



San Diego Yacht Club

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CATERING INFORMATION

San Diego Yacht Club
1011 Anchorage Lane
San Diego, Ca 92106
(619) 221 – 8400

Latitude 32°43'05" North Longitude 117°13'43" West

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San Diego Yacht Club
General Information

Director of Catering

Amy Snyder
(619) 758 – 6312 Direct
amy@sdyc.org

Assistant/Catering Coordinator

Alyssa Freeman
(619) 758 – 6311 Direct
alyssa@sdyc.org

Club Hours

Breakfast

Tuesday – Friday	7:30am – 10:00am
Saturdays/Sundays	7:30am – 10:30am
Holidays	7:30am – 11:00am

Lunch

Tuesday – Sunday	11:30am – 2:00pm
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Dinner

Tuesday – Saturday	5:30pm – 9:00pm
Sunday	5:00pm – 8:00pm

Breakfast, Lunch and Dinner is Limited on Mondays, Please contact Catering Office for further information.

Member Sponsored Events

All private parties and functions hosted at the club must be member sponsored. A member of San Diego Yacht Club or a reciprocal club may sponsor an event. All charges for the event will be billed through the member account.

Deposit & Payments

A deposit of \$1,000.00 is required for all events estimated over \$3,000.00 and events scheduled in the month of December in order to confirm your reservations at SDYC. Weddings require a \$1,500.00 deposit. The deposit is applied toward the remaining balance of your event. Deposits are non-refundable.

Cancellation Policy

All cancellations must be received in writing. A minimum of six weeks notice is required for all cancellations. Cancellations received less than six weeks prior to the event will be charged 25% of estimated event charges and or will forfeit the collected deposit. Cancellations made within 72 hours of scheduled event will be charged for event in full.

Outside Catering

All food and beverage items must be purchased from SDYC. Members and Non-Member guests can not bring food or beverage into the Club, with the exception of a cake and approved bottles of wine. Please note there is a corkage fee of \$12.50++ per 750ml bottle of wine and a cake cutting fee of \$2.00++ per guest applied to final bill. For events in the Pavilion, See Pavilion Policies

Service Charge & Sales Tax

Applicable service charges and California state sales tax will be added to all food and beverage charges on the final event bill. The service charge is subject to state sales tax, as stipulated by the California State Board of Equalization Number 1603.

All Food and Beverage items are Subject to Service Charge & California State Sales Tax
Prices Subject to Change, Prices Guaranteed Thirty (30) Days Prior to the Event Date

Food & Beverage Minimums

To reserve private rooms, a Food & Beverage minimum is applied. Cash Bars are not applicable towards Food and Beverage Minimums

	Breakfast	Lunch	Dinner
Spinnaker Room	\$250.00++	\$400.00++	\$1,000.00++
La Playa Room	\$100.00++	\$200.00++	\$600.00++
Staff Commodore's	\$500.00++	\$800.00++	\$1,800.00++
Board Room	\$100.00++	\$150.00++	\$400.00++
Dockside Room	\$50.00++	Room Rental, Food & Beverage offered in Main Club House	
Frost Room	\$500.00++	\$800.00++	\$1,800.00++
Jessop Classroom(s)	\$250.00 Room Rental		
Classroom 1	\$100.00 Room Rental		
Classroom 2	\$100.00 Room Rental		
	(Jessop's Classroom divides into Classroom 1 & 2, divided by an air wall, noise will travel)		

For the Club Room, Members & Member Guests must have Board of Directors Approval

Club Room	\$1,500.00++	\$4,500.00++	\$6,500.00++ (Tuesday – Thursday)
			\$8,500.00++ (Friday – Monday)

If the food and beverage minimum is not met, an additional charge will be assessed for the difference

Due to Health Regulations, Liquor Ordinance and Liability Insurance, No food or Beverage may be taken from the Club at the conclusion of an event.

Multiple Entrées

SDYC is pleased to accommodate a multiple entrée menu under the following stipulations:

- Limited to a choice of (2) two entrées, the higher priced will prevail for both entrees
- Guarantee of attendance with the entrée breakdown is required (3) three business days in advance
- Entrée identification is required at the table, i.e. marked place card, colored entrée ticket

Final Guarantee

The final guest guarantee for attendance is due to the catering office (3) days business days in advance. This number will be considered the definite number for final billing. If the actual number of guests in attendance is greater than the final guests guarantee, you will be charged accordingly.

Additional Services

Linens:

SDYC provides complimentary linen in any combination of Red White & Blue. We welcome the opportunity to assist with the rental of specialty linens for your event at an additional cost. The catering office is happy to provide this information and pricing. For all Weddings and Auctions a \$5.00 linen fee will be charged per table.

Audio Visual Equipment:

SDYC is pleased to provide audio/visual equipment upon request, additional fees may apply. Advanced notice is required to meet event needs.

Podium & Microphone	Complimentary		
Lavaliere Microphone	\$75.00	Computer Monitor	\$100.00
LCD Projector & Screen	\$100.00	Tri Pod Screen	\$15.00
White Board	\$15.00	Flip Chart & Markers	\$25.00

Additional equipment available; contact the catering office for detailed pricing.

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Music, Flowers and Decorations:

SDYC does not provide music, flowers or decorations for events. Please see our list of recommended professionals in the industry who are familiar with our Club and offer quality service. Due to local noise ordinances, all outdoor music must conclude by 10:00pm (Sunday – Thursday) and 11:00pm (Friday – Saturday). Regardless of the time of day, the member/member guests may be required to lower music volumes, in the event of noise complaints from members utilizing their Club. Contracted professionals and vendors must contact the catering office to communicate set up times and any specific requirements. Restrictions may apply. Events in the Main Dining Room will have limited access time for set up purposes, due to Member Dining, be sure and communicate this with professionals in advance.

Parking

Parking is for our Members First. Members Only will apply, every Wednesday night in the summer months, all day Saturday and Sundays, Holidays and special member events. Parking on-property at the San Diego Yacht Club is not guaranteed for guests. Parking availability will be determined by Security the day of the event. An alphabetical guest list is required for entrance into the Club. Please provide to Catering Office in advance.

Directions



By Water:

As you arrive to San Diego, turn in at buoys 5/6 and follow channel until buoys 14/15. At this point, stay to the left and follow the channel that leads toward the San Diego Harbor Police offices and where the U.S. Customs does their check-ins. Once past the Harbor Police, stay to your right and follow the channel almost to the end (you will see the Chevron/Pearson fuel docks). San Diego Yacht Club is on the left. Our guest dock is located between D and E docks. Please check in at the front desk upon your arrival.

