



Bay Waveland Yacht Club

2018

A La Carte Wedding & Reception Menus

All prices are per person and do not include tax or labor fees
Requires minimum food purchase

Cold Hors D' Oeuvres

Shrimp Cocktail
Tuna and Avocado Tartar with Crispy Wontons
Tomato and Mozzarella Bruschetta
Crab and Shrimp Martini Phyllo Cup with Aioli
Deviled Shrimp Remoulade Eggs
Sesame Tuna Bites with a Soy Glaze
Beef Tenderloin Carpaccio on Crostini with Crisp Parmesan
Herb Roasted New Potato and Smoked Salmon Mousse

Hot Hors D' Oeuvres

Spinach & Artichoke Dip with Pita Chips
Crab Cakes
Fried Catfish Bites
Fried Oysters
Fried Jumbo Shrimp
Fried Crab Claws
Grilled Bacon Wrapped Shrimp with a Sweet Chile Glaze
Spring Rolls with Ponzu Dipping Sauce
Fried Artichoke
Beef Sirloin Kabob with Peppers, Onions and Blue Cheese Dipping Sauce
Crawfish Pie
Meat Pie

Finger Sandwiches

Roast Beef
Ham & Swiss
Turkey
Chicken Salad
Tuna Salad

Cold Displays

Smoked Salmon Display
Fresh fruit Display
Artisan Cheese Display
Mixed Spring Greens with Choice of Dressing
Classic Caesar Salad
Marinated Crab Claws
Cold Seafood Pasta Salad (seasonal)
Baked Brie and Praline Sauce

Hot Displays

Seafood Eggplant Napoleon
New Orleans Style Shrimp & Grits
Shrimp Creole
Seafood Pasta
Crawfish Etouffée (seasonal)
Chicken and Andouille Jambalaya
Oysters Bienville/Rockefeller
Steak Bites in Gravy
Meatballs (Swedish, Italian, BBQ)
Buttermilk Fried Chicken Drumettes
Stuffed Mushrooms
Surf & Turf Gumbo
Turtle Soup

Carving Stations

Pepper Crusted Angus Beef Ribeye

Served with Dinner Rolls, Grainy Mustard, Horseradish Sour Cream, Au Jus

Oven-Roasted Angus Beef Tenderloin

Served with Dinner Rolls, Grainy Mustard, Horseradish Sour Cream, Au Jus

Cochon d' Lait

Served with Buttermilk Biscuits, Creole Mustard, BBQ Sauce

Oven Roasted Pork Loin

Served with Dinner Rolls, Grainy Mustard, Au Jus

Honey Glazed Ham

Served with Dinner Rolls, Creole Mustard, Dijon Mustard

Herb Roasted Turkey

Served with Dinner Rolls, Grainy Mustard, Gravy and Cranberry Sauce

Other Displays and Stations

Seafood Extravaganza

Boiled Jumbo Shrimp, Remoulade Marinated Crab Claws, Fresh Shucked Oysters on the Half Shell, Lemons, Cocktail Sauce, Horseradish, Crackers

Last Call

Beef Sliders, French Bread Pizza Bites, Grilled Cheese with Tomato Basil Soup Shooters

Mashed Potato Bar

Make your own mashed potatoes with all the trimmings – Cheese, Bacon, Green Onion, Mushrooms, Sour Cream, Jalapenos, and Gravy

Taco Bar

Salsa, Sour Cream, Guacamole, Lettuce, Peppers and Onions, Jalapenos, Cilantro, Cheese, Soft Tacos and Hard Tacos with your choice of two meats:
Shrimp, Chicken, Pork, Steak

Pasta Action Station

Assorted pastas and toppings to create your very own signature pasta dish.
Bell Peppers, Minced Garlic, Fresh Herbs, Mushrooms, Andouille,
Add Assorted Sauces and Cheeses
Add Grilled Chicken or Shrimp

Omelet Station

Create your own Omelet

French Fry Bar

Make your own French Fry basket with assorted toppings

Food Pricing is subject to change based on market conditions and availability.

All pricing is guaranteed after execution of the contract.

Mississippi Taxes, Service Charges and Rental Costs are not included.