



Bradenton Yacht Club Sample Buffet Reception Dinners

All buffet dinner menus include an hour of passed hors d'oeuvres, a champagne toast, a house or Caesar salad, rolls and butter, your custom made buffet including four starch and vegetables, freshly brewed coffee, decaffeinated & an assortment of hot teas. Plus, we will cut your cake at NO CHARGE!

Custom Buffet Menu

Choose Four Accompaniments & Two to Five Entrée Selections:

Two Entrée Selections	\$32.99 ++ per person
Three Entrée Selections	\$34.99 ++ per person
Four Entrée Selections	\$36.99 ++ per person
Five Entrée Selections	\$38.99 ++ per person

Choice of Entrees

Chicken Piccata, or Marsala,
 Grilled Chicken with Fresh Fruit Salsa,
 Marinated Chicken with Tequila Lime Sauce,
 Sliced Turkey with Cornbread Stuffing
 Herb Roasted Chicken with Lemon Butter Sauce,
 Sliced Marinated Pork Loin, w/ Scalloped Apples
 Glazed Ham Steaks with Champagne Sauce,
 Pepper Steak,
 Yankee Pot Roast with Jardinière Vegetables

Braised Beef Tips in a Mushroom Wine sauce,
 Herb & Cheese Crusted Tilapia,
 Seafood au Gratin,
 Grilled Mahi-Mahi with Pineapple Salsa,
 Grilled Salmon with Florida Citrus Glaze,
 Tilapia Puttanesca,
 Baked Ziti with Italian Sausage,
 Meat & Cheese, or Cheese Lasagna,
 Stuffed Shells

Choice of Vegetable Accompaniments

Broccoli with red peppers,
 Honey glazed baby carrots,
 Sugar snap peas,
 Snow Pea & Mushroom medley,

Fresh squash medley,
 Green bean Almandine,
 Medley of baby vegetables,
 Ratatouille,

Buttered corn and red peppers,
 Fresh asparagus with hollandaise,
 Creamed Spinach

Choice of Starch Accompaniments

Garlic mashed potatoes,
 Three cheese potatoes au gratin,
 Oven Roasted New potatoes with rosemary,

Island rice, Long grain and wild rice, Cajun rice,
 Creamy Polenta,
 Roasted Red Pepper Rice Pilaf

Dinner Buffet Action Stations

Add one of these to your buffet, to round out your dinner selections
 Uniformed Chefs are required for the following stations @ \$75.00 per Chef

Roasted Turkey Breast

Hand carved with honey Dijon sauce,
 & cranberry-mandarin orange relish,
 \$2.95 ++ per person

Slow Roasted Honey Glazed Ham

Hand Carved with grainy mustard, &
 apricot-jalapeno marmalade,
 \$2.95 ++ per person

Prime Rib of Beef

Slow Roasted Herb Crusted Tender Beef thinly sliced to order
 With roasted shallot-black peppercorn au jus, & fresh grated horseradish cream
 \$4.95 ++ per person

Pasta Station

Penne & Fusilli pasta with Alfredo Sauce,
 Marinara, & Focaccia Bread
 \$2.95 ++ per person

Stir Fry Station

Marinated Chicken or Beef stir fried with Fresh
 Vegetables in a Citrus-Ginger-Soy Glaze with
 Jasmine Rice \$2.95 ++ per person

Herb Crusted Pork Loin

Slow Roasted Herb Crusted Juicy Pork Loin, thinly sliced to order
 With Stone Ground Mustard Sauce & Scalloped Apples
 \$3.95 ++ per person



Bradenton Yacht Club Sample Plated Reception Dinners

All plated dinner entrees include an hour of passed hors d' oeuvres, a champagne toast, a house or Caesar salad, rolls and butter, your choice of starch and vegetables, freshly brewed coffee, decaffeinated & an assortment of hot teas. Plus, we will cut your cake at NO CHARGE!

Passed Hors D' oeuvres

Choice of 4, Prosciutto & melon ~ Deviled eggs ~ Cheese filled salami cornucopias~ Curried chicken salad on pita crisp ~ Olive tapenade on crostini~ Ham roll ups ~ Red pepper hummus on crostini ~ Bruschetta

Chicken: Choice of, Marsala or Piccata

Boneless breast of chicken, with choice of Mushroom, Marsala sauce, or lemon butter sauce with capers
\$25.95 + + per person

Stuffed Chicken Roulade

Boneless chicken breast stuffed with, spinach and fontina cheese served with chive veloute
\$26.95 + + per person

Macadamia Crusted Chicken

Macadamia crusted pan seared chicken breast, with Florida citrus beurre blanc
\$27.95 + + per person

BYC Salmon

Pan roasted Salmon fillet, with tomato & basil concasse served with citrus butter sauce
\$27.95 + + per person

Sliced Pork Loin

Herbed loin of pork, sliced and served with an apple, raisin compote with Sauce Robert
\$28.95 + + per person

Stuffed Shrimp

Five jumbo shrimp with crab stuffing baked with lemon and white wine, then drizzled with hollandaise
\$29.95 + + per person

Prime Rib of Beef

Slow roasted choice Prime Rib au Jus. Served medium rare
\$34.95 + + per person

New York Strip

A 12-oz cut, grilled to perfection, with a port wine demi glace & Fried haystack onions
\$35.99 + + per person

Fresh Florida Grouper

Fresh Florida Grouper filet, grilled, roasted or sautéed with a lemon butter caper sauce
\$36.95 + + per person

Butter knife Grilled Filet Mignon

A perfectly chargrilled tender 6 oz. Filet with a portobello-port wine demi
\$36.95 + + per person

Florida Surf & Turf

Grilled Petite Filet Mignon and Crab Stuffed Gulf Shrimp with Port Wine Demi Glace & Citrus Beurre Blanc
\$38.95 + + per person

Vegetarian, Vegan & Many Other Options are Available Upon Request

In Season Accompaniments

Citrus butter glazed baby carrots ~ Green beans almandine ~Garden vegetable medley
Sugar snap pea & roasted red peppers ~Steamed or Grilled asparagus spears, Ratatouille

Starch Accompaniments

*Roasted red pepper rice pilaf ~ Oven roasted red potatoes with fresh herbs ~ Savory herbed bread pudding
~ Roasted garlic mashed potatoes~ Creamy polenta ~ Jasmine confetti rice~*