



Lunch

Plated & Buffet

CONANICUT YACHT CLUB
Private Dining & Events



PLATED & BUFFET LUNCH

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



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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

Greek vinaigrette contains feta

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

Caprese

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



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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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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



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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



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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



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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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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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SALAD ENTRÉES

Includes rolls (or sliced artisanal bread for an additional fee)

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

Greek vinaigrette contains feta

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

Caprese

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

SALAD PROTEIN ADD ON

Grilled Marinated Chicken Breast (GF)

Lemon & Herb Salmon (GF)

Lemon Tarragon Chicken Salad (GF/Contains Dairy)

Harvest Chicken Salad (GF/Contains Dairy)

Tuna Salad (GF)

Baby Shrimp Salad (GF)

Lobster Salad (GF)

Chef Ham, Turkey & Cheese

Colored Hardboiled Egg

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SANDWICHES

All sandwiches include lettuce, tomato, pickle and one side

DELI

Choice:

Meat

Turkey

Ham

Roast Beef

Cheese

American

Swiss

Brie

Cheddar

Condiments

Rosemary Mayonnaise

Mustard

PROTEIN SALAD

Choice:

Lemon Tarragon Chicken Salad (GF)*

Harvest Chicken Salad (GF)*

Tuna Salad (GF)

Baby Shrimp Salad (GF)

Lobster Salad (GF)

**Contains dairy*

HALF SANDWICH

Served with choice of one soup
and one salad

VEGETARIAN

Choice:

Caprese

Marinated mozzarella, sliced tomato,
baby greens with balsamic reduction
and arugula pesto

Poached Pear

Poached pear with caramelized
shallot jam, brie and mixed greens

Veggie

English cucumber, red onion, tomato,
baby greens, garlic & herb cheese,
grilled marinated summer squash and
zucchini

BREAD

Wrap

Brioche Roll

Sunflower Bread

Marble Rye

Gluten Free Grain

Focaccia

SANDWICH SIDES

Kettle Cooked Potato Chips

Asian Coleslaw

Traditional Coleslaw

Italian Pasta Salad

Greek Orzo Salad

Mandarin Couscous Salad

Marinated Vegetable Salad

Colored Potato Salad

Fresh Fruit Salad

Berry Salad

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QUICHE

Individual quiche served with choice of side salad

Choose up to three ingredients (additional fee for 2 or more protein)

Protein

Baby Shrimp

Ham

Bacon

Sausage

Crab

Vegetable

Shiitake Mushroom

Spinach

Roasted Red Pepper

Caramelized Onion

Cherry Tomato

Green Onion

Cheese

Swiss

Cheddar

Parmesan

Brie

Goat

SALAD OPTIONS

Garden Salad

Caesar

Arugula

Spinach

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