From the airport or downtown:

Take Harbor Drive toward Point Loma

Turn left on Rosecrans (signal). Go a few blocks to Talbot Street (signal).

Make a left turn and go to Anchorage Lane--we take up the entire block, you can't miss us!

From Interstate 5 South or 8 West:

Exit at Rosecrans Street exit. Follow Rosecrans Street until you reach Talbot Street (3½ miles, to Third Street past Shelter Island Drive). Turn left and go to Anchorage Lane--we take up the entire block, you can't miss us!

From Interstate 5 North:

Exit at Hawthorne (airport exit). Follow to Harbor Drive toward Pt. Loma. Turn left on Rosecrans Street (signal). Go a few blocks to Talbot Street (signal). Make a left turn and go to Anchorage Lane--we take up the entire block, you can't miss us!

San Diego Yacht Club
BREAKFAST BUFFET

Club Continental Buffet \$7.25

“Warm from the Oven” Muffins, Assorted Danish & Croissants with Butter & Preserves
 House Made Granola & Yogurt
 Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee & Herbal Tea
Add Fresh Seasonal Sliced Fruit Display \$4.00

Classic SDYC Buffet \$15.00

(Minimum of 25 guests)

“Warm from the Oven” Muffins, Assorted Danish & Croissants with Butter & Preserves
 House Made Granola, Yogurt, Fresh Seasonal Fruit & Berries
 Scrambled Eggs
 Hickory Smoked Bacon, Maple Sausage Links & Hash Brown Potatoes
 Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee & Herbal Tea

Regatta Breakfast Buffet \$12.00

(Minimum of 25 guests)

Warm Croissants with Butter & Preserves
 Scrambled Eggs
 Hickory Smoked Bacon & Hash Brown Potatoes
 Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee & Herbal Tea

Commodore’s Breakfast Buffet \$19.00

(Minimum of 25 guests)

“Warm from the Oven” Muffins, Assorted Danish & Croissants with Butter & Preserves
 House Made Granola, Yogurt, Fresh Seasonal Fruit & Berries
 Steel Cut Oatmeal, Brown Sugar & Raisins
 Eggs Benedict, Hollandaise Sauce
 Cheese Blintzes & Fresh Berries
 Smoked Salmon Display
 Capers, Hard Cooked Eggs, Chopped Red Onion, Tomato, Cream Cheese & Mini Bagels
 Texas French Toast, Warm Maple Syrup
 Hickory Smoked Bacon, Maple Sausage Links & Hash Brown Potatoes
 Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee & Herbal Tea

PLATED BREAKFAST ENTREE

(All Entrees Include Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee & Herbal Tea)

Scrambled Eggs \$9.00

Hickory Smoked Bacon, Hash Brown Potatoes

Texas French Toast \$10.00

Fresh Strawberries, Warm Maple Syrup & Hickory Smoked Bacon

Eggs Benedict, Hollandaise \$10.00

Canadian Bacon, Hash Brown Potatoes

Lox & Bagel \$12.00

Cream Cheese, Red Onion & Tomato

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San Diego Yacht Club
BRUNCH BUFFET

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SDYC Specialty Holiday Champagne Brunch \$TBA

(Available only on Designated Specialty Holiday Sundays in Private Rooms)

Member & Guests may participate in Main Dining Room Specialty Brunches
Chef's Selection of a Variety of Breakfast & Lunch Items

Omelet Station & Attended Carvings

SDYC Unlimited Champagne

Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee & Herbal Tea

Burgee Brunch \$35.00

(Minimum of 25 guests)

“Warm from the Oven” Muffins, Assorted Danish & Croissants with Butter & Preserves
Fresh Seasonal Fruit & Berries

Smoked Salmon Display

Capers, Hard Cooked Eggs, Red Onion, Tomato, Cream Cheese & Mini Bagels
Hickory Smoked Bacon & Maple Sausage Links

SDYC House Salad

Mixed Greens, Tomatoes, Cucumber, Shredded Carrot & Red Cabbage
Buttermilk Ranch Dressing & Balsamic Vinaigrette
Tomato, Chick Pea & Cucumber Salad in Garlic Herb Vinaigrette
Marinated Crimini Mushroom

Please Select Three Entrees:

French Toast, Warm Maple Syrup

Eggs Benedict, Hollandaise Sauce

Herbed Scrambled Eggs

Grilled Breast of Chicken, Boursin Cream Sauce

Grilled Breast of Chicken, Marsala Mushroom Sauce

Pesto Marinated Seared Chicken Breast, Asiago Cream Sauce

Vegetable Stuffed Flounder, Roasted Red Pepper Coulis

Island Spice Grilled Mahi Mahi, Mango Salsa

Pan Roasted Arctic Char, White Wine Lemon Sauce

Garlic & Rosemary Roasted Sliced Pork Loin, with Pork Jus

Sliced Roasted Beef Top Round, Sweet Onion Brown Sauce

Beef Tenderloin Medallions, Classic Bordelaise Sauce

Add Pasta Station \$12.00

Add Omelet Station \$8.00

Add Attended Carving Station, Price Vary with Selection

Oven Roasted Red Potatoes & Seasonal Vegetables

Carrot Cake, Cream Cheese Frosting

Baked Dutch Apple Crumb Pie, New York Cheese Cake

Double Fudge Chocolate Brownies

Assorted Petite Cookies

SDYC Unlimited Champagne

Orange Juice, Cranberry Juice, Coffee, Decaffeinated Coffee & Herbal Tea

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San Diego Yacht Club
PLATED LUNCH ENTRÉE

(All Entrees Include Warm Dinner Rolls, Iced Tea, Coffee, Decaffeinated Coffee & Tea Service)

Chicken Caesar Salad \$14.00

Add Shrimp \$2.00

Herb Grilled & Sliced Breast of Chicken, Hearts of Romaine
 House Made Garlic Croutons & Fresh Shaved Parmesan Cheese

Mandarin Chicken Salad \$14.00

Napa Cabbage, Green Onions, Red Bell Pepper, Orange Segments, Wonton Strips, Peanuts
 Shitake Mushrooms & Spicy Thai Peanut Dressing

Point Loma Steak Salad \$18.00

Grilled 6 oz New York Strip, Crisp Romaine, Dried Peaches, Roasted Tomato, Green Beans, Red Onion,
 Crumbled Blue Cheese with Balsamic Ranch Dressing

