

Stonington Harbor Yacht Club



A Spring or Summer Occasion

As Guests Arrive...

They are welcomed with ICY COLD WATER with LEMON and LIME Wheels

*Full Open Bar Available

Market Table

WHEELS and WEDGES of Imported and Domestic Cheeses
Garnished with Clusters of Grapes and Ripe Strawberries
CRUSTY BREAD and TABLE CRACKERS

WARM WEATHER CRUDITES
Interesting Raw and Steamed Summer Vegetables
BUTTERMILK BASIL DIP and HOUSEMADE HUMMUS

{Add a selection of our favorite passed hors d'oeuvres for an additional \$12 per guest}

Guests are Seated for Dinner

First Course

{Please select one}

All options are served with Artisan Breads from
Two Dogs Baking Company, North Stonington and
Sweet Whipped Butter

FIELD GREENS, CRUMBLD GORGONZOLA, TOASTED PECANS
Honey Balsamic Vinaigrette

GREEN LEAF SALAD, CARROT RIBBONS, CUCUMBERS, HALVED CHERRY TOMATOES
Red Wine Vinaigrette

BABY SPINACH, DRIED BLUEBERRIES, CRUMBLD BLEU CHESE, GLAZED PECANS
Blueberry Vinaigrette

CLASSIC CAESAR SALAD
Torn Romaine, House Made Caesar Dressing, Croutons, Shaved Parmesan Cheese

NEW ENGLAND CLAM CHOWDER

ITALIAN WEDDING SOUP

{A soup and salad can be served together for an additional \$2 per guest}



Entrée Course

{Please select one choice for all guests}
{A vegetarian entrée is available}

HERB ROASTED CHICKEN BREAST
Caramelized Clementine, Fennel, and Pernod Sauce

GRILLED FRENCHED CHICKEN BREAST
Balsamic Portabella "Slaw"

HONEY THYME ROASTED CHICKEN
Apricot Glaze

CHICKEN PAILLARD, Herb Crust
Native Tomato, Cucumber, Red Onion and Avocado Salad

PACIFIC COD, Citrus Zest

PAN SEARED SALMON, Dill Panko Gremolata

Upgrade the chicken or fish to:

Grilled 13 Spice-Rubbed FLANK STEAK, Mango and Red Pepper Salsa for an additional \$5 per guest

Braised Boneless Beef SHORT RIBS, Pear and Jalapeño Slaw for an additional \$6 per guest

Grilled TENDERLOIN FILET OF BEEF for an additional \$10 per person

Please select two accompaniments for all entrees:

Grilled ASPARAGUS, Shaved PARMESAN, cracked BLACK PEPPER

A Quick Sauté of SEASONAL VEGETABLES

ROASTED PEACH and FRENCH BEAN SALAD, Toasted Almonds

GRILLED SUMMER VEGETABLES

APPLE, CELERY ROOT, RADISH, FENNEL and DAIKON SLAW
White Balsamic, Pomegranate Seeds

Oven Roasted PARSNIPS, RUTABAGA, YUKON GOLD POTATOES
Caramelized Shallots, Fleur de Sel

ORZO, RICOTTA SALATA, MINT and LEMON



{Accompaniments continued...}

CAPRESE PENNE PASTA SALAD

Basil Pesto, Tomato, Mozzarella

WILD RICE MEDLEY

Scallion, Currants, Raspberry Vinaigrette

QUINOA and WILD RICE SALAD

Pecans, Green Onions, Cranberries

ISRAELI COUSCOUS, JULIENNE DRIED APRICOTS, CHERRIES, FIGS

ROASTED GARLIC SMASHED POTATOES

Dessert

All desserts are freshly made at the Gourmet Galley kitchen
Please select one to be set as a stationary display after dinner is served

