

The Corinthian Yacht Club of Philadelphia

Dinner



300 West 2nd Street Essington, PA 19029
(610) 521-4705 ~ sales@cycop.com



All Event Packages Include:

Four Hour Reception
Indoor or Outdoor

Coffee, Hot & Iced Tea and Lemonade

Tables & Chairs

Silverware & Glassware

Floor Length Table Linens

Over Lay
Ivory

Napkins
Your Choice of Color from Our Selection

Complimentary Parking Areas

Enhancements Can Also Be Added to Any Package:

Specialty Linens

Additional Cuisine or Bar Offerings

Site Fee of \$400 is required
Site fees are subject to 6% PA sales tax



THE CORINTHIAN YACHT CLUB
OF PHILADELPHIA

Cocktail Hour

Passed Hors D'oeuvres

We recommend 4 pieces per person for a cocktail hour preceding a meal and 8 pieces per person for a reception.

Minimum of 25 per selection

Hot hors d'oeuvres

Apple & Walnut Brie Purse
Raspberry and Brie Roll
Quiche Lorraine
Broccoli & Cheddar Quiches
Cheese Steak Spring Roll
Vegetable Spring Roll
Beef Wellington
Sweet Potato Puff
Mini Crab Cake**
Scallop Wrapped in Bacon**
Pigs in a Blanket
Spicy Marinated Chicken Satay
Fried Risotto Balls
Fried Duck Ravioli
Vegetarian Tart
(Mascarpone, Bleu Cheese, & Caramelized Onion)
Cherry Blossom Tart
(Black Cherry, Goat Cheese, & Clove Honey)
Kale & Vegetable Dumpling



Cold hors d'oeuvres

Smoked Salmon
on Cucumber Rounds

Crispy Bruschetta
Topped with Ripe Tomato & Basil

Deviled Eggs

Seared Beef Tenderloin**
With Blue Cheese on a Crostini

Curried Chicken
Served in a Puff Pastry Cup

Seared Tuna
With Seaweed Salad on Toast Points

Shrimp Cocktail **
With Savory Cocktail Sauce

Platters

Cheese Display

Assorted Domestic and Imported Cheeses, Crackers, and Fresh Fruit

Vegetable Crudités

Assorted fresh vegetables served with Blue Cheese or Ranch

Taste of the Mediterranean

Pita Triangles with Hummus

or

Spinach & Artichoke Dip

**** price subject to change depending on product market prices**

All prices are subject to 20% Service Charge and 6% PA Sales Tax.

Items are subject to change and availability

Seated Dinner Menu

Three Courses plated with Dinner Rolls, Chef's Selected Vegetable and Starch

Soup

- Lobster Corn Bisque
- Butternut Squash Bisque
- Roasted Tomato and Basil Soup
- Cream of Mushroom Soup

First Course

Please Select One



Salad

- Mixed Greens with Goat Cheese, Walnuts & White Balsamic Vinaigrette.
- Arugula Salad with Apples, Maytag Bleu & Hazelnut Vinaigrette.
- Spinach Salad with Goat Cheese, Toasted Almonds & Balsamic Vinaigrette.
- Mixed Greens with Sun Dried Cranberries, Glazed Walnuts & Buttermilk Dressing
- Classic Caesar

Entrée

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 two choices

Meat

- Roast Prime Rib of Beef Au Jus (18+ people) (+5)
- Slow Roasted Pork Loin with Caramel Apple Demi Glaze
- Filet Mignon with Bleu Cheese Demi Glaze (+5)
- NY Strip Steak with Herb Butter (Market Price)
- Double Frenched Lamb Chops with Rosemary Demi Glaze

Poultry

- Boneless Breast of Chicken Prepared
Francaise, Marsala, Picatta, Sundried Tomato
- Half Cornish Hen Stuffed with Wild Rice
- Roasted Half Duck with Lingonberry Orange Marmalade Glaze

Seafood

- Baked Tilapia with Caribbean Salsa
- Orange Glazed Salmon
- Shrimp Scampi (+5)
- Grilled Halibut with Lemon Caper Sauce
- Broiled Flounder Stuffed with Crab Imperial (+5)
- Orange Roughy with Pink Champagne Sauce
- Mahi Mahi with Roasted Red Pepper Sauce
- Seared Tuna with Seaweed Salad
- Jumbo Lump Crab Cake with Old Bay Remoulade (+5)

