



NAPLES YACHT CLUB

Banquet Menu



2021-2022



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*Hors d'Oeuvres
& Canapés*

HORS D' OEURVES & CANAPES

Cold

Deviled Eggs, *Fried Jalapeno*

Shrimp Tostada, *Pickled Onion Salsa*

Mexican Shrimp Cocktail, *Smoked Tomato &*

Chipotle Shooter

Corvina Ceviche, *Thai Basil & Coconut Milk*

Pita & Hummus, *Sumac Spiced, Tomato Relish*

Honey Goat Cheese Stuffed Dates

Smoked Salmon Beggars Purse, *Lemon Crème*

Mini Vegetable Quiche

Tortilla Espanola, *Almond Romesco*

Marble Potato & Caviar

Curry Chicken Salad in Rice Paper Cups,

Pickled Grape

Hot

Chive Cream Cheese & Prosciutto Puff Pastry

Crispy Brandade, *Spiced Remoulade*

Cuban Spring Rolls, *Chinese Mustard*

Fontina Arancini, *Tomato Jam*

Chicken & Waffles, *Jim Bean Maple Syrup*

Devils on Horseback, *Grain Mustard*

Falafel, *Mint Yogurt*

Turkish Kibbeh, *Garlic Tahini*

Figs in a Blanket, *Spicy Cream Cheese*

Potato & Chick Pea Samosa, *Black Mint Chutney*

“Fish & Chips”, *Malt Vinegar Aioli*

Lobster Croquet, *Guava Jam*

Foie & Pineapple Empanada

Onion & Potato Perogies, *Honey Grained Mustard*



HORS D' OEURVES & CANAPES

Dessert

Mini Key Lime Pie

Cannoli

Chocolate Brownie, *Salted Caramel Buttercream*

Snickerdoodles

Chocolate Truffles

Coconut Macaroons

Lemon Bars

Pecan Pralines

Almond Florentines

Pistachio Financiers

Raspberry Crumb Bars

This is a...

Text Box





Plated Lunch



PLATED LUNCH

Artisan Salads

Bibb & Brie

*Macerated Berries, French Brie, Citrus Segments,
Blueberry Vinaigrette*

“The Wedge”

Half Iceberg, Bacon Lardon, 5 Minute Egg,

Heirloom Tomato ,Cambozola Bleu

Beef Steak Tomato & Burrata

Aged Balsamic, Watercress, Basil Seeds,

Toasted Pine Nuts

Fork & Knife Cesar

Baby Gem Lettuce, Focaccia Crouton, Shaved

Parmesan, White Anchovy, Sundried Roma Tomato

Scratch Soups

Tomato Bisque

Basil Oil, Mascarpone Cream

Minestrone

Garden Vegetables, Basil & Vegetable Broth

Classic Gazpacho

Pickled Tomato & Cucumber,

Focaccia Crouton. Served Cold.

Carrot & Tahini

Turmeric Scented Carrots, Ginger,

Fired Leeks. Served Cold.

Power Bowls

Quinoa Bowl

Charred Corn, Baby Peppers, Red Onion, Marinated Portobello, Cajun Vinaigrette. Served Warm.

Ancient Grain Bowl

Farro, Pickled Shitake, Roasted Carrot, Marinated Tomato, Preserved Lemon. Served Warm.

Hawaiian Poke Bowl

Diced Tuna, Wakame Salad, Sushi Rice, Macerated Pineapple. Served Cold.

Proteins

Citrus Marinated Chicken Breast

Blood Orange Glazed Salmon

Seared Rare Ahi Tuna

Four U-15 Shrimp (*Garlic & Lemon Glaze*)

