



**THE NASSAU YACHT CLUB
MEMBERS
CATERING INFORMATION**

**P.O. BOX N-752
NASSAU, BAHAMAS
TEL: (242) 393-5132
(242) 393-5366
FAX: (242) 393-8184**

nassauyachtclub@gmail.com



HOR'S D'OEUVRES (PRICED PER DOZEN)

12% VAT will be added

15% Gratuity will be added if served on premises

- Devilled Eggs \$14.00**
- Smoked Salmon Devilled Eggs \$15.00**
- Tuna Salad Finger Sandwiches \$13.00**
- Egg Salad Finger Sandwiches \$13.00**
- Spicy Cheese Finger Sandwiches \$13.00**
- Ham & Cheese Finger Sandwiches \$16.50**
- Spicy Cheese Canapes \$13.00**
- Smoked Salmon Cucumber Canapes \$18.00**
- Prosciutto Canapes \$21.00**
- Crab Salad Canapes \$21.00**
- Garlic, Herb Boursin Cheese & Walnut Canapes \$16.00**
- Cucumber Canapes with Whipped Feta, Sun-Dried Tomatoes & Basil \$17.00**
- Salmon Pinwheels \$19.00**
- Mini Tuna Salad Wraps \$16.00**
- Mini Curried Chicken Salad Wraps \$16.00**
- Mini Turkey Wraps \$16.00**
- Conch Salad Shots \$18.00**
- Conch Fritters with Junkanoo Sauce \$12.50**
- BBQ Meatballs \$10.00**
- West Indian Curried Meatballs \$10.00**
- Spicy Marinara Meatballs \$10.00**
- Fried Bacon Wrapped Plantains \$12.50**
- Fried Mahi-Mahi Fingers \$18.50**
- Buffalo Chicken Wings \$18.00**
- Sweet & Spicy Chili Wings \$18.00**
- Honey, Garlic & Sesame Chicken Drumsticks \$18.00**
- Spanakopita (Spinach & Feta in Phyllo Pastry) \$20.00**
- Savory Spinach Bites with Marinara Dipping Sauce \$15.00**
- Crab Stuffed Mushroom Caps \$26.00**
- Italian Sausage & Mozzarella Stuffed Mushroom Caps \$25.00**
- Mini Crab Cakes with Remoulade Sauce \$24.00**
- Bahamian Fried Grouper Fingers with Tartar Sauce & Lime \$26.00**
- Crisp Fried Shrimps with Sweet & Spicy Chili Sauce \$21.00**
- Coconut Crisp Chicken Tenders \$22.00**
- Mini Coconut Tarts \$14.00**
- Mini Pineapple Tarts topped with Fresh Strawberry \$14.00**
- Mini Key Lime Pastry Tarts \$16.00**
- Mini Tiramisu Brownies \$14.00**
- Mini Coconut, Guava & Raisin Bread Pudding topped with Rum Laced Whipped Cream \$16.00**



PLATTERS & MORE (PRICED PER SERVING)

*12% VAT will be added
15% Gratuity if served on premises*

Bahamian Pineapple Glazed Smoked Ham	\$ 160.00 (serves 50)
Any Beef Cut Roasted	\$ Market Price
Stuffed Boneless Pork Roast	\$ 60.00 (serves 15)
Roast Leg of Lamb / Mint au Jus	\$ 78.00 (serves 15)
Side of Pre-Sliced Atlantic Smoked Salmon, Traditional Garnishes	\$ 150.00 (serves 25)
Selection of Cold Cuts (Roast Beef, Ham, Turkey, Salami)	\$ 18.00 (per pound)
Raw Vegetable Tray with Dip	\$ 3.50
Domestic & International Cheese Board with Crackers	\$ 6.00
Tropical Sliced Fresh Fruits	\$ 4.00
Waldorf Salad (apples, grapes, raisins, pineapple & celery)	\$ 4.00
Salad of Nine Leaf Lettuces with Mango & Walnuts	\$ 3.00
Chicken Salad	\$ 4.00
Tuna Salad	\$ 3.25
Conch Salad – Small 8 oz	\$ 8.25
Conch Salad – Large 12 oz	\$ 12.50
Conch Salad – Extra Large 16 oz	\$ 17.00
Pasta Salad with Vegetables	\$ 4.00
Pasta Salad with Crab, Shrimp or Chicken	\$ 5.00
Macaroni & Cheese, Potato Salad, Cole Slaw, Peas & Rice,	
House Salad, Johnny Cake, International Bread Basket	\$ 3.00
Dinner Rolls	\$ 4.50 (per dozen)
Sandwich Rolls	\$ 4.50 (per dozen)
Muffins, Danishes, Coconut Tarts, Pineapple Tarts	
Coconut Guava & Raisin Bread Pudding with Rum Sauce	\$ 2.50 each