Pasta

- Rigatoni Bolognese
- Mediterranean Farfalle and Vegetables
- Baked Manicotti

Vegetarian

- Option Available Upon Request*
- Fresh Vegetable Napoleon *or* Pasta Primavera

Dessert

Please Select One

- Chocolate Layer
- Cake
- Carrot Cake
- NY Style Cheesecake
- or Choice of Ice Cream & Cookie

Items are subject to change and availability

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Buffet Dinner Menu

Available for parties of 30 guests or more

Your Choice of Three Salads, A Carving Station, Two Entrees accompanied by Chef's Selected Vegetable and Starch

Salad

Please Select Three

House Blended Lettuces with Assorted Dressings
Caesar Salad
Asian-Style Noodle Salad with a Sesame Vinaigrette
Cherry Tomato & Mozzarella Balls with White Balsamic Vinaigrette
Yukon Gold Potato, Caper and Caramelized Shallot Salad
Fresh Seasonal Fruit Diced with Honey Ginger Dressing
Grilled Seasonal Vegetables with Balsamic Vinaigrette
Spinach, Almonds & Fetta Cheese with Buttermilk Dressing
Couscous Salad with Fresh Mint & Sundried Cranberries



Carving Station

Please select one

Flank Steak with Horseradish Sauce
Roast Turkey with Pan Gravy
Slow Roasted Pork Loin with Honey Mustard Glaze
Roast Prime Rib of Beef (+\$5.00)
Roast Top Round of Beef au Ju (50 or more Guests)
Honey-Glazed Ham



Entrée

Please select two

Poultry
Boneless Breast of Chicken Prepared:
Francaise, Marsala, Parmesan, Picatta, Sundried Tomato, or Orange Vin Blanc

Fish

Scotch Honey Glazed Salmon Fillet
Orange Roughy with Vanilla Citrus vin Blanc
Grilled Mahi-Mahi with Caribbean Salsa Orange

Pasta

Penne Vodka
Mediterranean Farfalle and Vegetables
Rigatoni Bolognese
Baked Manicotti



Dessert

Assorted Sweets

Items are subject to change and availability

All prices are subject to 20% Service Charge and 6% PA Sales Tax.

Bar Selection & Packages

*Included in each bar selection are: Juices, Soft Drinks,
The Corinthian's House Wine Selection and Domestic Draft & Bottled Beers*

Premium Bar

Vodka

Absolut & Smirnoff

Gin

Beefeater & Gordons

Rum

Captain Morgan, Bacardi & Malibu

Whiskey

Jack Daniels, Southern Comfort,
Seagrams 7, Canadian Club, & Dewars

Tequila

Jose Cuervo Gold

Cordials

Triple Sec & Vermouth

Deluxe Bar

Includes selection of the Premium Liquors as well as:

Vodka

Titos & Stolichnaya

Gin

Bombay & Tanqueray

Whiskey

Johnnie Walker Red, Jameson,
Old Granddad, & Makers Mark



Beer Selections

Domestic: Budweiser, Coors Light, Miller Lite, Yuengling Draft

Imported: Amstel Light, Corona, Heineken, Non-Alcoholic Selction

House Wines

White: Pinot Grigio, Sauvignon Blanc, Chardonnay

Red: Merlot, Pinot Noir, Cabernet Sauvignon

Sparkling: Champagne or Prosecco

Substitutions of like brands may be made with prior arrangement, subject to availability

4 Hour Premium Open Bar

4 Hour Premium Deluxe Open Bar

Wine and Beer Only

Consumption Bar

Cash Bar

**Items are subject to change and availability*

All prices are subject to a 20% Service Charge

A Corinthian Dinner

A historic building featuring modern updates, complimented by exemplary food and service makes the Corinthian Yacht Club one of the most beautiful venues in the Philadelphia area. Our club is also a Maritime Museum with one of the largest collections of maritime history on display. From intimate gatherings inside our extraordinary clubhouse to large scale receptions under the bistro lights of our tent, the Corinthian Yacht Club is the perfect setting for your special event

We love to customize our menus please use the above as a guide.

We at the Corinthian Yacht Club are dedicated to making your day an event to remember, whether it is indoors with floor to ceiling views of the sun-dappled Delaware River or outside under the stars and the moonlit Commodore Barry Bridge, your guests will be enamored by this unique location. Our menus are custom designed for you and your guests, offering the best quality food available. The Corinthian Yacht Club's standards for food and service are set to the highest level to ensure a flawless and eventful reception.