The Scoop \$14.00

Chicken Salad, Mixed Green
 Tomato, Cucumber and Fresh Fruit
 Balsamic Vinaigrette

Grilled Shrimp Skewer Salad \$17.00

Watercress, Grape Tomatoes, Gorgonzola, Macadamia Nuts & Olives
 Pomegranate Vinaigrette

Salad Sampler \$16.00

Mixed Greens, Delicate Bay Shrimp Salad, Chicken Salad & Tuna Salad
 Tomatoes & English Cucumbers with House Made Poppy Seed Dressing

Traditional Cobb Salad \$11.00

Romaine Lettuce, Tomato, Avocado, Hard Boiled Egg, Bacon, Roast Turkey,
 Swiss & Bleu Cheese Crumbles, Champagne Dressing

Crab Louis Salad \$19.00

House-Poached Shrimp & King Crab
 Iceberg Lettuce, Hard Boiled Egg, Cucumber & Tomato

Grilled Salmon Salad \$17.00

Grilled Salmon, Romaine Hearts, Pears, Smoked Gouda, Char-Grilled Red Onions
 Caramelized Pecans & Balsamic Apple Dressing

Goat Cheese, Vegetable Tart & House Salad \$14.00

SDYC Club Salad, Balsamic Vinaigrette

House Made Quiche & Spinach Salad \$14.00

Spinach, Mushrooms, Gruyere Cheese Quiche
 Spinach Salad with Tomato & Cucumber tossed in Raspberry Vinaigrette

Pesto Marinated Seared Breast of Chicken over Penne Pasta \$19.00

Roma Tomatoes, Black Olives, Onions, Crumbled Feta Cheese & Basil Pesto Sauce

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San Diego Yacht Club

Pecan Crusted Breast of Chicken \$18.00

Red Bliss Potatoes, Seasonal Vegetables, Cinnamon Peach Glaze

Sautéed Breast of Chicken Francaise & Garlic Seared Shrimp \$19.00

Whipped Potatoes, Steamed Broccoli & Carrots, Chive Butter Sauce

Pan Seared Mahi Mahi \$19.00

Wild Rice Pilaf, Seasonal Vegetable, Vera Cruz Sauce

Sesame & Ginger Marinated Seared Ahi Tuna \$19.00

(Tuna will be served medium rare unless other wise specified in advance)

Over Chili Stir Fried Vegetable Julienne & Sticky Jasmine Rice

Oriental Ginger Dressing

Braised Beef Tenderloin Tips \$18.00

Herbed Fettuccini, Steamed Broccoli Florets, Wild Mushroom & Merlot Sauce

Croissant Club Sandwich \$14.00

Roast Turkey Breast, Smoked Ham, Swiss & Cheddar Cheese

Apple Smoked Bacon, Lettuce & Tomato,

Creamy Pesto Pasta Salad

Surfing Chef's Chicken Wrap \$14.00

Grilled Chicken Breast, Romaine, Tomato, Avocado, Red Onion, Cilantro,
Red Chili Tortilla Strips & Cayenne Ranch Dressing Wrapped in a Spinach Tortilla

Vegetarian

Penne Primavera \$14.00

Vegetable Medley, Pesto Sauce & Goat Cheese

Grilled Vegetable Stack \$16.00

Layered Gold Bar Squash, Zucchini, Eggplant & Portobello Mushroom

Fresh Mozzarella & Marinara Sauce

Vegetarian Risotto \$14.00

Butternut Squash Risotto, Grilled Vegetables & Fresh Chevre

Caprese Sandwich \$11.00

Fresh Mozzarella, Tomato, Pesto Mayonnaise, On Herb Focaccia

San Diego Yacht Club
LUNCH BUFFET

(Minimum of 25 guests)

Taco or Tostada Buffet \$18.00

Fajita Chicken Strips & Seasoned Ground Beef
 Shredded Lettuce, Tomatoes, Mexican Blend of Cheeses & Scallions
 Sour Cream, Spicy Carrots
 Guacamole, Tortilla Chips & Fresh Salsa
 Tortilla Shells, Taco Shells
 Spanish Rice & Refried Beans
 Mexican Flan & Churros
 Coffee, Decaffeinated Coffee & Herbal Tea

Substitute Carne Asada \$3.00

Add Shrimp \$3.00

Deli Counter \$18.00

SDYC Club Mixed Greens Salad & Dressings, Cole Slaw & Potato Salad
 Assorted Sliced Bread & Sandwich Rolls
 Sliced Oven Roasted Turkey Breast, Baked Ham, Peppered Roast Beef, & Dry Salami,
 Cheddar, Swiss, Provolone, & Jack Cheese
 Romaine Lettuce, Bean Sprouts, Sliced Onions, Sliced Tomatoes, Sliced Cucumbers,
 Olives, Pepperoncini & Dill Pickle Spears
 Mayonnaise & Dijon Mustard
 Fresh Seasonal Fruit & Berries
 Double Fudge Brownies & Lemon Bars
 Coffee, Decaffeinated Coffee & Herbal Tea

Soup & Salad Bar \$18.00

SDYC Club New England Clam Chowder & Soup du Jour
 Bay Shrimp, Tuna & Chicken Salad.
 Mixed Greens, Baby Spinach, Hearts of Romaine, Shredded Cheddar Cheese, Bleu Cheese Crumbles,
 Carrots, Sliced Cucumber, Diced Tomatoes, Sliced Mushrooms, Artichoke Hearts,
 Olives, Chopped Hard Cooked Eggs, Broccoli, & Hearts of Palm
 Trio of Dressings
 Warm Dinner Rolls & Butter
 Fresh Seasonal Fruit & Berries with Assorted Cookies
 Coffee, Decaffeinated Coffee & Herbal Tea

Anchorage Lane \$22.00

SDYC House Salad
 Mixed Greens, Tomatoes, Cucumber, Shredded Carrot & Red Cabbage
 Vegetable & Penne Pesto Pasta Salad
 Tomato, Chick Pea & Cucumber Salad, Garlic Herb Vinaigrette
 Warm Dinner Rolls & Butter
 Chicken Picatta, White Wine, Lemon & Caper Sauce
 Beef Tenderloin Tips, Wild Mushroom Bordelaise
 Herbed Roasted Potatoes & Seasonal Vegetables
 Fresh Seasonal Fruit & Berries
 Triple Chocolate Torte Cake, New York Cheese Cake Bars
 Coffee, Decaffeinated Coffee & Herbal Tea