Jumbo Lump Crab

Tahini & Sumac Marinated Tofu

Desserts

Lemon Olive Oil Cake with Orange Glaze and White Peach Sorbet

Pineapple Upside-Down Cheesecake

Espresso Panna Cotta with Cocoa Tuile and Brown Butter Madeleine

Chocolate Cream Pie with Vanilla Bean Chantilly and Cherry Compote

Creme Caramel with Fresh berries and Shortbread cookies



Plated Dinner

PLATED DINNER

Appetizers

Seared Tuna & Potato Galette

Lime Scented Potato, Espelette Seasoned Tuna, Frisee & Citrus Segment

Stone Crab & Mango Tian

Compressed Mango, Chili Aioli, Focaccia Tuile

Seared Crab Cake

Corn Salsa, Red Pepper Coulis

Soft Poached Asparagus

Hollandaise, Black Caviar, Shaved Egg

Chilled Lobster Medallion

Passion Fruit Foam, Golden Apples, Watercress

Beet Carpaccio

Frisee, Berry Goat Cheese, Preserved Fennel, Anise Dressing

Beef Empanada

Saffron Aioli, Chimichurri, Garden Greens

Prosciutto e Melon

Compressed Melon, Crisp Arugula, Bagel Crisp, White Saba Vinaigrette

Red Beet Tartar

Golden Beet Gel, Bitter Green, Mango Egg Yolk

Text Box

PLATED DINNER

Salads

Bundle Salad

Blue Cheese Baton, Roasted Apple Gel, Pistachio

Dust, Charred Orange Dressing

Calvados Apples & Roquefort

Mache Greens, Wild Arugula, Apple Vinaigrette

Fig & Brie

Roasted Fig, Red Endive, French Brie,

Champagne Dressing

Romaine Wedge

Charred Greens, Anise & Tomato Gel,

Champagne Grapes, Fennel Vinaigrette

NYC Bleu

Iceberg, Tomato Gremolata,

Blue Cheese Crumble, Bacon Lardon

Champagne Poached Baby Pear

Bibb Lettuce, Preserved Fennel,

Carbazole Blue Cheese, Champagne Vinaigrette

Fork & Knife Cesar

Baby Gem Lettuce, Focaccia Crouton,

Shaved Parmesan, White Anchovy, Sundried

Roma Tomato

Signature Surf & Turf Selections

Crab Tortellini & Coffee Rubbed Tenderloin

Corn Coulis, Rutabaga and Fingerling Hash

Molasses Braised Short Rib & Half Lobster Thermador

Boniatto Mash, Snap Peas & Thumbelina Ragout

U-8 Shrimp & Butter Poached Carved New York Steak

Polenta, Grilled Asparagus, Bearnaise

PLATED DINNER

Entrées

Carved Beef Tenderloin

Mushroom Risotto, Cumin Glazed Carrots, Green Peppercorn Sauce

Heritage Pork Chop

Sweet Potato Mash, Root Vegetable Medley, Chartreuse Demi

Pot-au-Feu

Braised Short Rib, Petite Leeks & Thumbelina Carrot, Potato & Onion Galette

Seared Sea Bass

Ratatouille Gratin, Farro Pilaf, Rutabaga Nage Lemon Verge

Pan Seared U-10 Scallops

3 pcs. Sweet Plantain Mash, Bacon Lardon, Citrus Mojo

Tandoor Lamb Loin

Saffron Scented Cous Cous, Macerated Raisin, Cardamom Scented Carrot Puree, Mint Jus

Chicken Roulade

Truffle Mash, Garden Vegetables, Chicken Demi-Glace

Salmon & Sorrel

Broccoli Puree, Preserved Lemon Risotto, Fried Ricotta Zucchini Flower

Cauliflower Steak

Eggplant Babagounoush, Spiced Green Yogurt

Mushroom “Scallops”