CHOWDERS

Conch or Fish Chowder – Small 12 oz	\$ 6.00
Conch or Fish Chowder – Large 16 oz	\$ 10.75
Conch or Fish Chowder – Extra Large 24 oz	\$ 17.50
Curried Conch Chowder – Small 12 oz	\$ 6.00
Curried Conch Chowder – Large 16 oz	\$ 10.75
Curried Conch Chowder – Extra Large 24 oz	\$ 17.50
Conch & Papaya Chowder – Small 12 oz	\$ 6.25
Conch & Papaya Chowder – Large 16 oz	\$ 11.25
Conch & Papaya Chowder – Extra Large 24 oz	\$ 18.50
Mixed Seafood Chowder (Fish, Conch, Shrimp) – Small 12 oz	\$ 6.25
Mixed Seafood Chowder (Fish, Conch, Shrimp) – Large 16 oz	\$ 11.25
Mixed Seafood Chowder (Fish, Conch, Shrimp) – Extra Large 24 oz	\$ 18.50



FOUR COURSE BUFFET MENU

\$ 33.00 per person
Minimum of 30 people
(includes dinner rolls, coffee & tea)

12% VAT will be added
15% Gratuity will be added if served on premises

Soups (choice of one)

- *Leek & Potato with Bacon Soup
- *Creamy Pumpkin Soup
- *Bahamian Fish Chowder
- *Bahamian Conch Chowder

Salad (choice of one)

- *Caesar Salad
- *NYC Garden Salad
- *Coleslaw
- * Potato Salad
- *Pasta Primavera with
Fresh Herbs & Lemon
Vinaigrette

Main Course (choice of two)

- *Oven Roasted Chicken with Herbs (or) Fried (or) Curried (or) Steamed
(or) Basil, Onions & Garlic (or) Cacciatore Style
- *Bahamian Stuffed Pork Loin
- *Oven Roasted Lamb Leg
- *Mahi-Mahi with Sweet Pepper Lemon Butter (or) Crisp Fried Mahi Fingers
(or) Pan Fried with Leek & Pepper Ragout
- *Guava or Pineapple Glazed Ham
- *Roast Tom Turkey with all the trimmings
- *Roast of Beef (top round) with Merlot Sauce

Potatoes, Grains & Vegetables (choice of three)

- *Rosemary & Garlic Roasted Potatoes / Scalloped Potatoes / Baked Potatoes
Baby New Potatoes & Parsley / Garlic & Parmesan Mashed Potatoes / Lyonnaise Potatoes
- *Buttered Rice Pilaf / Peas & Rice / White Rice / Calypso Rice / Macaroni & Cheese
- *Medley of Garden Vegetables / Corn on the Cob / Buttered Broccoli / Fried Plantain
Honey Glazed Carrots / Herbed Saute of Squash / Cauliflower au Gratin / Green Beans

**Desserts*Chocolate Cake / Cheese Cake / Carrot Cake / Apple Pie / Key Lime Pie
Coconut, Guava & Raisin Bread Pudding with Rum Sauce**

Plated Service available on request – Select items from above. \$7.00 p.p. plated service fee + VAT



FOUR COURSE BUFFET MENU

\$ 38.50 per person

Minimum of 30 people

(includes dinner rolls, coffee & tea)

