



COLD HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Thai-style Yellowfin Tuna 'Seviche' Cones

Marinated Ahi Tuna, Shallots, Water Chestnuts, Basil, Wasabi Caviar Tobika, Micro Basil, Savory Mini Cones

Smoked Salmon "Reuben"

Black Pepper Smoked Salmon, Cream Cheese, Marble Rye

Toasted Coconut Shrimp Skewer

Caribbean Marinade, Mango Chutney, Toasted Coconut

Pan Seared Day Boat Sea Scallops on a Coconut Wonton

Lime Aioli, Lemon Zest

Miniature East End Lobster Roll

Citrus Aioli

Lime Rock Lobster Medallion

Sweet Tender Lobster Tail, Crispy Wonton, Mango Salsa

Peppercorn M \acute{e} lange-crusted Beef Tenderloin

Shallot Confit

Roasted Duck Crostini

Caramelized Pear, Herb Crostini, Sweet Potato Frizzles

Mini 'BLT'

Miniature Cherry Tomatoes, Stuffed with Micro Greens Bacon Crumbles Herb Mayonnaise

Fresh Figs Wrapped in Prosciutto Di Parma

Mascarpone Cheese, Fresh Mint

Fresh Tomato and Mozzarella Bruschetta

Tomato, Mozzarella, Petite Basil, Flavored Herb Croustade

Southwestern Savory Cups

Black Bean, Red Pepper, Avocado, Fresh Cilantro
Crisp Shell



HOT HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Maryland Crab Balls

Sweet Jumbo Lump Crab Meat, Old Bay Seasoning,
Pickled Ginger Tartar Dipping Sauce

Grilled Cilantro-Lime Jumbo Shrimp

Lime Juice, Cilantro, Sweet Chili Dip or Citrus-Herb Relish

Grilled Korean BBQ Beef Skewers

Tenderloin of Beef, Korean Spices, Ground Peanuts

Beef Short Rib Slider

Dijon Horseradish Cream

Chimichurri Beef on Plantain Chip

Basil and Parsley Marinade, Crisp Plantain Chip

Skewered Thai-style Steak

Sirloin of Beef, Lime, Mint, Jalapeño Marinade

Duck Flat Bread Pizza

Duck Confit, Sweet Chipotle Pomodoro, Asiago Cheese, Micro Basil

Lollipop Lamb Chops

Herb Roasted, Balsamic Fig Glaze

Sesame Chicken

Sesame Seed and Panko Crust, Sweet Thai Chili Glaze, Served over Salted Peanuts

Chicken Satay

Ginger and Soy Marinade, Thai Peanut Dipping Sauce

Chicken Quesadilla Triangles

Smoked Gouda Cheese

Franks in a Blanket

Flaky Pastry, Spicy Brown Mustard

Risotto Cake with Prosciutto and Asiago

Arborio Rice, Aged Asiago Cheese, Fresh Herbs

Vegetable Spring Rolls

Curry-scented Vegetables, Ginger Dipping Sauce

Fresh Garden Vegetable Quesadilla Triangles

Pepperjack Cheese



SIPS & BITES

served butler style, please select two

Soup and Sandwich

Mini French Onion Grilled Cheese
Served with Creamy Tomato Soup in Tea Cups

Chicago Hot Dog

Miniature Beef Hot Dog on a Poppy Seed Brioche Roll,
Jalapeño, Tomato, Deli Mustard
Served with Blue Moon Ale

Smashed Burger

100% Black Angus Beef on a Potato Roll,
Dill Pickle, Ketchup, Lettuce and Tomato
Served with Blue Point Beer

Mini Fish Tacos

Topped with Cilantro Crema
Served with a Margarita in Mini Patron Bottle

Chicken Margarita Shooters

Eat the Chicken, Shoot the Margarita
Spicy Kebab Size Chicken Sautéed in Latin Spices, Skewered and Served on a Chilled Margarita

