



# Stonington Harbor Yacht Club



Sample Rehearsal Dinner Menu  
30-50 Guests

## THE MENU

### PLACED HORS D'OEUVRES

WHEELS and WEDGES of Imported and Domestic CHEESES  
Garnished with seasonal Fresh and Dried Fruits  
TABLE CRACKERS, CRUSTY BREAD, CAYENNE SHORT BREADS

WARM WEATHER CRUDITES  
Interesting Raw and Steamed Summer Vegetables  
SAVORY DIPS

### BUFFET DINNER

13 SPICE RUBBED FLANK STEAK, Chimichurri Sauce  
MESQUITE GRILLED CHICKEN BREASTS, Mango Salsa  
ANCIENT GRAINS, Scallions, Lemon Zest, Feta Crumbles  
GRILLED SUMMER VEGETABLE, Balsamic Drizzle  
SWEET CORN served off the cob with Chili Butter  
LOCAL TOMATO SALAD with Gourmet Galley Basil and Extra Virgin Olive Oil  
TWO DOGS BAKING Artisan Breads from Stonington, Sweet Butter

{Later in the Evening...}

### DESSERT STATION

SHORTCAKES, Bowls of seasonal fruit {blueberries, strawberries, or peaches}  
Whipped Cream and House Biscuits  
Mini Flourless Chocolate Cakes, Macarons in your colors  
Freshly Brewed Illy Coffee and a Selection of Dammann Teas from France

Enhancements  
Add [5] Passed Hors d'Oeuvres  
Add a Raw Bar with Clams, Oysters and Shrimp  
Add a Seated Salad