Any items from \$33.00 menu may be substituted

12% VAT will be added

15% Gratuity will be added if served on premises

Soups (choice of one)

- *Cream of Asparagus Soup
- *Conch Chowder
- *Seafood Chowder with Fish, Conch & Shrimp
- *Cream of Wild Mushroom Soup

Salad (choice of two)

- *Nine Leaf Lettuces with Mango
Walnuts, Mango Vinaigrette
- *Waldorf Salad
- *Mediterranean Salad
- *Spinach Salad
- *Pasta Primavera with Fresh
Herbs in Lemon Vinaigrette

Main Course (choice of three)

- *Cornish Hen Sherry Glazed (or) in Wild Mushroom Sauce
- *Prosciutto Wrapped Chicken Breast with Herbed Roma Tomato Sauce & Mozzarella
(or) Chicken in Wild Mushroom Sauce (or) Chicken Cacciatore
(or) Chicken with Mushroom, Peppercorn & Bordeaux Sauce
- *Duck Breast with Black Currant & Port Reduction
- *Blackened Beef Tenderloin
- *Smudder Grouper (or) Grouper Almandine (or) Crisp Fried Grouper Fingers
- *Fresh Salmon in Dill Sauce or Sauce Béarnaise
- *Grilled Boneless Red Snapper with White Wine Peppercorn Sauce (or) Garlic Butter Sauce
- *Baby Back Ribs, BBQ or Mango Glazed

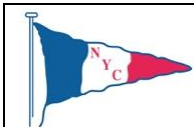
Potatoes, Grains & Vegetables (choice of three)

- *Rosemary & Garlic Roasted Potatoes / Scalloped Potatoes / Baked Potatoes
Baby New Potatoes & Parsley / Garlic & Parmesan Mashed Potatoes / Lyonnaise Potatoes
- *Mushroom Rice Pilaf / Confetti Wild Rice / Saffron Rice
- *Medley of Garden Vegetables / Corn on Cob / Buttered Broccoli / Honey Glazed Carrots
Herbed Saute of Squash / Cauliflower au Gratin / Green Beans / Fried Plantain

Desserts* Lemon Meringue Pie / Guava Cheese Cake / Rum Cake / Mango Cheesecake

- Coconut, Guava & Raisin Bread Pudding with Rum Sauce
- Guava Duff (or) Sliced Tropical Fruits \$1.00 additional to menu price

Plated Service available on request – Select items from above. \$7.00 p.p. plated service fee + VAT.



BAR SERVICE

CASH BAR - Prices inclusive of 12% VAT and 15% Gratuity

Cashier Charge (three hour minimum) \$10.00 per hour

Scotch	Dewers White Label
Gin	Gilbeys
Vodka	Smirnoff / Stolichnaya
Rum	Bacardi Gold, Bacardi White, Bacardi Anejo
Beer	Kalik, Kalik Light, Heineken, Budweiser, Bud Lite, Becks, Miller Lite Sands, Sands Light, Sands Radler Pink
Wine	House Red, House White, House Zinfandel
Fruit Punch	
Soft drinks / Juices	

All alcoholic beverages \$6.00

Juices \$3.00

Fruit Punch \$4.00

Sodas \$2.50

OPEN BAR - 7.5% VAT and 15% Gratuity will be added

Same brands as Cash Bar

\$15.00 per person one hour

\$10.00 per person for second hour

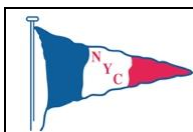
\$5.00 per person each additional hour

Kids 12 and under \$6.00 for the duration of the event

CASE / GALLON - 7.5% VAT and 15% Gratuity will be added

Sodas	\$30.00 per case
Fruit Punch	\$40.00 per gallon
Rum Punch	\$60.00 per gallon
Local Beer	\$85.00 per case
Imported Beer	\$100.00 per case
House Wines	
White, Red, Rose	\$20.00 per bottle

