



Del Rey Yacht Club

Special Event Menus and Services



DRINK MENU

BEER

<i>DOMESTIC</i>	<i>\$ 2.50</i>
<i>IMPORTED</i>	<i>\$ 3.50</i>

SPIRITS

<i>WELL</i>	<i>\$5.00</i>
<i>CALL</i>	<i>\$6.00</i>
<i>PREMIUM</i>	<i>\$7.00</i>
<i>SUPER PREMIUM</i>	<i>\$8.00</i>

RED WINE

(BY THE GLASS / BOTTLE)

<i>HOUSE CABERNET</i>	<i>\$6.00 / \$18.00</i>
<i>PREMIUM CABERNET</i>	<i>\$8.00 / \$24.00</i>
<i>HOUSE MERLOT</i>	<i>\$6.00 / \$18.00</i>
<i>HOUSE PINOT NOIR</i>	<i>\$7.00 / \$21.00</i>
<i>HOUSE ZINFINDEL</i>	<i>\$7.00 / \$21.00</i>

WHITE WINE

(BY THE GLASS / BOTTLE)

<i>HOUSE CHARDONNEY</i>	<i>\$6.00 / \$18.00</i>
<i>PREMIUM CHARDONNEY</i>	<i>\$7.00 / \$21.00</i>
<i>HOUSE SAUVIGNON BLANC</i>	<i>\$6.00 / \$18.00</i>
<i>HOUSE WHITE ZINFINDEL</i>	<i>\$5.00 / \$15.00</i>
<i>HOUSE PINOT GRIGIO</i>	<i>\$6.00 / \$18.00</i>

SPARKLING WINE

<i>STANFORD CHAMPAGNE</i>	<i>\$6.00 (SPLIT)</i>
<i>WYCLIFF [CA] N.V.</i>	<i>\$10.00 (BOTTLE)</i>
<i>STANFORD CHAMPAGNE</i>	<i>\$16.00 (BOTTLE)</i>

NON-ALCOHOLIC BEVERAGES

<i>JUICES</i>	<i>\$2.50</i>
<i>SODAS</i>	<i>\$1.50 + 1 REFILL</i>
<i>SAN PELLEGRINO</i>	<i>\$2.50</i>
<i>VARIOUS BLENDED VIRGIN DRINKS</i>	<i>\$3.50</i>

CORKAGE FEE - \$7.00 PER BOTTLE



HORS D'OEUVRES

MINIMUM OF THREE SELECTIONS REQUIRED FOR DINNER PATRONS.
MINIMUM OF FIVE SELECTIONS REQUIRED FOR A CANAPE RECEPTION.
PLEASE SPECIFY STATION OR TRAY PASSED.

BRUSCHETTA-FRESH TOMATO AND BASIL SERVED ON A GARLIC CROSTINI
VEGETABLE SPRING ROLLS WITH SWEET AND SOUR SAUCE
WARM PHYLLO TRIANGLES FILLED WITH SPINACH AND FETA CHEESE
MUSHROOM DUXELLES FILLED VOL-AU-VENT
MINI CHEESE QUESADILLAS

\$4.95 per person

BABY RED POTATOES WITH SOUR CREAM AND CAVIAR
CHINESE CHICKEN WON TONS
SMOKED SALMON ON TOAST POINTS
CHICKEN OR BEEF SATAY WITH PEANUT SAUCE
CRAB STUFFED MUSHROOMS
HERB BREADED ARTICHOKE HEARTS WITH GOAT CHEESE

\$7.95 per person

BABY LAMB CHOPS WITH A ROSEMARY MINT SAUCE
LEMON-GARLIC GRILLED SHRIMP
COCONUT SHRIMP WITH AN ORANGE MARMALADE SAUCE
CARPACCIO AND ARUGULA ON A GARLIC CROSTINI TOPPED WITH PARMESAN
MINI CRAB CAKES WITH ROASTED RED BELL PEPPER RÉMOULADE
CHINESE FIRECRACKER SHRIMP

\$9.95 per person

HORS D'OEUVRES

(STATIONARY ONLY)

VEGETABLE CRUDITES WITH HOMEMADE DIP \$5.95 per person

FRESH FRUIT PLATTER \$5.95 per person

IMPORTED & DOMESTIC CHEESES WITH CRACKERS, BREAD, AND FRUIT \$6.95 per person

HOMEMADE TORTILLA CHIPS WITH GUACAMOLE, SALSA, AND SOUR CREAM \$4.95 per person



BREAKFAST MENU

AMERICAN CONTINENTAL

*ASSORTED CHILLED JUICES - ORANGE, CRANBERRY, PINEAPPLE, AND TOMATO
CROISSANT AND DANISHES,
SEASONAL FRESH FRUIT,
FRESHLEY BREWED REGULAR AND DECAF COFFEE, AND ASSORTED TEAS*