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San Diego Yacht Club
THE CLASSIC BUILD YOUR OWN LUNCH BUFFET \$23.00

(Minimum of 25 guests)

SOUPS & SALADS

(Choice of Three (3) of the following)

Chef's Soup Du Jour
 New England Clam Chowder
 SDYC House Salad
 Mixed Greens, Tomatoes, Cucumber, Shredded Carrot & Red Cabbage
 Tomato, Mozzarella, Basil Salad, Extra Virgin Olive Oil & Balsamic
 Greek Salad, Cucumber, Tomato, Olives, Red Onions & Feta Cheese
 Rainbow Rotini Pasta Salad
 Marinated Button Mushroom Salad
 Dilled Red Bliss Potato Salad
 Vegetable & Penne Pesto Pasta Salad
 Chipotle Cole Slaw
 Marinated Vegetable Slaw
 Fresh Fruit Salad
 Ambrosia Salad

ENTRÉE SELECTIONS

(Choice of Three (3) of the following)

Sautéed Chicken Francaise, Herb Butter Sauce
 Grilled Chicken Breast, Wild Mushroom Ragout
 Herb Roasted Breast of Chicken, Boursin Cheese Sauce
 Sautéed Chicken Chasseur
 Seared Chicken Breast, Port Wine Sauce
 Roasted Atlantic Salmon, Lemon Dill Butter
 Corn Crusted Catfish, Pecan Butter Sauce
 Almond Crusted Sautéed Mountain Trout
 Island Spice Grilled Mahi Mahi, Mango Salsa
 Baked Vegetable Stuffed Flounder Roulade, Chive Cream Sauce
 Grilled Salmon Fillet, Tomato & Basil Coulis
 Sliced Sirloin of Beef, Whiskey Brown Sauce
 Beef Tenderloin Tips, Wild Mushroom Bordelaise
 South Western Marinated Grilled Beef Flank Steak, Tangy BBQ sauce
 Roast Pork Loin, Rosemary & Garlic Velouté
 Cajun Grilled Pork Loin, Creole Tomato Sauce

 Includes Chef's Choice of Fresh Seasonal Vegetables, Rice or Potato
 Warm Dinner Rolls & Butter

DESSERTS

Chef's Choice of Assorted Cakes, Pastries & Pies
 Coffee, Decaffeinated Coffee & Herbal Tea

San Diego Yacht Club
AFTERNOON MEETING BREAKS

All about Fruit \$10.00

Assorted Whole Fruit, Sliced Melon, Pineapple & Seasonal Berries,
 Fresh Apple Slices, Sliced Sharp Cheddar Cheese
 Dried Fruit & Trail Mix
 Cranberry Orange Juice Blend, Bottled Water, Iced Tea
 Coffee, Decaffeinated Coffee & Herbal Tea

Dreaming of Chocolate \$10.00

Double Fudge Brownies
 House Made Jumbo Chocolate Chip Cookies
 Assorted Candy Bars, Chocolate Dipped Strawberries,
 Bottled Water, Iced Tea
 Coffee, Decaffeinated Coffee & Herbal Tea

Sweet, Salty & Healthy \$12.00

Double Fudge Brownies, House Made Jumbo Chocolate Chip Cookies,
 Duo of House Made Hummus, & House Made Pita Chips
 House Popcorn, Assorted Bags of Chips
 Fresh Vegetable Crudités, Ranch Dipping
 Fresh Apple Slices, Sliced Sharp Cheddar Cheese
 Bottled Water, Iced Tea, Assorted Canned Sodas
 Coffee, Decaffeinated Coffee & Herbal Tea

Burgee Break \$6.00

House Made Jumbo Chocolate Chip Cookies
 Fresh Vegetable Crudités, Ranch Dipping
 Bottled Water & Iced Tea
 Coffee, Decaffeinated Coffee & Herbal Tea

South of the Border Break \$8.00

Tortilla Chips, Fresh Salsa & Guacamole
 Pacific Ceviche
 Cinnamon Churros
 Bottled Water, Iced Tea, Assorted Canned Sodas
 Coffee, Decaffeinated Coffee & Herbal Tea

Petco Park \$9.00

Mini Hot Dogs & Condiments
 Soft Pretzels, Grainy Mustard
 Assorted Whole Fruit, Assorted Bags of Chips
 Bottled Water, Iced Tea, Assorted Canned Sodas
 Coffee, Decaffeinated Coffee & Herbal Tea

San Diego Yacht Club
DINNER STARTERS
SOUPS, CHOWDERS & BISQUES

SDYC

New England Clam Chowder \$4.00

Fresh Parsley

Lobster Bisque \$5.00

Rock Shrimp

Creamy Tomato Basil Soup \$4.00

Herbed Crostini

Black Bean Soup \$4.00

Feta Cheese

French Onion Soup \$4.50

Sliced Baguette & Gruyere

Cheddar & Broccoli Soup \$4.00

Shredded Cheddar

SALADS

SDYC House Salad \$3.50

Mixed Greens, Tomatoes, Cucumber, Shredded Carrot & Red Cabbage
 Sherry Herb Vinaigrette

S/C Salad \$4.00

Mixed Greens, Gorgonzola Cheese, Dried Cranberries, Pine Nuts & Raspberry Vinaigrette

Caesar Salad \$4.00

Hearts of Romaine, House Made Garlic Croutons & Fresh Shaved Parmesan Cheese
 Traditional Caesar Dressing

Traditional Waldorf Salad \$4.00

Butter Lettuce, Diced Apples, Walnuts, Celery, Grapes, Cucumbers, Chardonnay, Dill & Lemon Dressing

Organic Spinach Salad \$5.50

Belgium Endive & Organic Spinach Salad
 Fresh Apples, Caramelized Macadamia Nuts, Cambazola Cheese, Balsamic Reduction

Poor Boy Salad \$4.00

Butter Lettuce, Arugula, Artichokes, Fennel, Roasted Red Peppers, Parmesan, Champagne Dressing

Hearts of Palm Salad \$5.50

Romaine Lettuce, Sliced Vine Ripened Tomatoes, Shaved Red Onions, Hearts of Palm & Walnut Dressing

Spinach Salad \$4.00

Baby Spinach Sliced Red Onions, Bacon, Marinated Mushrooms, Hot Bacon Dressing

Chophouse Wedge Salad \$4.00

Wedge of Crisp Iceberg Lettuce, Diced Tomatoes, Shaved Red Onion, Bleu Cheese Crumbles
 Bleu Cheese Dressing

