

#### Marsala

Chicken breast sautéed with assorted mushrooms, shallots and fresh herbs finished with sweet Marsala wine

#### Piccata

Chicken breast sautéed with lemon, shallots and capers finished with fresh herbs, butter and white wine

#### Saltimbocca

Chicken breast, prosciutto ham and fresh sage sautéed and finished with assorted mushrooms and Marsala wine

#### Stuffed Statler

Statler chicken stuffed with herb goat cheese, spinach & roasted red pepper served with lemon & herb pan gravy

#### Parmesan

Parmesan breaded chicken fried and topped with pomodoro, mozzarella and basil

#### Divan

Sautéed chicken with broccoli and three cheese sauce



## **BUFFET DINNER**

*Priced per person/unit*

### **SEAFOOD**

*Inquire about seasonal & gluten free options*

#### **Lemon Poppy Cod**

Cod topped with lemon and poppy buttered breadcrumbs finished and white wine

#### **Salmon**

*Faroe Island salmon fillet roasted and served with choice of sauce:*

Shallot Herb Oil

Fig Glaze

Dijon Cream

Ginger Teriyaki Glaze

Whole Grain Honey Mustard

#### **Seafood Stuffed Sole**

Flakey locally caught sole stuffed with baby shrimp, crab & bay scallops with choice of sherry cream or lemon beurre blanc

#### **Baked Stuffed Shrimp (1, 2 or 4)**

Shrimp stuffed with buttery crab stuffing and served with lobster sherry cream sauce

#### **Coconut Shrimp (2 or 6)**

Coconut encrusted shrimp served with grilled tropical fruit pico and piña colada sauce



## BUFFET DINNER

*Priced per person/unit*

### VEGETARIAN

*Inquire about vegan options*

#### **Stuffed Mushroom (GF)**

Portabella mushroom stuffed with garlic, spinach, artichokes, roasted red peppers, goat cheese and mozzarella

#### **Portabella or Cauliflower Steak (GF/V)**

Choice portabella mushroom or cauliflower marinated in smokey spices, grilled and topped with tangy avocado chimichurri sauce

#### **Stuffed Pepper (GF)**

Sweet pepper stuffed with Italian Beyond Sausage, mushrooms, spinach, assorted cheeses and farro, served with tomato basil pomodoro

#### **Acorn Squash (GF)**

Acorn squash stuffed with black quinoa, dried fruit, apples, shallots, carrots, herbs and celery served with sage apple butter



## BUFFET DINNER

*Priced per person/unit*

### PASTA

*Mix & match pasta & sauce (choose one of each):*

#### PASTA

Penne  
Throttle  
Pappardelle  
Rigatoni  
Gluten Free Penne

#### PASTA UPGRADE

Squid Ink Linguini  
Burrata Ravioli  
Lobster Ravioli  
Gluten Free Ravioli  
Vegan Ravioli

#### SAUCE

Basil Pomodoro  
Pink Vodka  
Rosemary Alfredo  
Three Cheese  
Arugula Pesto  
Pesto Cream  
Lobster Sherry Cream  
Arrabbiata  
Garlic Shallot & Herb Butter  
Bolognese

#### VEGETABLE

Cherry Tomatoes  
Caramelized Onions  
Squash  
Zucchini  
Broccoli  
Peas

#### PROTEIN

**Chicken**  
Marinated  
Buffalo  
Cajun  
Blackened  
Fried Chicken (Plain/Buffalo)

#### Pork

Bacon  
Prosciutto

#### Seafood

Baby Shrimp  
Lobster  
Bay Scallop

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## BUFFET DINNER

*Priced per person/unit*

### BAKED PASTA

#### Lasagna

*Choice:*

#### Meat

Meatball & sausage with assorted cheeses and basil pomodoro sauce

#### Vegetable

Mushrooms, assorted sweet peppers, Vidalia onion, garlic spinach, squash & zucchini with assorted cheeses and choice of garlic béchamel or basil pomodoro sauce

#### Vegetarian with Sausage

Vegetarian Italian sausage, mushrooms, assorted sweet peppers, Vidalia onion, garlic spinach, squash & zucchini with assorted cheeses and choice of garlic béchamel or basil pomodoro sauce

#### Seafood

Baby shrimp, bay scallops, garlic spinach, roasted mushrooms & assorted cheeses with crab béchamel sauce