A selection of SEASONAL FRUIT PIES

An assortment of COOKIES, BARS and TARTS

FLOURLESS CHOCOLATE CAKE, Raspberry Coulis

TIRAMISU GELATO, Chocolate Wafer Cookie, Crushed Pistachios

Sea Salted Caramel CHOCOLATE MOUSSE

Freshly Brewed Coffee and a Selection of Teas

**\$47-59 per person,
6.35% tax and 22% service charge additional**



***Bar Options**

{Based on 5 hours of bar service}

Full Premium Open Bar: \$23.00 per guest

PREMIUM LIQUOR

Absolut, Tanqueray, Bacardi, Mount Gay, Captain Morgan, Jose Cuervo, Jack Daniels, Jim Beam, Dewar's, Canadian Club, Triple Sec, Sweet and Dry Vermouth

CELLAR ONE WINES

{Your pre-determined choice of varietals}

Belmondo Pinot Grigio, Gato Sauvignon Blanc, Estrella Chardonnay, Charles de Fere Champagne, Jeio Prosecco,

Twisted Cabernet, Jacob's Creek Merlot, Pepperwood Pinot Noir

BEER

{One domestic, one light, one imported}

Cottrell Mystic Bridge IPA, Cottrell Old Yankee Ale, Safe Harbor Golden Ale, City Steam Naughty Nurse Amber Ale, Budweiser, Bud Light, Coors Light, Miller Light, Corona, Goose Island Honker's Ale, Long Trail IPA, Brooklyn Lager, Sam Adam's Lager, Sam Adam's Summer Ale, Harpoon IPA, Blue Moon, Heineken, Stella Artois, Peroni, O'Doules (n/a), Buckler (n/a)

Beer and Wine Open Bar: \$15.00 per guest

CELLAR ONE WINES

{Your pre-determined choice of varietals}

Belmondo Pinot Grigio, Gato Sauvignon Blanc, Estrella Chardonnay, Charles de Fere Champagne, Jeio Prosecco,

Twisted Cabernet, Jacob's Creek Merlot, Pepperwood Pinot Noir

BEER

{One domestic, one light, one imported}

Cottrell Mystic Bridge IPA, Cottrell Old Yankee Ale, Safe Harbor Golden Ale, City Steam Naughty Nurse Amber Ale, Budweiser, Bud Light, Coors Light, Miller Light, Corona, Goose Island Honker's Ale, Long Trail IPA, Brooklyn Lager, Sam Adam's Lager, Sam Adam's Summer Ale, Harpoon IPA, Blue Moon, Heineken, Stella Artois, Peroni, O'Doules (n/a), Buckler (n/a)

Beer and Wine Open Bar with a Signature Drink: \$19.00 per guest

CELLAR ONE WINES

{Your pre-determined choice of varietals}

Belmondo Pinot Grigio, Gato Sauvignon Blanc, Estrella Chardonnay, Charles de Fere Champagne, Jeio Prosecco,

Twisted Cabernet, Jacob's Creek Merlot, Pepperwood Pinot Noir

BEER

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Additional Menu Enhancements

Gourmet Galley's Favorite Passed Hors D'oeuvres

Chilled JUMBO GULF SHRIMP, Limey Cocktail Sauce
Maryland LUMP CRAB CAKES, Chipotle Remoulade
Mini HOT LOBSTER ROLLS, Drawn Butter
PARMESAN GRITS TOAST, BARBEQUE SHRIMP, Scallions
SEARED AHI TUNA on a WONTON CRISP, Wasabi Cream, Pickled Ginger, Soy Drizzle
APRICOT and GORGONZOLA STUFFED MUSHROOMS
BUTTERNUT SQUASH SOUP SHOTS
MACARONI and CHEESE TARTLETS, Served in a CRISP ASIAGO CUP
SWEET POTATO FRENCH FRIES, Lime Salt, Citrus Aioli
Thinly Sliced RARE FILET OF BEEF on CROSTINI, Freshly Grated Horseradish
CHICKEN and LEMONGRASS POTSTICKERS, Ponzu Dipping Sauce
Skewered Jamaican JERK CHICKEN
BROILED FIGS with CHEVRE, Wrapped in PROSCIUTTO
PULLED PORK in a CORN MUFFIN CUP

Gourmet Galley Catering is happy to customize a menu to fit your specific needs and style. Our team of Wedding and Event Specialists is available to discuss options with you. Call us anytime! 860.415.9589.