Purple Potato, Baby Corn, Red Pepper Paint

Preserved Lemon Scented Pilaf Stuffed Tomato

Yellow Squash Cream, Roasted Baby Zucchini, Pickled Pearl Onion

PLATED DINNER



Desserts

Bailey's Cheesecake

Oreo crust and crisp chocolate croquant

Hazelnut Mille Feuille

*Vanilla Bean Chantilly, Chocolate Sauce and
Roasted Hazelnuts*

Carrot Cake

*Cream Cheese Icing, Golden Raisin Compote
and Blackberries*

Chocolate Peanut Butter Bombe

Pomegranate and Caramel Sauce

Key Lime Pie

Graham Cracker Crust and Italian Meringue

Angelfood Cake

Blueberry Compote and White Chocolate Crunch

Strawberry Shortcake

*Lemon Chiffon Cake with Fresh Strawberries and
Vanilla Bean Whipped Cream*

Almond and Ruby-Chocolate

Ganache Tart

with Raspberries

Baba au Rhum

Poached Pear and Vanilla Custard

Sacher Torte

*Chocolate sponge cake with Apricot Jam
and Dark Chocolate Ganache*



Buffet Packages

EARLY RISERS



A TASTE OF THE SEA

Cold

Shrimp Cocktail Display

Cognac, Cocktail Sauce, Lemons

Johan Crab

Cognac, Cocktail Sauce, Lemons

Half Lobster

Diablo Cocktail Sauce, Charred Lemons

East & West Coast Oyster

*Two Types Mignonette, Classic & Champagne,
Lemons*

Mexican Cocktail

*Vuelve a La Vida Shrimp, Calamari, Octopus,
Spiced Tomato Sauce*

Corvina Ceviche

*Leche de Tigre, Aji Amarillo, Cilantro,
Cancha Corn, Sweet Potato*

Hot

Seafood Paella Display

*PEI Mussels, Clams, Calamari, Chorizo,
Local Fish, Bomba Rice, Crab Stuffed Piquillo*

Lobster & Shrimp Boil

*Seasoned Corn, Creamer Potato,
Old Bay Stock*

Whole Salt Crusted Grouper

Lemon, Fennel, Citrus Gremolata

Whole Snapper “Caribbean Style”

*Banana Leaf Wrapped, Pineapple,
Pico De Gallo*

Desserts

Sand Dollar Almond Cookies

Peanut Butter Fudge Starfish

Shark Fin Cupcakes

Beach Themed Parfait Glasses

Text Box



Kettle Soups

Smoke House Chili

House Ground Beef, Cheddar Cheese

Smoked Bird Chicken Soup

Roasted Carrots, Roasted Poblano, Corn

Fixins

Traditional NYC Cole Slaw

Poppy Seeds, Honey Dressing

Southern Potato Salad

Pickled Celery, Shaved Egg, Three Mustards

Macaroni Salad

Diced Ham, Peas, House Relish

Watermelon & Garden Mint Salad

Shaved Cucumber, Pickled Grapes

Southern House Salad

Shaved Onion, Marinated Tomato, Cucumber,

Shaved Carrot, Spicy Ranch

TEXT BOX

BBQ EXTRAVAGANZA

Mains

Carolina Mustard Pulled Pork,

Hawaiian Buns

Sweet & Smokey St. Louis Pork Ribs

Smoked Chicken Breast

Tangy Mustard Mop

Low & Slow Beef Sirloin

Baked Beans

Smoked Bacon

Country Baked Mac & Cheese

Sweet Corn Spoon Bread

Carved

Texas Style Beef Brisket

Whole Smoked Chicken

Alabama Sauce

Sweets

Derby Pie

Caramel Chocolate Chunk Rice

Krispie Treats

Dark Chocolate Almond Chewy Bars

Blueberry Pie

Lemon Meringue Pie

Apple Strudel

Chocolate Chip Cookies

Bourbon Pecan Sea Salt Cookies

Mudslide Cookies

Warm Butter Cake

Peanut Butter Brownies

Jelly Roll



A TRIP TO MEXICO

Featuring

Guacamole Station & Taco or Quesadilla Bar

Corn Tortilla Chips, Pico De Gallo, Traditional Guacamole, Queso Fresco, Cilantro Leaves, Charred Pineapple, Pickled Red Onion, Salsa Verde, Salsa Roja