Mini Grilled Truffled Gruyere Sandwiches

Shot of Chilled Gazpacho

Chilled Corn and Avocado Soup Shot

Topped with Jumbo Lump Crab



PECONIC BAY YACHT CLUB

STATIONARY DISPLAYS

please select one

Hamptons Market

ARTISANAL CHEESE AND FRUIT DISPLAY

Queso Manchego, *Aged Three Months Sheep's Milk from the La Mancha Region of Spain*
Roquefort Blue Cheese, *Aged Three Months, A Velvety White Paste with Blue-Green Marbling*
Parmigiano-Reggiano, *Italian Cow's Milk Hard Cheese, Nutty and Slightly Crunchy*
Grass Fed Cheddar Cheese, *Aged Two Years, Moist and Creamy, Subtle yet Sharp*
Accompanied by Dried Fruit, Candied Pecans and Almond Fig Paste
Paired with our Seasonal Fresh Fruit and Berry Display and Fresh Crudités Shots

MEDITERRANEAN TABLE

Imported Cured Meats: Sopressata, Prosciutto Di Parma and Hot Capicola
Fresh Mozzarella and Tomato Salad
Garbanzo Bean, Cucumber, Roasted Zucchini and Tomato Salad
Farro Salad, Orange and Mint, Citrus Dressing
Orzo Salad with Peperoncini Pepper, Roasted Tomato, Black Olives and Feta Cheese
Roasted Baby Bell Pepper Medley
Red Pepper Hummus
Green Olive and Caper Tapenade
Crostini, Water Crackers and French Baguettes

Handcrafted Pasta Station

please select two

Sweet Pea Ravioli
Minted Pea Sauce, Micro Mint
Wild Mushroom Orecchiette
Roasted Wild Mushrooms, Heirloom Cherry Tomatoes, Ricotta Salata, Extra Virgin Olive Oil
Farfalle Giardiniera
Seasonal Garden Vegetable, Herb Flavored Broth, Tofu Croutons
Penne Salmon Arrabbiata
Flaked North Atlantic Salmon, Fresh Tomato, Sweet Onion, Roasted Garlic, Chile Flakes
Penne ala Vodka
Reduction of Heavy Cream, Parmesan Cheese, Pomodoro Sauce, Fresh Herbs

Accompanied by Sun-dried Tomatoes, Ricotta Cheese, Pecorino Romano, Extra Virgin Olive Oil, Semolina Bread



COCKTAIL ENHANCEMENTS

additional cost

Carving Board

please select two hand-carved selections

Black Tellicherry Peppercorn-Rubbed Shell of Beef
Whole Grain Mustard and Horseradish Cream

Asian Marinated Skirt Steak
Plum Ginger Sauce

Sirloin of Beef
Toasted Shallots, Grain Mustard Cream

Sage-Infused Breast of Turkey
Pear-Cranberry Chutney, Herb Mayonnaise

Char-grilled Mojo Marinated Flank Steak
Traditional Cuban-style Preparation, Cilantro, Garlic, Chile, Lime

Slow-cooked Corned Beef Brisket
Select Mustards

Lacquered Loin of Pork
Hoisin Sesame Sauce, Chinese Mustard

Accompanied by Cocktail Breads

Meatball Bar

please select two

Turkey Meatballs with Stuffing

Beef Fiesta Meatballs with Jalapeño

Veal Asian Ginger Meatballs

Classic Italian Bocce Ball

with interesting toppings, to include:

Cranberry, Nut Chutney, Pommery Mustard, Turkey Gravy,
Apple Cinnamon Chutney, Guacamole, Corn & Bean Salsa,

Tomato Salsa, Sour Cream, Wasabi Cream,

Spicy Mayo, Ponzu Sauce, Teriyaki Sauce,

Ricotta Cheese, Pomodoro Sauce, Basil Pesto,

Spicy Cherry Pepper Olive Oil



COCKTAIL ENHANCEMENTS

additional cost

Paella Pans

please select two

Seafood Mediterranean

Baby Clams, Gulf Shrimp, Day Boat Scallops, Baby Mussels

Chicken and Chorizo Sausage

Sweet Onions, Garlic, Red Peppers

Vegetable

Sweet Onions, Celery, Red Peppers, Broccolini

Accompanied by Crisp Fried Plantains and Assorted Sauces

Asian Delights

Bangin' Shrimp

Sweet Chili, Raw Asian Cabbage

Mongolian Beef

Wok Seared, Sweet Soy, Ginger and Garlic, House Crafted BBQ Sauce

Served with Assorted Shumai in Authentic Bamboo Steamers, Soy and Plum Dipping Sauces

Accompanied by Steamed White Rice and Fortune Cookies

Slider Station

please select two freshly prepared burgers, grilled to order served on soft brioche rolls

