



BENICIA YACHT CLUB

BENICIA, CA



MENU CHOICES

Appetizers/Cocktail Reception

Bruschetta – Grilled sourdough baguette with olive oil, fresh tomato & herbs

Stuffed Mushrooms – Italian sausage, leeks, mozzarella, herbs, red wine reduction

Fresh Vegetable Platter with ranch dipping sauce

Grilled Steak Skewers +\$1/pp

Chicken Skewers

Caprese Skewers- Skewered Mozzarella with cherry tomatoes, basil and pesto dipping sauce.

Mini Quiche

Smoked Salmon and cream cheese on baguette

Pulled pork sliders

Fresh fruit skewers

Sweet and sour meatballs

Sliced cucumber with salmon

Assorted artisan cheeses & salami, prosciutto, soppressata, olives & sliced baguette +\$2.50/pp

Assorted fruit and cheese platter with crackers +\$1.50/pp

Coconut Shrimp +\$2.00/pp

Shrimp Cocktail + 2.00/pp

ALL EVENT FOOD ITEMS ARE SUBJECT TO TAX & GRATUITY.
Although no outside food is permitted, you may bring in your cake.
Cake cutting fee applies when staff cuts & serves your cake.

Salads

Napa Salad – Mixed greens, grapes, caramelized walnuts, blue cheese, Porto wine vinaigrette

Hearts of Romaine – Garlic herb croutons, blue cheese dressing, bacon bits, cherry tomato

Caesar Salad – Hearts of Romaine with Caesar dressing, croutons and shaved Parmesan

Spring Mix – Spring mix caramelized walnuts, cucumbers, cherry tomatoes, blue cheese, raspberry vinaigrette

Spring Mix – Spring mix with pears, dried cranberries, fresh feta and vinaigrette

Greek Orzo Salad – cucumbers, cherry tomatoes, gorgonzola, raspberry vinaigrette

Salad Entrées (for plated only)

Cobb Salad – Chicken, romaine, bacon, egg, tomato, red onion and dressing.

+ Additional charge pp

Ahi Salad – Lightly seared Ahi, mixed greens, cherry tomatoes, avocado, red onion and Asian dressing. + Additional charge pp

Entrees

Pork Tenderloin with apple/pear sauce

New York Steak

Blue cheese butter and Porto demi glaze

Cabernet Sauce

Cabernet Sauce with Mushroom

Mushroom Sauce

Prime Rib +\$2.00/pp

Filet Mignon +\$3.00/pp

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Chicken

Lemon Chicken – Sautéed chicken breast topped with lemon herb butter

Chicken Marsala – Marsala wine and sautéed mushrooms

Chicken Piccata in a lemon, caper sauce

Chicken with Spinach, prosciutto, fontina and brown sauce

Roasted chicken with fresh herbs, lemon, capers, and chardonnay sauce

Chicken Cordon Bleu +\$2.00/pp

Seafood

Fresh Petrale Sole – lightly breaded, topped with almonds and chardonnay sauce

Mahi Mahi

Grilled Salmon with chardonnay caper sauce

Grilled Salmon with grapes, thyme, citrus wine sauce

Sea Bass +\$2.00/pp

Halibut +\$2.00/pp

Pasta

Pasta Primavera – fresh vegetables and white wine garlic sauce

Penne Pasta – olive oil, fresh herbs and vegetables, parmesan cheese

Pasta Aioli – olive oil, cherry tomatoes, basil over angel hair

Pasta Pomodoro – olive oil, fresh tomato and basil

Sides

Roasted potatoes

Rice

Fingerling Potatoes

Rice Pilaf

Mashed Potatoes

Pasta - Pasta Primavera, Penne Pasta, Pasta

Roasted Baby Red Potatoes

Aioli or Pasta Pomodoro

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Vegetables

Asparagus

Seasonal Roasted Vegetables

Spinach sauté with olive oil and garlic

Spinach sauté with mushrooms

Green beans with garlic and olive oil

Roasted Carrots

Corn on the cob

Desserts

Chocolate Mousse cake

Cheesecake

Apple (or other) pie a la mode

Strawberry shortcake

Decadent chocolate cake

Lemon Bars

Strawberries with freshly whipped cream

Strawberries with chocolate dip and freshly
whipped cream

Brownies

Assorted cookies

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