Greek Salad \$5.00

Crisp Iceberg Lettuce, Diced Tomatoes, Feta Cheese, Red Onions, Kalamata Olives,
 Lemon Oregano Vinaigrette

Caprese Salad \$5.50

Sliced Vine Ripe Tomatoes, Fresh Mozzarella & Basil with
 Extra Virgin Olive Oil, Fresh Basil & Balsamic Vinegar Syrup

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PLATED DINNER ENTRÉE

(All Entrees Include Seasonal Vegetables, Warm Dinner Rolls, Iced Tea, Coffee & Tea Service)

ENTRÉE DUET

Chicken & Beef Medallion \$29.00

Rosemary Marinated Chicken Breast, Rosemary Cream & Bistro Medallion, Bordelaise
Bleu Cheese Whipped Potatoes

Beef Tenderloin & Salmon \$36.00

Herb Roasted Tenderloin, Bordelaise & Grilled Salmon Béarnaise
Wild Mushroom Risotto

Beef Tenderloin & Alaskan Sable \$41.00

Sautéed Tenderloin Medallion Porcini & Roasted Alaskan Sable, Langostino Beurre Blanc
Three Cheese au Gratin Potatoes

Shrimp & Tenderloin \$36.00

Three Rosemary Skewered Gulf Shrimp & Grilled Tenderloin Medallion Champignon
Smoked Gouda Twice Baked Potato

Filet & Prawns \$38.00

Basil Pistachio Crusted Filet Mignon and Stuffed Jumbo Prawns
Herb Queso Fresco Stuffing, Warm Tomato Coulis
Soft Parmesan Polenta

Filet & Lobster \$56.00

Tenderloin Beef Filet, Béarnaise Sauce & Maine Coldwater Lobster Tail, Drawn Lemon Butter
Roasted Garlic & Chive Smashed Potatoes

BEEF

Prime Flat Iron Steak \$28.00

Roast Flat Iron Steak
Three Cheese Potatoes au Gratin & Port Wine Demi Glace

Tournedos Béarnaise \$38.00

Sautéed Twin Beef Medallions
Garlic Mashed Potatoes, Béarnaise Sauce

Tenderloin Filet Mignon

5oz Portion \$36.00 8oz Portion \$41.00

Wrapped in Apple Wood Smoked Bacon
Truffled Macaroni & Cheese, Bordelaise Sauce

Chateaubriand of Beef Duchesse \$38.00

Herbed Sliced Tenderloin Roast, Burgundy Demi Glace
Purple Potatoes Duchesse

Grilled New York Strip Steak \$38.00

Grilled Center-Cut New York, 4 Onion Marmalade Demi-Glace
Jalapeno au Gratin Potatoes

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Roast Prime Rib of Beef

Queen Cut \$29.00 King Cut \$32.00

Slow Roasted Herb Crusted Prime Rib of Beef
Roast Garlic Mashed Potatoes & Au Jus

Chicken

Chicken Roulade \$27.00

Stuffed with Prosciutto, Spinach & Sun Dried Tomatoes, Demi-Glace
White Truffle Mashed Potatoes

Pecan Crusted Chicken \$26.00

Whipped Sweet Potatoes, & Bourbon Peach Chutney

Airline Free Range Chicken Breast \$29.00

Stuffed with Roasted Garlic, Goat Cheese & Fresh Herb, Topped with Cilantro Pumpkin Seed Pesto
Roasted Purple Potatoes

Rosemary Chicken \$26.00

Rosemary Marinated Grilled Chicken Breast
Three Cheese Potatoes au Gratin, & Natural Jus

Roasted Chicken \$29.00

Artichoke Hearts, Sun Dried Tomatoes, White Wine
Lemon Artichoke Risotto

Fish & Shellfish

Alaskan Cod \$26.00

Baked Vegetable-Crusted Alaskan Cod
Parmesan Risotto & Basil Jus

Caribbean Mahi Mahi \$29.00

Curry Coconut Rice & Pineapple Salsa

Cedar Plank Salmon \$29.00

Whole Grain Mustard Brown Sugar Crust, Orange Lime Herb Sauce
Rice Pilaf

Sea Bass \$36.00

Grilled Sea Bass, Lemon Crème Fraiche
Garlic Mashed Potatoes

Shrimp Scampi Italienne \$32.00

Served Over Fettuccine with Sautéed Spinach & Roasted Tomatoes
Lemon, White Wine & Garlic Sauce

Halibut \$29.00

Seared Halibut with Crab Garnish, Lemon Buerre Blanc Sauce
Purple Potatoes

San Diego Yacht Club

Broiled Lobster Tails \$ Market Price

Twin Maine Coldwater Broiled Lobster Tails, Lemon Butter
Herbed New Potatoes

Roasted Fresh Alaskan Sable \$32.00

Artichoke Risotto, Herb Sun-dried Tomato Butter

Red Snapper Vera Cruz \$29.00

Blackened Red Snapper Fillet Topped with Creole Tomatoes, Onions & Peppers
Red Beans & Rice

Filet of Sole \$36.00

Almond Crusted Sole, Basil Jus
Parmesan Artichoke Risotto

Veal, Lamb & Pork

Veal Marsala \$32.00

Sautéed Veal Medallions, Rich Marsala Mushroom Sauce
Garlic Mashed Potatoes

Grilled Veal Rib Chop \$44.00

Char Grilled Free Range Veal Chop, Wild Mushroom Demi Glace
Jalapeno Au Gratin Potatoes

Osso Bucco \$39.00

Braised Veal Shank, Herbed New Potatoes, Rich Red Wine & Tomato Sauce

Grilled Pork Tenderloin Medallions \$32.00

Apple-Smoked Bacon Wrapped Pork Tenderloins, Raspberry Chipotle Sauce
Sweet Potato Duchesse

Pork "Porterhouse" \$24.00

Grilled Pork Porterhouse, Apple Green Chili Chutney
Butternut Squash Risotto

New Zealand Lamb Rack \$35.00

Dijon Pistachio Crusted Petite Lamb Rack, Port Wine Demi
Soft Polenta

Lamb Chops \$38.00

Grilled Lamb Loin Chops, Rosemary New Potatoes & Mint Jelly

Vegetarian

(Vegan Entrees Available upon Request)

Penne Primavera \$22.00

Vegetable Medley, Pesto Sauce & Goat Cheese

Grilled Vegetable Stack \$25.00

Layered Gold Bar Squash, Zucchini, Eggplant & Portobello Mushroom
Fresh Mozzarella & Marinara Sauce