Proteins of Choice: Pibil Pork, Barbacoa Beef, Guajillo

Braised Chicken, Chile Arbol & Garlic Shrimp,
Mushroom & Huitlacoche

Soup

Tortilla Soup,

Queso Fresco, Tortilla Strips, Crema

Caldo De Pollo

Corn, Chipotle & Charred Tomato Chicken Broth, Cilantro

Salad

Charred Romaine

Cotija Cheese, Marinated Tomato, Cilantro Vinaigrette

Mesclun Greens

*Cucumber, Tomato, Queso Oaxaca, Pickled Red Onion, Lime
Vinaigrette*

Agua Chile

Local Fish, Jalapeno Salsa, Cilantro

Vuelve a La Vida

Shrimp, Calamari, Octopus, Spiced Tomato Sauce



A TRIP TO MEXICO

Entrées

Mexican Spiced Rice

Tequila Raisins & Toasted Pepitas

Black Beans & Epazote

Cotija

Chicken Flautas

Crema, Cotija, Cilantro

Grouper Veracruz

Tomato & Green Olive Stew

Braised Beef Enchiladas

Traditional Salsa Roja, Chihuahua Cheese

Mushroom & Corn Enchiladas

Salsa Verde, Chihuahua Cheese

Dessert

Chocoflan

Tres Leches, Coquito Cake

Dulce de Leche Shortbread

Cookies or Cheesecake

Conchas

Mostachon de Fresa

Chocolate Chilli Cake

Text Box





BELLA NOTE

Soup

Italian Wedding Soup

*Vegetarian. Braised Swiss Charred, Fennel,
Cipollini Onion, Hand Crushed Tomato*

Minestrone

*With or without pasta. Garden Vegetables,
Cannellini Bean, Basil & Vegetable Broth*

Salad

Marinated Baby Mozzarella &

Cherry Tomato

Arugula & Gorgonzola

Shaved Onion, Orange Segments,

Toasted Pine Nuts, Orange Vinaigrette

Roasted Artichoke & Italian Olive

Pickled Onion, Bitter Greens

House Made

Pasta

Choice of Pasta:

Penne, Bucatini, Gnocchi,
Macaroni Shell, Casarecce Rigate

Choice of Sauce & Protein:

Pomodoro, Alfredo, Vodka, Basil

Pesto, Ala oglio, Bolognese,

Chicken, Seasonal Vegetable,

Mushroom Ragout, Sausage &

Peppers

Text Box

Entree's

Chicken Picatta

*Lemon Caper Sauce, Roasted Artichoke,
Arugula & Parmigiano*

Barolo Short Rib

Cipollini Onion & Baby Carrot Ragout

Salmon & Braised Tomato

Fregola & Olives

Carving Station

Porchetta

Lemon Gremolata Sauce

Salt Baked Grouper

Calabrese Putanesca Sauce

Peppercorn Marinated Bistecca

*Mushroom Marsala Sauce (Whole or
Half Prime Rib)*

Dessert

Tiramisu

Torta della Nonna

Cannoli

Rainbow Cookies

Chocolate Pistachio Biscotti

Lemon Honey Panna Cotta

Crema Catalana

BELLA NOTE



ALL-AMERICAN

Soup

New England Clam Chowder

Clams, Potato, Celery

Nebraska Bean Soup

Navy Beans, Seasonal Vegetables, Smoked Bacon

New Mexico's Chile Corn Chowder

Roasted Corn, Red Onions, Garlic Oil

Classic Chicken Noodle Soup

Egg Noodles, Roasted Carrots, Shredded Chicken

Salad

NYC Waldorf Salad

Spicy Candied Walnuts, Preserved Apples,

Shaved Celery, Honey Lemon Dressing

Roasted Vegetable Platter

Zucchini, Summer Squash, Roasted Onion,

Hierloom Carrots, Corriander Oil

Classic Cesar

Romaine, Parmesan, Garlic Croutons

Beets & Goat Cheese

Arugula, Shaved Onion, Roasted

California Almonds

ALL-AMERICAN

Entrees & Sides

Cajun Spiced Salmon

Sweet Shrimp & Fennel Salad

Brisket & Shoulder Meat Loaf

Bourbon Tomato Glaze, Warm Bacon Potato

Honey Mustard Chicken Breast

Haircot Verts, Pearl Onion

Sweet Smoked Pork Loin

Roasted Mushroom, Baby Corn

Anson Mills & Smoked Cheddar Grits

Buttermilk Mashed Potato. *Gravy*

TEXT BOX

Carving Station

Whole Prime Rib

Natru Jus, Horseradish Cream

Citrus Roasted Whole Salmon

Honey Sweet Ham

Fruit Chutney

Sweets

Assorted Cookies and Brownies

Chocolate Cake

Rice Krispie Treats

Pecan Pie

Apple Pie

Key Lime Pie

Warm Peach Cobbler

Warm Flourless S'mores Cake





Beverage Packages

FROM THE BAR