*15 servings per gallon



BAR SERVICE

CONSUMPTION BAR - 12% VAT and 15% Gratuity will be added

Sodas Case Price @ 1.25
Iced Tea @ 1.00
Home Made Limeade @ 1.00
Juice @ 2.00
Fruit Punch @ 2.67
Local Beer Case Price @ 3.55
Imported Beer Case Price @ 4.17
House Wines @ 5.00
Spirits @ 5.00 (as listed in Cash Bar)

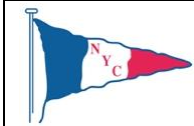
**(HIGH END SPIRITS, SPECIALTY DRINKS AND LIQUEURS NOT INCLUDED.
AVAILABLE ON REQUEST)**

CHOOSE WHICH ITEMS YOU WANT SERVED

**MANAGER WILL TAKE A BEFORE AND AFTER INVENTORY. YOU WILL BE
BILLED FOR WHAT IS USED.**

CORKAGE FEE - 12% VAT will be added

\$8.00 Per Bottle



KIDS POOL PARTIES / TO YOUR BOAT

12% VAT will be added
15% Gratuity will be added if served on premises

Menu:	Junior Burger & Fries	\$ 6.00
	Junior Hot Dog & Fries	\$ 5.00
	Chicken Tenders (per dozen)	\$18.00
	Fried Mozzarella Sticks (per dozen)	\$10.00
	BBQ Meatballs (per dozen)	\$10.00
	Conch Fritters (per dozen)	\$12.50
	Finger Sandwiches – tuna salad, egg salad, Spicy cheese (per dozen)	\$13.00
	French Fries	\$ 3.00
	Macaroni & Cheese squares	\$ 3.00
	Sliced Fresh Fruits	\$ 4.00
	Cheese & Crackers	\$ 6.00
	NYC Fried Chicken (cut in 1/8ths)	\$ 18.00 (9 pieces)
		\$ 30.00 (15 pieces)
	\$ 42.00 (21 pieces)	
Beverages:	Koolaid - Assorted Flavors	\$ 10.00 per gallon
	Ice Tea	\$ 15.00 per gallon
	Water	\$ 3.00 per gallon
	Orange, Cranberry	\$ 20.00 per gallon
	Limeade	\$ 15.00 per gallon
	Sodas	\$ 30.00 per case
	Fruit Punch	\$ 40.00 per gallon
	Ice	\$ 6.00 per bag

*** 15 servings per gallon**



PASTRIES, CAKES & PIES

Please give us 24 hours notice

**12% VAT will be added
15% Gratuity will be added if served on premises**

Cakes

Serve 12 slices

Chocolate Mousse Cake	\$48.00
Guava or Mango Cheesecake	\$56.00
Cheesecake with Cherry or Blueberry Topping	\$40.00
Plain Cheesecake	\$26.00
Carrot Cake	\$35.00
Bacardi Rum Cake	\$37.00
Chocolate Cake	\$32.00

Pies

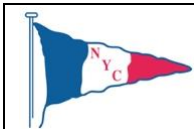
Serve 8 slices

Key Lime Pie	\$24.00
Lemon Meringue Pie	\$26.00
Coconut Cream Pie	\$30.00
Apple Pie	\$20.00

Pastries

Serve 16 – 20 slices

Duff – Guava, Mango, Pineapple, Pineapple Raisin	\$56.00
Coconut, Guava & Raisin Bread Pudding with Rum Sauce	\$35.00



OFF PROPERTY RENTALS

12% VAT will be added

The following items are for rental to Members of the Nassau Yacht Club or if the Club is catering the food and beverage event off the premises. Any lost or broken items will be billed at cost.

Waiter / Waitress / Bartender	\$150.00 Each
Chafing Dish / 2 sterno	\$ 10.00
Silverware	\$ 1.50 per setting (5)
China Dinner, Salad, Dessert Plates, Soup Cups, Coffee Cups	\$ 1.00 each
Glasses Wine, Water, Mixed Drink Glasses	\$ 1.00 each
Chair Covers (White only)	\$3.00 each
Delivery & Pick up Fee	\$ 30.00