Black Angus Hand-packed Miniature Beef Burger

Sun-dried Tomato Miniature Turkey Burger

Miniature Vegetarian Burger

Accompanied by Sliced Avocado, Salsa, Flavored Ketchups, Caramelized Onions,
Wild Mushrooms, Applewood Smoked Bacon, Vermont Cheddar, Lettuce, Sliced Roma Tomatoes, and Pickles
Shoestring Onions



COCKTAIL ENHANCEMENTS
additional cost

Shrimp Bar

A Magnificent Display of Chilled Jumbo Shrimp
Served with Cocktail Sauce, Horseradish and Lemon Wedges
market price

Hamptons Raw Bar

A Magnificent Display of Chilled Jumbo Shrimp and Cocktail Crab Claws, Raw Oysters and Little Neck Clams
Served with Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges
market price

Deluxe Raw Bar

A Magnificent Display of Chilled Jumbo Shrimp, Cocktail Crab Claws, Cracked Maine Lobster,
Raw Oysters and Little Neck Clams
Served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges
market price

Hand-rolled Sushi and Sashimi by Mr. Shu

Hundreds of Freshly Made Sushi and Sashimi, to include, but not limited to:
Spicy Tuna, Inside Out Volcano, Crispy Salmon Skin, Eel Crunch, Shrimp, Lobster, and Yellowtail Jalapeno
Accompanied by Edamame and Kani Salad
market price



PECONIC BAY YACHT CLUB

FIRST COURSES

please select one

Burrata Cheese Salad

Imported Burrata Cheese, Heirloom Tomatoes, Micro Basil Extra Virgin Olive Oil,
White Balsamic Vinegar Splash, Fig Balsamic Drops
Dressed with Flowering Herbs

Watermelon and Feta Salad

Fresh Watermelon, Feta Mousse, Kalamata Olives, Heirloom Tomatoes,
Mixed Greens, Vanilla Balsamic Vinaigrette

Summer Sweet Corn Salad

Red Farm Bulgur Wheat, Live Greens, Roasted Shallot Vinaigrette, Crispy Pancetta

Jansal Farm Salad

Fresh Chevre, Summer Berries, Petite Beets, Flowering Mint, Extra Virgin Olive Oil, Baby Frisee,
Red Oak, Rocket, Lava Salt, Cracked Black Pepper

Jewel Salad

Assorted Petite Greens, Blood Orange, Pink Grapefruit, Pickled Cipollini Onions,
Pomegranate Seeds, Blood Orange and Kumquat Vinaigrette
Candied Beet Sticks

Reconstructed Caesar Salad

Crisp Green Hearts of Romaine, Parmesan Panna Cotta,
Parmesan Crisp, Red Onion Jam, Caesar Dressing

Warm Goat Cheese and Mission Fig Tart

With Seasonal Local Greens Wrapped in a Cucumber Collar
Red and Yellow Cherry Tomatoes
Drizzled with Honey Citrus Vinaigrette



PECONIC BAY YACHT CLUB

MAIN COURSES

please select three

FISH

Pan Seared Wild Striped Bass

Gazpacho Broth, Corn and Heirloom Tomato Relish, Blue Corn Grits, Chive Oil

Grilled Black Bass

Served with a Corn Puree, Watermelon Salsa Verde, Lemon Oil Drizzle,
Finished with Micro Celery Garnish

Crispy Skin Sea Bass

Served with Roasted Sunburst Squash, Heirloom Carrots, Tomato Farrotto
Sweet Pea Puree and Pea Tendril Garnish

Grilled Bronzini

Balsamic Port Wine, Fresh Lemon, Vegetable Studded Israeli Couscous,
Roasted Tomatoes, Braised Olives, Red Peppers, Artichoke

Pan Seared Yellow Tail Red Snapper

Mint Infused Spring Pea Puree, Sunburst Squash, Baby Zucchini, Blistered Tomato, Pea Tendrils

Pan Seared Long Island Scallops

Summer Corn Broth, Roasted Corn and Tomato Chutney, Grilled Asparagus, Chive Oil
Additional / Market price

Miso Glazed Fillet of Cod

Soy Infused Purple Rice, Asian Slaw Garnish, Green Bean Saute

Grilled Swordfish Steak

Roasted Garlic and Cilantro Oil, Green Papaya, Jalapeno Salsa
Smashed Potato and Grilled Asparagus

