

Palm Cove Yacht Club Commodore's Ball Menu

Passed Hors D'oeuvres – Upon arrival

Coconut Chicken w/a Orange Marmalade Dipping Sauce

Stuffed Mushrooms w/Sausage and Mascarpone

Garlic and Herb Bruschetta

Sweet & Sour Meatballs on a Pretzel

Ahi Tuna on a Wonton w/Soy Wasabi Sauce

Mini Crab Cakes w/Sweet Chili Dipping Sauce

Spanakopita in Phyllo Tarts

Seafood Display/Carved Anchor

A Fresh Selection of Clams, Oysters and Jumbo Shrimp with sauces

Artisan Cheese Display

Chef's Fine Selection of Gourmet Cheese, Strawberries & Grapes

w/Crostini and Artisan Crackers

Salad

(Pre-set on table w/Artisan Rolls)

Mesclun Salad with Cucumber, Shredded Carrot, Shaved Red Onion, and Tomato

Balsamic or Blue Cheese Dressing

Dinner Presentation – Buffet Line of Stations

Pasta Station

Penne or Bowtie: Garlic Basil Marinara or Alfredo

Add Ins:

Peas, Mushrooms, Scallions, Bacon, Chopped Garlic, Pecorino Romano, Crushed Red

Pepper

Carving Station

Roasted Beef Tenderloin w/Horseradish Sauce, Natural Au Jus, and Demi-Glace'

Chicken Francaise

Sides

Garlic Mashed Potatoes, Roasted Root Vegetables

Brussel Sprouts, Cauliflower, Golden Beets and Organic Tri-Colored Carrots

Massaged with Olive Oil

Sweet Spot/ Coffee Station

Lemon Coconut Bars, Cream Puffs, Chocolate Eclairs, Gourmet Chocolate Chunk

Cookies, Mini Chessecakes