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San Diego Yacht Club**Vegetarian Risotto \$25.00**

Butternut Squash Risotto, Grilled Vegetables & Fresh Chevre

Portobello Mushroom Ravioli \$25.00

Asparagus Tips, Brown Butter Sauce

Butternut Squash Ravioli \$25.00

Micro Greens, Maple Buerre Blanc

JUNIOR SAILORS

(All Entrees Include Fresh Fruit Cup, Dessert & Beverage of Choice)

Macaroni & Cheese \$8.00**Hamburger & French Fries \$8.00**

Add Cheese for \$1.00

¼ Pound Lean Hamburger

Crispy Chicken Fingers & French Fries \$8.00

Ranch Dipping Sauce

Turkey Sandwich, White Bread \$8.00

French Fries

Battered Fish Sticks & French Fries \$8.00

Tartar Sauce

Penne Pasta & Meatballs \$8.00

Four Meatballs & Marinara Sauce

Garlic Bread

Grilled Cheese & French Fries \$8.00

Dinner Buffets

(Minimum of 25 guests)

Commodore's Dinner Buffet \$33.00

SDYC House Mixed Greens Salad & Dressings
Vine Ripened Tomato, Red Onion, Basil Salad
Marinated Artichoke Heart & Tomato Salad
Warm Dinner Rolls & Butter
Grilled Chicken, Sherry Wild Mushroom Sauce
Slow Roasted Dijon Crusted Beef Sirloin, Onions, Tomatoes & Demi Glace
Seared Atlantic Salmon, Balsamic Cream Sauce
Roasted Yukon Gold Potatoes & Seasonal Vegetables
New York Cheesecake & Chocolate Cake
Coffee, Decaffeinated Coffee & Herbal Tea

Ciao Italian \$34.00

Caesar Salad
Hearts of Romaine, Club Made Garlic Croutons & Fresh Shaved Parmesan Cheese
Classic Antipasto Salad, Feta Cheese
Marinated Crimini Mushrooms, Vegetable & Bow Tie Pasta Salad
Sliced Tomato, Mozzarella & Basil Salad
Sliced Garlic Bread
Three Cheese Raviolis, Marinara Sauce
Pesto Marinated Seared Breast of Chicken, Asiago Cream Sauce
Herb Crusted, Sautéed Veal Parmesan
Shrimp, Sun Dried Tomato & Artichoke Penne Pasta, Light Romano Cheese Sauce
Roasted New Red Potatoes & Vegetable Ratatouille
Fresh Seasonal Fruit & Berries
Espresso Tiramisu, Amaretto Cheese Cake & Cannolis
Coffee, Decaffeinated Coffee & Herbal Tea

American Fare \$38.00

Iceberg Lettuce, Bleu Cheese Crumbles, Candied Walnuts & Fresh Figs, Bleu Cheese Dressing
Baby Spinach Salad, Chopped Eggs, Sliced Mushrooms, Shaved Red Onion Bacon & Balsamic Vinaigrette
Warm Dinner Rolls & Butter
Herbed Marinated Roasted Chicken, Bousin Cream Sauce
Chef's Selection Market's Best Fish, Lemon Dill Sauce

Carved to Order

Slow Roasted Herb Crusted Prime Rib of Beef
Au Jus & Creamy Horseradish Sauce
Garlic Smashed Potatoes & Seasonal Vegetables
Fresh Seasonal Fruit & Berries
American Apple Pie & Chocolate Cheese Cake
Coffee, Decaffeinated Coffee & Herbal Tea

**San Diego Yacht Club
Club BBQ**

SDYC Club Mixed Greens Salad & Dressings
Three Bean Salad, Balsamic Vinaigrette
Tri Color Pasta Salad
Warm Dinner Rolls & Butter

Choice of Entrée:

Hot Dogs & Bratwurst \$19.00

Barbequed Half Chicken \$22.00

Hamburger, Cheeseburger, Veggie Burger \$20.00

8 oz. New York Steak \$31.00

8 oz. Fresh Fish \$32.00

(Seabass, Mahi Mahi, Shark, or Swordfish)

Half Rack Pork Ribs & Quarter Chicken \$32.00

Corn on the Cob & Baked BBQ Beans
Herb Roasted White Bliss Potatoes
House Made Jumbo Chocolate Chip Cookies & Double Fudge Brownies
Coffee, Decaffeinated Coffee & Herbal Tea

San Diego Yacht Club
THE CLASSIC BUILD YOUR OWN DINNER BUFFET \$39.00

(Minimum of 25 guests)

SOUPS & SALADS

(Choice of Four (4) of the following)

Chef's Choice Soup of the day
 SDYC Club Mixed Greens Salad & Dressings
 Build Your Own Caesar Salad Bar
 Spinach Salad Bar, Warm Bacon Dressing
 Tomato, Mozzarella, Basil Salad, Extra Virgin Olive Oil & Balsamic
 Greek Salad with Cucumber, Tomato, Olives, Red Onions & Feta Cheese
 Vegetable Pasta Salad
 Antipasto Salad
 Marinated Artichoke Hearts & Tomato Salad
 Dilled Red Bliss Potato Salad
 Oriental Vegetable Salad
 Curried Fruit & Vegetable Rice Salad
 Fresh Fruit Salad
 Ambrosia Salad
 Tomato, Chick Pea & Cucumber Salad, Garlic Herb Vinaigrette

ENTRÉE SELECTIONS

(Choice of Three (3) of the following)

Grilled Breast of Chicken, Boursin Cream Sauce
 Grilled Breast of Chicken, Sweet Onions, Apple Wood Smoked Bacon & Fontina Cheese
 Baked Vegetable & Cheddar Cheese Stuffed Breast of Chicken, Chive Cream
 Vegetable Stuffed Flounder Roulade, Roasted Red Pepper Coulis
 Seared Salmon Fillet, Saffron Dill Cream Sauce
 Baked Grouper, Tomato & Scallion Butter
 Sautéed Smoked Seafood Cakes, Chardonnay Lemon Dill Butter Sauce
 Sliced Roast Beef Top Round, Sweet Onion Brown Sauce
 Beef Tenderloin Medallions, Classic Bordelaise Sauce
 Sliced Slow Roasted Beef Brisket, Brown Sauce
 Hardwood Grilled Beef Flat Iron Steak Sliced, Roasted Corn Salsa
 Garlic & Rosemary Roasted Sliced Pork Loin, Onion Velouté
 Cajun Roasted Center Cut Pork Loin, Creole Mustard Sauce
 Hickory Roasted Pork Loin, Black Strap Molasses BBQ Sauce
 Includes Chef's Choice of Fresh Seasonal Vegetables, Rice or Potato
 Warm Dinner Rolls & Butter