Pan Seared Salmon Filet

Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil, Aged White Balsamic Relish
Crispy Garlic Polenta Cake



PECONIC BAY YACHT CLUB

MAIN COURSES

continued

BEEF

Individual Filet Mignon

Rich Wild Mushroom Cabernet Demi Sauce, Basil Pomme Puree, Tri Color Carrots

Individual Filet Mignon

Served with a Rutabaga Puree, Summer Corn and Fava Bean Succotash,
Merlot Demi, Topped with a Crispy Polenta Garnish

Sliced Filet Mignon

Plantain Mash, Sofrito Braised Artichokes, Chimichurri Drizzle, Crispy Plantain Chips

Marinated Skirt Steak

Served with Fennel Scented Pomme Puree,
Braised Black Kale, Julienne Granny Smith Apples,
Finished with Orange Gremolata

Marinated and Grilled Skirt Steak

Sunburst Squash, Tri-color Carrots, Blistered Tomatoes, Pomme Puree
Merlot Wine Infused Demi Glace

Korean Braised Short Rib

Wasabi Mashed Potatoes, Braised Baby Tatsoi, Shaved Black Radish, Crispy Bok Choy

Bone-in Cow Girl Rib Eye

Seasoned Hand-cut Steak Fries, Sautéed Spinach, Bloody Mary Infused Heirloom Tomatoes, Micro Watercress
additional / market price

LAMB

Herb Crusted New Zealand Rack of Lamb

Port Wine Demi Glace, Wild Mushroom Risotto, Green and Wax Bean Bundle,
Balsamic Shallot Confit Garnish
additional / market price

VEAL

Roast Rack of Veal with Fresh Rosemary, Shallots and Natural Pan Juices

Red Bliss Potatoes, Haricot Vert, Honey Glazed Carrots
additional / market price



PECONIC BAY YACHT CLUB

MAIN COURSES

continued

CHICKEN

Chicken and Waffles

Savory Belgian Waffles over Sweet Mashed Puree
Topped With Sliced Pecan Crusted Chicken
Drizzled with Honey Sriracha Glaze

Chicken Roulade Filled with Tuscan Baby Kale, Fontina Cheese and Roasted Peppers
Herb Infused Orzo, Asparagus, Blistered Tomato, Basil Tomato Broth

Classic Bistro Style Roasted Chicken

Fresh Herbs and Butter, Crisp Skin and Natural Gravy
Parsnip Mashed, Roasted Asparagus, Blistered Tomatoes

VEGETARIAN

please select one

Handcrafted Arugula, Meyer Lemon Ravioli

Vine Ripe Summer Tomatoes, Shaved Toasted Garlic,
Roasted Pine Nuts, Shaved Parmesan, White Balsamic Drizzle

Wild Mushroom Ravioli

Roasted Local Zucchini, Asparagus Tips, Heirloom Tomatoes, Fresh Basil,
Lemon White Wine Sauce



PECONIC BAY YACHT CLUB

DESSERTS

please select one

Chocolate Trilogy

Layers of Chocolate Génoise, Dark Chocolate Mousse and White Chocolate Mousse
Fresh Berry Compote, Chocolate Shavings

Retro New York Trio

Mini Chocolate Milk Shake, Old-fashioned Donut and Turtle Brownie
Sprinkling of Powdered Sugar

New Style Cheesecake

Vanilla-scented Mascarpone Cheese with Graham Cracker Crust
Strawberry Sauce, Whipped Cream, Fresh Mint

Sorbet Trio

Passion Fruit, Raspberry and Green Apple Sorbet with Almond Tuile
Fresh Berry Compote, Chocolate Sauce

Peanut Butter Explosion

Moist Chocolate Génoise, Peanut Butter Mousse,
Garnished with Brownie Bite, Mini Marshmallows, Caramel Sauce

Triple Cappuccino

Milk Chocolate Mousse, White Chocolate Mousse and Cappuccino Mousse
Dark Chocolate Rosette, Pulled Caramel Sugar Tuile, Bailey's Crème Anglaise

Chocolate Pyramid

Truffle Cake, Coffee Zabaione, Chocolate Truffle Filling

or Select our DESSERT PARADE

select eight

Sugared Zeppoles
Mini Cinnamon Sugar Dusted Soft Pretzels
Vanilla and Chocolate Spiked Milk Shakes
Dark Turtle Brownies
Cronuts
Mini Apple Tarts
Homemade Gourmet Cookies

