

Plated Dinner Selections

All entrée selections offered with a choice of roasted fingerling potatoes, roasted sweet potatoes, rice pilaf, mashed red bliss potatoes, and sautéed or grilled seasonal vegetables

SEAFOOD

STUFFED FILLET OF SOLE

With crabmeat, shrimp and scallops & lobster cream sauce

PAUPIETTES OF SOLE

Rolled with julienned vegetables, mushroom-leek butter

SEARED FAROE ISLAND SALMON

Fresh herbs, apple-fennel slaw

GRILLED CURRY RUBBED SWORDFISH

Roasted corn and bell pepper salsa

ROASTED HALIBUT FILLET

Rosemary, thyme, lemon-caper beurre blanc

NEW ENGLAND STYLE BAKED COD

With buttered panko crumbs, lemon white wine butter

MEATS

GRILLED FILET MIGNON

Certified Black Angus tenderloin with béarnaise sauce

NEW YORK STRIP SIRLOIN

Caramelized shallot demi-glace

BONELESS SHORT RIB OF BEEF

Cipollini onion jus and chives

GRILLED PORK TENDERLOIN

Black bean & pepper relish

POULTRY

STATLER CHICKEN BREAST

Chasseur sauce

GRILLED CHICKEN PAILLARD

Artichokes, capers, lemon white wine butter

CHICKEN PORTOBELLO

Served with Marsala demi-glace

CHICKEN MILANESE

Arugula salad, Meyer lemon vinaigrette

PAN ROASTED QUAIL

Stuffed with chard, pine nuts & parmigiana, bordelaise sauce

CONFIT DUCK LEG

With French green lentils, pickled apple slaw

PASTA

LOBSTER RAVIOLI

Pink Sambuca cream sauce

POTATO GNOCCHI

Wild mushrooms, fresh herbs

ROASTED EGGPLANT RAVIOLI

Roasted red peppers, pesto cream

FRESH CAVATAPPI

Grilled seasonal vegetables primavera

LAND & SEA COMBINATIONS

NEW YORK SIRLOIN WITH TWO JUMBO SAUTEED SHRIMP

PETIT FILET MIGNON "OSCAR" WITH JUMBO LUMP CRABMEAT AND BÉARNAISE SAUCE

FILET MIGNON WITH BUTTERED POACHED LOBSTER TAIL

ROAST PRIME RIB WITH TWIN STUFFED JUMBO SHRIMP

Event Dinner Packages

CONANICUT YACHT CLUB CLAM BOIL

New England clam chowder
Steamed mussels marinara
Steamed local littlenecks with garlic, shallots & Chablis
Fresh corn on the cob
Grilled sourdough baguettes
Roasted red bliss potatoes
Boiled 1 ¼ pound local lobster with drawn butter
Sliced watermelon

OCEAN FRONT MIXED GRILL

Grilled boneless short ribs
Roasted herb rubbed chicken
Herb crusted Faroe Island salmon
Mashed Yukon gold potatoes
Four cheese home style macaroni & cheese
Roasted summer vegetables ratatouille
Greens salad with beefsteak tomato, cucumber, carrot & shallot, Dijon dressing
Key lime pie with raspberry coulis

GRAND DINNER

Eli's salad
Artisan bread display with whipped honey butter
Wild mushroom ravioli with roasted garlic béchamel sauce
Grilled center cut filet mignon with béarnaise sauce & two sautéed shrimp
Roasted fingerling potatoes with rosemary & thyme
Haricot verts with shallot butter
Lemon sorbet intermezzo
Warm chocolate lava cake with vanilla bean gelato

Conanicut Yacht Club Elegance Reception

An elegant statement affair offering varieties of cuisine at expertly attended culinary stations. Designed to allow guests to experience and enjoy displays & stations at their leisure throughout the affair.

PASSED HORS D'OEUVRES

Arancini of lobster risotto

Jumbo lump crab cake with red pepper remoulade

Seared sea scallops, pepper glazed slab bacon, sriracha aioli

Duck confit fried wontons, sweet chili sauce

Spicy Thai chicken skewers with peanut dipping sauce

LOCAL RAW BAR BOUNTY

A fresh bountiful display of local shellfish featuring littleneck clams, oysters on the half shell and poached jumbo shrimp served with cocktail sauce, horseradish and lemon.

GARDE MANGER DISPLAY

A display station consisting of domestic & imported cheeses, fresh sliced fruit, and a variety of seasoned vegetables and dips.

Salads include marinated mushrooms, artichoke hearts, caprese salad with fresh mozzarella and cherry tomatoes, and a platter of cured meats with traditional accompaniments.

PASTA STATION

Prepared by our culinary attendants, the Pasta Station features made-to-order pasta sure to please every guest.

Served along with garlic sourdough and focaccia:

Wild mushroom ravioli

Penne pasta with creamy pesto sauce

Four cheese ravioli with Pomodoro tomato marinara

CARVING STATION

Carved to guest order by our culinary attendants, the Carving Station features lingonberry chutney, béarnaise sauce, horseradish cream sauce, beef jus, and a display of fresh bread & rolls.

Prime rib of beef

Oven roasted turkey breast

Maple brined roasted pork loin

ACCOMPANIMENTS TO WEDDING CAKE

To compliment a wedding cake presentation, we can offer the following enhancements:

Belgian dark chocolate dipped strawberries

Chocolate mousse

Seasonal sliced fresh fruit

Chantilly cream

Gelato