# iil <br> THE CORINTHIAN YACHT CLUB <br> OF PHILADELPHIA <br> 610-521-4705 <br> Fax-610-521-6037 <br> generalmanager@cycop.com 

DINNER BUFFET
Available for parties of 30 guests or more
Includes: Three Salads, One Carved Roast, Two choices from Poultry, Seafood or Pasta Selections, Chef's Choice of Fresh Vegetables and Starches, and a Viennese Dessert Table of Assorted Sweets

## SALADS ~ Please select three ${ }^{\text {~ }}$

House Blended Lettuces, assorted dressings
Asian Noodle Salad Sesame Vinaigrette
Caesar Salad
Cherry Tomatoes and Mozzarella Balls, White Balsamic Vinaigrette
Yukon Gold Potato, Caper and Caramelized Shallot Salad
Fresh Seasonal Diced Fruit Salad with Honey Ginger Dressing
Grilled Seasonal Vegetables, Balsamic Vinaigrette
Spinach, Almonds, Feta Cheese with Buttermilk Dressing
Broccoli, Sundried Cranberries \& Walnut
Couscous Salad with Fresh Mint \& Sundried Cranberries

## CARVED ROASTS ~ Please select one ~ Flank Steak with Horseradish

Sauce
Roast Turkey with Pan Gravy
Roast Top Round of Beef au Jus or Roast Prime Rib of Beef (50+ Guests)
Beef Wellington
Slow Roasted Pork Loin with Honey Mustard Glace
Coca-Cola Glazed Ham

## POULTRY, FISH, PASTA ~ Please select two ~

 POULTRYBoneless Breast of Chicken with one of the following sauces:
Francaise, Marsala, Parmesan, Picatta, Saltimbocca, Sundried Tomato, or Orange VIN Blanc

## SEAFOOD

Scotch Honey Glazed Salmon Fillet - Baked Tilapia with Caribbean SalsaOrange Roughy with Vanilla Citrus VIN Blanc- Halibut - Talpia - Stuffed Flounder

PASTA
Mediterranean Farfalle and Vegetables
Rigatoni Bolognese
Baked Manicotti with Truffles
Penne Vodka

## DESSERT BUFFET TABLE

Assorted Cakes, Cookies, Brownies, Ice Cream bar - Options will be presented to you -Items can be substituted, just let us know and we will work with you!