Cheesecake Bites
Root Beer Floats
Ice Pops
Cake Pops
Mini Cup Cakes
Ice Cream Sandwiches
Chipwich



PECONIC BAY YACHT CLUB

DESSERT ENHANCEMENTS

priced separately

please select two from each category

Dessert-tinis

Chocolate Mousse with Crushed Oreo and Mini Marshmallows
Banana Cream Pie with Crushed Graham Crackers and Nilla Wafers
Seven Layer Cake with Raspberry Sauce and Whipped Cream
Lemon Meringue Pie with Streusel and Graham Cracker Topping

Mini Cupcakes

Red Velvet Cupcake with Cream Cheese Filling
Dulce de Leche Cupcake with Caramel Filling, Whipped Cream, Caramel Squares and Cocoa Powder
Fun-fetti Cupcake

Whimsical Cake Pops

Chocolate Marshmallow Fudge Pops
Vanilla Caramel Cheesecake Pops
Peanut Butter Explosion Pops
Raspberry Crème cycle Pops
Chocolate Rice Krispies Pops
Green Tea Fusion Pops

Macaroons

White Chocolate
Orange Blossom
Nutella
Classic Violette

Signature Petite Mason Jars

boutique desserts presented in old fashioned petite mason jars

S'mores
Berry Berry Shortcake
Root Beer Float
Key Lime and Graham Cracker Cheese Cake
Tutti Frutti Trifle
Old Fashioned Apple Betty

Sweet Treats

Turtle Brownies
Lemon Squares
Fruit Kebabs
Miniature Donuts
Chocolate Covered Strawberries
Chocolate Milk Shake with Silver Dollar Chocolate Chip Cookie

Chillers

Mini Ice Cream Cones | Chipwiches | Ice Cream Sandwich
Nutty Buddy Ice Cream Cone | Ice Pops and Mini Sorbet Cones



PECONIC BAY YACHT CLUB

ENHANCEMENTS

priced separately

Beach Bonfire

hour and a half

S'mores and Hot Chocolate

Male Model Butler

pampering services to include:

Car Door Service, Cold Lemon Scented Towels,
Passed Shooters and Intermezzo on Dance Floor, Passed Mini Water Bottles and Much More

Fall Harvest Table

decorated with bales of hay, corn stalks and pumpkins

Hot NYC Pretzels

Candy, Caramel and Chocolate Apples

Bushel Baskets of Butter Chive Popcorn and Cinnamon Chocolate Popcorn

Chocolate Covered Nuts,

Chestnuts or Roasted Nuts

Toasted Marshmallows and Marshmallow Twists

Sliced Banana and Pumpkin Bread

Candy Corn

S'mores and Churros

Coffee and Hot Chocolate

Hot New York City-style Pretzels

Milk and Cookie Bar

Whole, Chocolate Milk and Strawberry Milk

Chocolate Chip, Oatmeal Raisin and Butter Cookies

Candy Station

Assortment of the Sweetest Candy Confections served in Classic Candy Shoppe Canisters

Crepes Flambé Station

Crepes Flambé in Brown Sugar and Grand Marnier, Topped with Vanilla Bean Ice Cream and Whipped Cream

please select three: Banana, Strawberry, Blueberry, Pineapple

Beignets Station

French Round Style Donuts Covered in Powdered Sugar, Served with Vermont Maple Syrup

Belgium Waffle Sundae Bar

Traditional and Chocolate Waffles with a Selection of Fresh Fruit Toppings, Nuts,
Whipped Cream, Chocolate Fudge, Choice of Strawberry, Chocolate and Vanilla Ice Cream

Cordial Bar

Selection of Fine Imported Cordials, Liqueurs and Brandies

Custom Ice Carving



OUR NAME BRAND BAR

Ketel One Vodka
Absolut Vodka
Dewar's Scotch
Tanqueray Gin
Jack Daniel's Bourbon
Canadian Club
Bacardi Light Rum
Jose Cuervo Tequila
Kahlua
Sour Apple Pucker
Martini & Rossi Dry and Sweet Vermouth

Ravenswood Merlot
Ravenswood Chardonnay and Sauvignon Blanc
Champagne

Heineken
Amstel Light
Bud Light
Budweiser
Blue Moon
Corona