#### Stuffed Shells

*Choice:*

Cheese with Basil Pomodoro Sauce or Garlic Béchamel

Spinach with Basil Pomodoro Sauce or Garlic Béchamel

Sausage (Sweet or Hot) with Basil Pomodoro or Bolognese Sauce

Crab with Lobster Sherry Cream

Shrimp with Garlic Alfredo or Lobster Sherry Cream

Seafood (Shrimp/Scallop/Crab) with Lobster Sherry Cream

#### Baked Ziti

*Choice:*

Meatballs, Sausage, Chicken

Vegetarian Italian Sausage with peppers and onions



## BUFFET DINNER

*Priced per person/unit*

### STARCH & VEGETABLE

#### STARCH

*Choose one:*

Wild Rice Pilaf

Five Grain Blend

Red quinoa, white quinoa, barley,  
white rice & wheatberries

Yukon Gold Mashed Potatoes

*Choice:*

Roasted Garlic & Herb

Bacon & Cheddar

Rosemary & Brie

Herb Roasted Colored Potatoes

Baked Potato

Served with butter, sour cream  
and chives

Ginger Mashed Sweet Potatoes

Lemon Herb Orzo

Parsley Buttered Egg Noodles

#### VEGETABLE

*Choose one:*

Garlic & Shallot Haricot Verts

Roasted Asparagus

Island Succotash

Local sweet corn, colored peppers,  
Spanish onion and edamame  
tossed in garlic, lemon, butter &  
fresh herbs

Jamestown Grand Marnier Honey

Glazed Tri Color Carrots

Dill Spring Peas & Carrots

Medley of Roasted Vegetables

Roasted Brussels Sprouts with

Dried Cranberry

Roasted Patty Pan Squash

Colored Cauliflower Medley

Ratatouille

Eggplant, sweet peppers, red  
onions, squash, zucchini and tomato

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## BUFFET DINNER

*Priced per person/unit*

### DESSERT

*Price not included with entrée*

#### DESSERT PLATTER

*Choice of three:*

##### Bars

Hazelnut Fudge  
Lemon Bar  
Caramel Toffee  
Summer Berry Stack  
Seven Layer  
Chocolate Peanut Butter  
Lemon Crumb  
Raspberry Almond (GF)

##### Brownies

Fudge  
Oreo Brownie  
GF Brownie

##### Cookies

Chocolate Chip  
Oatmeal Raisin  
M&M  
White Chocolate Chunk  
S'mores  
Peanut Butter  
Sugar  
Snickerdoodle (GF)

#### ICE CREAM BAR

*Local ice cream with assorted toppings*

##### Ice Cream

Inquire for flavors

##### Sorbet

Peach Passionfruit  
Raspberry Blood Orange  
Lemon

##### Toppings:

Chocolate or Colored Jimmies  
Oreos  
Heath Bar  
Walnuts  
Pecans  
Whipped Cream  
Cherries  
M&Ms  
Mini Chocolate Chip Cookies  
Brownie Bits  
Tropical Fruit  
Strawberries  
Blueberries

##### Sauce

Milk or Dark Chocolate  
White Chocolate  
Caramel  
Strawberry

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## BUFFET DINNER

*Priced per person/unit*

### DESSERT

*Price not included with entrée*

#### CUPCAKE PLATTER

*Choice of two:*

Lemon or Orange Curd  
Dark Chocolate Cherry  
French Vanilla  
Red Velvet

#### CAKE

*Choice:*

##### New York Cheesecake

*Served with choice:*

Dark Chocolate Sauce  
Strawberry Sauce  
Macerated Berries

##### Lemon Berry Mascarpone Cake

Flourless Chocolate Torte with  
Fresh Berries

##### Triple Chocolate Cake

##### Carrot Cake

#### TIRAMISU

*Choice:*

Traditional  
Limoncello with Berries

#### MINI PIE

*Choose one:*

Key Lime  
Boston Cream  
Apple  
Black Cherry  
Lemon Meringue  
Pumpkin  
Pecan

#### BERRY SHORTCAKE

Buttermilk biscuits with macerated  
berries & citrus whipped cream

#### MOUSSE/PUDDING

*Choice:*

Tapioca (Pudding)  
Dark Chocolate  
White Chocolate  
Citrus  
Berry  
Chocolate  
Peanut Butter

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