DESSERTS

Chef's Choice of Assorted Cakes, Pastries & Pies
 Coffee, Decaffeinated Coffee & Herbal Tea

San Diego Yacht Club
COCKTAIL RECEPTION

Tray Passed Hors d'Oeuvres

(Prices are Per Piece, Order Based Upon 25 Piece Increments)

COLD

\$3.50 per piece

Tomato Bruchetta with Garlic Tapenade & Basil

Goat Cheese & Fresh Fig Crostini

Brie & Strawberry Tartlet

Belgian Endive with Boursin Cheese
Pistachio & Grape

Polenta Filet Mignon Canapé, Roasted Garlic

Seared Peppered Ahi in Cucumber Round

Caprese Skewers

Grilled Portobello Mushroom Bruchetta
Parmesan & Balsamic Syrup

Artichoke Bottom

Stuffed with Grilled Asparagus & Brie Cheese

\$3.50 per piece

Prosciutto Wrapped Melon

Prosciutto Wrapped Marinated Asparagus

Winter Pears on Brioche with
Spiced Walnuts & Bleu Cheese

Skewered Marinated Shrimp,
Olive Tapenade Dip

Belgian Endive with Brie Cheese & Blackberry

Tuna Tartare, Wonton Crisp

Roasted Tomato, Feta Cheese & Basil Pesto
Crostini

Smoked Salmon Pinwheel, Cream Cheese,
Capers, Dill on Cucumber

HOT

\$3.75 per piece

Asian Spring Rolls, Plum Sauce

Filo Triangle, Spinach, Sun Dried Tomato & Feta

Assorted Petite Quiches

Pecan Crusted Chicken Skewers
Chipotle Orange Marmalade

Braised Shortrib Shumai, Soy Ginger Sauce

Chicken Tender Satay, Spicy Peanut Sauce

Wild Mushroom Tart

Rueben Bing, Thousand Island Dressing

Buffalo Chicken Rangoon, Blue Cheese Dip

Shrimp En Crouete, Raspberry Chipotle Sauce

\$3.75 per piece

Beef Tenderloin Skewer, Teriyaki Glaze

Parmesan Artichoke Hearts

Mini Chicken Quesadilla, Fresh Salsa

Miniature Crab Cakes, Jalapeno Tartar Sauce

Coconut Shrimp, Sweet Chili Sauce

Duck Confit & Pear Gyoza

Mini Beef Wellington En Croûte

Crispy Asparagus, Asiago

Citrus Salmon Skewer

Chicken Hibachi Skewers

Stuffed Mushroom Caps with Crabmeat

\$4.25 per piece

Mini Bar Sliders

Bacon Wrapped Scallops

Herb Crusted Baby Lamb Chops, Mint Jelly

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San Diego Yacht Club

Display Stations

(Minimum of 25 guests)

Breads & Spreads Display \$10.00

Imported & Domestic Cheese Display, Fresh Fruit Garnish

House Made Duo of Hummus

Warm Artichoke Dip

Golden Heirloom Tomato Bruchetta

Fresh Vegetable Crudités, Ranch & Honey Mustard Dipping Sauce

Assorted Crackers, Sliced Baguette, & House Made Pita Chips

Imported & Domestic Cheese Display \$5.00

Fresh Fruit Garnish

Assorted Crackers, Sliced Baguette

Charcuterie & Cheese Display \$7.50

Assorted Imported & Domestic Cheeses

Smoked & Cured Meats with Pate

Olives, Pickles & Pepperoncini

Assorted Crackers, Sliced Baguette

Baked Brie en Croûte \$3.00

Orange Marmalade & Caramelized Pecans

Sliced French Baguette

Warm Artichoke Dip \$3.50

House Made Pita Chips

House Made Duo of Hummus \$2.00

House Made Pita Chips

Miniature Deli Sandwiches \$4.00

Oven Roasted Turkey Breast, Baked Ham, Peppered Roast Beef

Pinwheel Sandwiches \$4.00

Curried Chicken Salad, Peppered Roast Beef & Turkey Cilantro

Finger Sandwiches \$4.00

Cranberry Chicken Salad, Chive Egg Salad & Smoked Salmon Cucumber & Cream Cheese

Antipasti Display \$8.00

Grilled Vegetables & Dried Meats

Chilled Roast Tenderloin \$9.00

Creamy Horseradish & Whole Grain Mustard

San Diego Yacht Club**Tri Color Tortilla Chips w/ Fresh Salsa \$2.00****Warm Nacho Cheese Dip \$3.00****Guacamole \$4.00****Fresh Pacific Ceviche \$4.00****Tossed Salad Display \$4.00**

SDYC Club Mixed Greens Salad & Dressings

or

Caesar Salad

Hearts of Romaine, Club Made Garlic Croutons & Fresh Shaved Parmesan Cheese

Caprese Salad \$5.00

Fresh Mozzarella & Sliced Tomatoes, Fresh Basil Vinaigrette

Potato Martini Bar \$5.00

Smashed Russet Potatoes

Cheddar Cheese, Smoked Gouda Cheese, Bleu Cheese, Parmesan Cheese,
Smoked Bacon Bits, Diced Ham, Chives, Scallions, Red Onions, Black Olives
Sour Cream, Whipped Butter**Grilled & Chilled Vegetable Platter \$4.00**

Olive Oil & Balsamic Drizzle

Seafood Displays**Marinated Carlsbad Mussels \$18.00/dz**

Chardonnay Garlic Sauce

Jumbo Shrimp Cocktail \$24.00/dz

Cocktail Sauce & Lemon Wedges

Clams on the Half Shell \$18.00/dz

Cocktail Sauce & Lemon Wedges

Seasonal Oysters on the Half Shell \$24.00/dz

Mignonette Sauce

Cracked Snow Crab Cocktail Claws \$ Market Price

Cocktail Sauce & Lemon Wedges

Sushi Station \$18.00Assorted Hand Rolled Sushi
Wasabi & Pickled Ginger**Smoked Fish Platter \$ Market Price**Salmon, Albacore & Trout
Traditional ComplimentsAll Food and Beverage items are Subject to Service Charge & California State Sales Tax
Prices Subject to Change, Prices Guaranteed Thirty (30) Days Prior to the Event Date

San Diego Yacht Club**Pasta Stations \$12.00**

(\$50.00 Attendant Fee Applies)