\$14.95 per person

EXECUTIVE CONTINENTAL

*ASSORTED CHILLED JUICES - ORANGE, CRANBERRY, PINEAPPLE, AND TOMATO
CROISSANTS, DANISHES, AND SCONES,
SEASONAL FRESH FRUIT,
LOX AND BAGELS,
FRESHLEY BREWED REGULAR AND DECAF COFFEE, AND ASSORTED TEAS*

\$18.95 per person

BREAKFAST BUFFET

(25 PERSON MINIMUM)

*ASSORTED CHILLED JUICES - ORANGE, CRANBERRY, PINEAPPLE AND TOMATO
SCRAMBLED EGGS
THICK-CUT BACON AND SMOKED SAUSAGE
COTTAGE POTATOES WITH HERBED BUTTER
SEASONAL FRESH FRUIT
LOX AND BAGELS,
FRESHLEY BREWED REGULAR AND DECAF COFFEE, AND ASSORTED TEAS*

\$21.95 per person

BRUNCH BUFFET

(75 PERSON MINIMUM)

*THICK-CUT BACON AND SMOKED SAUSAGE
COTTAGE POTATOES WITH HERB BUTTER
SCRAMBLED EGGS
FRENCH TOAST
PANCAKES
CHEESE BLINTZ
SEASONAL FRESH FRUIT PLATTER
CROISSANTS, DANISHES, AND SCONES,
LOX AND BAGELS
PLATTER COMPOSED SALADS:
CHICKEN WALDORF, MARINATED BEET, CEASAR, CHINESE CHICKEN*

\$39.95 per person

CHEF ATTENDED STATIONS

BELGIAN WAFFLE STATION - ADD \$4.95 PER PERSON

*OMELETTE STATION WITH ONIONS, MUSHROOMS,
ASSORTED CHEESES, HAM, AND TOMATOES - ADD \$6.95 PER PERSON*

CARVING STATION WITH YOUR CHOICE OF ROAST BEEF, TURKEY, OR HAM - ADD \$8.95 PER PERSON



LUNCHEON MENU

SALADS

(PRICE INCLUSIVE OF DESSERT AND BEVERAGE BAR)

CLASSIC CHICKEN CAESAR SALAD

CHINESE CHICKEN SALAD WITH AN ORIENTAL DRESSING

SOUTHWESTERN GRILLED SALMON "COBB" SALAD

*GRILLED 3-OZ PORTION OF LINE CAUGHT ATLANTIC SALMON ON TOP OF A COBB STYLE SALAD
WITH GRILLED CORN, BLACK BEANS, AVACADO, PEPPERJACK, AND DICED TOMOTO*

SALAD NICOISE

GRILLED TUNA, GREEN BEANS, NICOISE OLIVES, POTATOES, HARD BOILED EGGS. AND ROMA TOMATOES

\$27.95 per person

DELI BUFFET

COLD CUT PLATTER WITH ASSORTED CHEESES, LETTUCE, TOMATO AND PICKLE

SEASONAL FRESH FRUIT

POTATO SALAD AND COLESLAW

ASSORTMENT OF GOURMET SLICED BREADS

ASSORTED COOKIE PLATTER

BEVERAGE BAR

\$27.95 per person

ADD SOUP TO YOUR LUNCHEON!

(CHOICE OF ONE)

MATZO BALL SOUP, TOMATO BASIL

\$5.95 per person

BREAK MENU

MID DAY SNACKS

ASSORTED COOKIE PLATTER

\$5.95 per person

POPCORN

ASSORTED NUTS

CHIPS AND DIP

\$4.95 per person

BEVERAGE BAR

*ASSORTED SOFT DRINKS, JUICES, BOTTLED WATER,
COFFEE - REGULAR AND DECAF, AND ASSORTED TEAS*

\$5.95 per person



DINNER MENU

(THREE COURSE MEAL - PRICE INCLUSIVE OF SALAD, ENTREÉ, AND DESSERT)

SALADS

(CHOICE OF ONE)

