



THE CORINTHIAN YACHT CLUB
OF PHILADELPHIA

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BANQUET DINNER MENU

Three Courses plated with Dinner Rolls, Coffee, Tea, Decaf and Iced Tea

APPETIZER, SOUP or SALAD

Please select one item for your First Course

Jumbo Shrimp Cocktail
Corinthian Crab Cake
Lobster Corn Bisque
Butternut Squash
Roasted Tomato and Basil Soup
Cream of Mushroom Soup
Sliced Fresh Fruit Salad
Classic Caesar
Goat Cheese Salad over Mixed Greens with Walnuts
Arugula Salad with Apples, Maytag Bleu & Hazelnut Vinaigrette
Spinach Salad with Goat Cheese, Toasted Almonds & White Balsamic Vinaigrette
Mixed Greens with Sun Dried Cranberries, Glazed Walnuts & Buttermilk Dressing
Sliced Jersey Tomatoes & Fresh Mozzarella with Balsamic Reduction (SEASONAL)

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### **ENTREE**

***-Please select one -***

*If you wish to offer choices to your guests,  
we must have an exact count in advance of each selection with a maximum of 3 choices.*

#### **MEAT – All Choices**

Roast Prime Rib of Beef with Au Jus (min. 18 people)  
NY Strip Steak with Shallot Demi Glace  
Filet Mignon with Bleu Cheese Demi Glace (MKT PRICE)  
Individual Beef Wellington  
10 oz. Veal Chop with Wild Mushroom Demi (MKT PRICE)  
Double Frenched Lamb Chops with Rosemary Demi Glaze

#### **POULTRY and PORK– All Choices**

Boneless Breast of Chicken with one of the following sauces:  
Francaise, Marsala, Picatta, or Sundried Tomato  
Chicken Wellington - Chicken Cordon Blue  
Corinthian Chicken with Prosciutto, Spinach, & Ricotta Cheese  
Half Cornish Hen Stuffed with Wild Rice

Half Roasted Duck with a Lingonberry Orange Marmalade Glaze  
Slow Roasted Pork Loin with Caramel Apple Demi

**SEAFOOD – All Choices**

Orange Asian Glazed Salmon  
Grilled Halibut with Lemon Caper Sauce (MKT PRICE)  
Broiled Flounder Stuffed with Crab Imperial  
Seared Tuna with Seaweed Salad  
Shrimp Scampi  
Orange Roughy with a Pink Champagne Sauce  
Baked Tilapia with Caribbean Salsa  
Grilled Mahi – Mahi with Roasted Red Pepper Sauce  
Jumbo Lump Crab Cakes with Old Bay Remoulade

**PASTA – All Choices**

Mediterranean Farfalle and Vegetables  
Rigatoni Bolognese - Baked Manicotti  
Lobster, Macaroni and Cheese  
Penne Pasta with choice Sauces

**OTHER SELECTIONS**

Vegetarian Plate – Fresh Napoleon  
Veal Oscar – Crabmeat, Asparagus, & Hollandaise  
Surf & Turf – 6oz. Filet & Three (3) Shrimp Scampi

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DESSERT

Please select one

Tiramisu – Carrot Cake – Chocolate Truffle Cake
Apple Cobbler – Pineapple Upside Down Cake
NY Cheesecake
Choice of Ice Cream or Sorbet and a Cookie

Coffee, Tea, Decaf and Iced Tea

PRICES and ITEMS SUBJECT TO CHANGE