Sliced Garlic Bread

Chopped Sweet Onions, Bell Peppers, Sliced Mushrooms

Sun Dried Tomatoes, Black Olives, Fresh Tomatoes, Red Pepper Flakes & Parmesan Cheese

Choice of Two

Penne Pasta

Farfalle

Cheese Tortellini

Rainbow Rotelli

Fettuccini

Mini Ravioli

Choice of Two

Marinara

Pesto Cream

Alfredo

Mushroom Pesto

Tomato Cream

Carbonara

Add Grilled Chicken Strips \$3.00**Add Sautéed Bay Shrimp \$3.00****Add Italian Sausage \$3.00****Attended Carving Stations**

(\$50.00 Attendant Fee Applies)

(Served with Split Mini Rolls, Appropriate Sauces & Garnishes)

Fresh Turkey Breast \$7.00**Smoked Turkey Breast \$7.00****Orange Pork Loin Roast \$7.00****Smoked Pit Style Honey Ham \$6.00****Grilled Beef Flat Iron Steak \$8.00****Rack of Lamb \$10.00****Top Round of Beef \$10.00****Roast Sirloin Strip \$11.00****Roast Beef Tenderloin \$16.00****Slow Roasted Prime Rib \$12.00****Attended Sauté Stations**

(\$50.00 Attendant Fee Applies)

Bay Shrimp Scampi \$11.00

Served Over White Rice, Sautéed with Garlic, White Wine & Butter

Beef & Chicken Fajitas \$12.00

Grilled Chicken & Beef Strips with Onions & Sweet Bell Peppers,

Warm Flour Tortilla Served with Refried Beans & Spanish Rice

Fresh Salsa, Guacamole

Stir Fry Station \$12.00

Marinated Beef & Chicken

Bok Choy, Snow Peas, Bean Sprouts, Baby Corn, Water Chestnuts,

Sweet Peppers, Scallions, Garlic, Ginger, & Steamed Rice

Add Shrimp \$3.00

All Food and Beverage items are Subject to Service Charge & California State Sales Tax

Prices Subject to Change, Prices Guaranteed Thirty (30) Days Prior to the Event Date

DESSERTS

Individual Desserts \$6.00

Warm Chocolate Lava Bundt Cake

Raspberry Sauce & Seasonal Berries

Classic Vanilla Crème Brûlée

Mint Leaf & Seasonal Berries

New York Style Cheesecake

Fresh Strawberries

Chocolate Cheese Cake

Fresh Strawberries

Warm Blackberry Cobbler

Cinnamon Ice Cream

Key Lime Pie

Raspberry Coulis

Tiramisu Torte Cake

Chocolate Shavings

Home Made Pound Cake

Caramelized Bananas, Chantilly Cream

Fuji Apple Tart

Caramel Whiskey Sauce

Angel Food Cake

Sugared Strawberry Sauce

Southern Pecan Pie

Carmel Sauce

Triple Chocolate Torte Cake

White Chocolate Shavings

Fresh Strawberry Slices

Carrot Cake

Cream Cheese Icing

Brownie Sundae

Vanilla Ice Cream & Hot Fudge Sauce

SDYC Famous Trio \$7.00

Painted Plate

Citrus, Chocolate, & Berry Combination

Viennese Desserts \$14.00

Chocolate Dipped Strawberries

Miniature Napoleons & Chocolate Éclairs

Italian Cookies, Lemon Bars,

Chocolate Mousse Cups

Mini Vanilla Crème Brulee

Pecan Bites, Fruit Tartlets, Coconut Lime Tartlets,

Coffee, Tea, and Decaffeinated Coffee

Chocolate Fountain \$8.00

Belgian Dark Chocolate

Sliced Bananas, Strawberries, Pineapple, Apple Slices

Dried Apricots, Oreo Cookies, Graham Crackers, Marshmallows & Pretzels

Deluxe Coffee \$4.00

Vanilla Bean, Crème Caramel & Tiramisu Flavored Syrups

Whipped Cream, Cinnamon, Chocolate Shavings & Swizzle Sugar Sticks

Coffee, Decaffeinated Coffee & Herbal Tea

All Food and Beverage items are Subject to Service Charge & California State Sales Tax
Prices Subject to Change, Prices Guaranteed Thirty (30) Days Prior to the Event Date

BEVERAGES

Individual Pricing, Charged Upon Consumption per Beverage

Hosted & Cash Bars Available

Hosted Bars will be charged to Member Account

Cash Bars are not applicable towards Food and Beverage Minimums

\$5.25 per drink

House Brands

- Smirnoff Vodka
- Gordon's Gin
- Mt. Gay Rum
- Cuervo Especial Tequila
- Jim Beam Bourbon
- Cutty Sark Scotch

\$6.25 per drink

Call Brands

- Skyy Vodka
- Tanqueray Gin
- Bacardi Silver Rum
- Miliagro Silver Tequila
- Jack Daniel's Whiskey
- J&B Scotch
- Johnny Walker Red

\$7.50 per drink

Premium Brands

- Belvedere Vodka
- Grey Goose Vodka
- Bombay Sapphire
- Myers Dark Rum
- Patron Tequila
- Knob Creek Bourbon
- Johnny Walker Black
- Red Breast Scotch

House Selection Wines \$24.00/Bottle

- SDYC Tobin James Sparkling Wine
- SDYC Sauvignon Blanc
- SDYC Healdsburg Chardonnay
- SDYC Robert Pepi Pinot Grigio
- Michael Sulberg Merlot
- SDYC Cabernet Sauvignon

Domestic Beer \$4.00

(select two (2) Domestic Beers)

- Budweiser, Miller Lite, Coors Light,
- O'Doul's Non Alcoholic

Imported Beer \$4.50

(select two (2) Imported Beers)

- Heineken, Corona, Stella Artois, Pacifico, Amstel
- Lite, Stone IPA Ruination, Stone Levitation Ale

Keg Beer

Keg serves 160 12oz Beers & a Pony Keg Server 80 12oz Beers

Budweiser \$170.00

Bud Light \$170.00

Coors Light \$170.00

Miller Lite \$170.00

MGD \$170.00

Heineken \$238.00

Karl Strauss Red Trolley \$252.00

Karl Strauss IPA \$252.00

Yellow Tail Pale Ale \$260.00

Stone IPA \$265.50

Pony Budweiser or Bud Light \$90.00

Pony Karl Strauss Red Trolley or IPA \$134.00

Additional Kegs Available Upon Request

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