*TRADITIONAL HOUSE SALAD
FRESH GREENS WITH TOMATO AND ONION*

*TRADITIONAL CAESAR SALAD
ROMAINE LETTUCE WITH CREAMY CAESAR DRESSING, SHAVED PARMESAN AND BAKED CROUTONS*

*ROASTED PEAR SALAD
ROASTED PEAR & CANDIED WALNUTS WITH CRUMBLED GORGONZOLA ON A BED OF SPRING GREENS*

ENTREÉS

*PENNE WITH BOLOGNESE OR MARINARA
SERVED WITH GRILLED VEGETABLES AND GARLIC BREAD*

*PASTA PRIMOVERA
FRESH VEGETABLES SERVED WITH LINGUINE AND TOSSED IN A GARLIC WHITE WINE SAUCE*

\$32.95 per person

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*ROASTED CHICKEN HALF WITH HERBS
SERVED WITH GRILLED VEGETABLES AND RICE PILAF*

*CHICKEN PICATA WITH A LEMON CAPER VEAL SAUCE
SERVED WITH GRILLED VEGETABLES AND MASHED POTATOES*

\$36.95 per person

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*CEDAR PLANK SALMON WITH A WHOLE GRAIN HONEY MUSTARD SAUCE
SERVED WITH GRILLED VEGETABLES AND MASHED POTATOES*

*LEMON SOLE
SERVED WITH GRILLED VEGETABLES AND SAUCE BURRE BLANC*

\$39.95 per person

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*GRILLED NY STEAK AU POIVRE
SERVED WITH GRILLED VEGETABLES AND ROASTED RED BABY POTATOES*

*PRIME RIB
SERVED MEDIUM RARE WITH GRILLED VEGETABLES, AU JUS, MASHED POTATOES, AND CREAMED HORSERADISH*

*FILET MIGNON
SERVED WITH GRILLED VEGETABLES AND ROASTED RED POTATOES*

\$49.95 per person

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*SURF & TURF
GRILLED NY STEAK WITH A BORDEAUX SAUCE AND GARLIC SHRIMP SCAMPI
SERVED WITH GRILLED VEGETABLE, AND GARLIC MASHED POTATOES*

\$54.95 per person



DESSERTS

INCLUDED WITH ENTREÉS

(CHOICE OF ONE)

CUT AND SERVE YOUR CELEBRATION CAKE WITH ICE CREAM

LEMON MERINGUE PIE

*FRESH MEYER LEMON CURD FILLING IN A FLAKY CRUST,
TOPPED WITH A LIGHT VANILLA MERINGUE AND SERVED WITH A STRAWBERRY COULIS*

CHEESECAKE

TRADITIONAL DENSE NEW YORK STYLE CHEESE CAKE SERVED WITH A BLUEBERRY COMPOTE

COOKIE PLATTER

AN ASSORTMENT OF FRESH BAKED COOKIES

APPLE COBBLER A LA MODE

*CINNAMON BRAISED GRANNY SMITH APPLES TOPPED WITH A CRUNCHY BUTTER PASTRY CRUST
AND FINISHED WITH A TAHITIAN VANILLA BEAN ICE CREAM TOPPING*

ICE CREAM OR SORBET

*A SELECTION OF CHOCOLATE, STRAWBERRY, AND VANILLA ICE CREAM
OR MANGO, LEMON, AND RASPBERRY SORBET*

ADDITIONAL

CREME BRULÉE

TRADITIONAL RECIPE FROM MAXIM'S IN PARIS CREATES THIS SIMPLE YET ELEGANT FRENCH CLASSIC

CAGED CHOCOLATE MOUSSE CAKE

*BITTERSWEET BAKED CHOCOLATE CAKE TOPPED WITH A DARK CHOCOLATE MOUSSE
ENCASED IN A HARD CHOCOLATE CAGE AND FILLED WITH FRESH MIXED BERRIES*

TIRAMISU

A LIGHT MASCARPONE MOUSSE LAYERED BETWEEN ESPRESSO SOAKED LADY FINGERS

PINEAPPLE TARTE TATIN

*CARMALIZED SWEET HAWAIIAN PINEAPPLE BAKED WITH A FLAKY PASTRY TOP
AND SERVED WITH RUM RAISIN ICE CREAM AND A CARAMEL SAUCE*

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY COULIS

ULTRA DECADENT DARK CHOCOLATE CAKE SERVED WITH RANSPBERRY COULIS

CAPPUCCINO BRULÉE

*BAKED ESPRESSO CUSTARD TOPPED WITH A VANILLA DIPLOMAT CREAM
SERVED IN A COFFE CUP WITH A BISCOTTI COOKIE*

\$6.95 per person

WE DO NOT SUPPLY EVENT OR CELEBRATION CAKES.