



LONG BEACH
YACHT CLUB

BANQUET MENUS

BREAKFAST BUFFET

PLATED BREAKFAST

ENTREE LUNCH SALADS

LUNCH ON THE GO

THEMED LUNCH BUFFETS

HORS DE OEUVRES

RECEPTION DISPLAY

PLATED MEALS

DINNER BUFFET

ENHANCEMENTS

All prices are subject to change based on fluctuations within the market. All food and beverage charges are subject to an applicable service charge and the current state sales tax. A 5% wellness fee has been added to banquets. Credit card transactions are subject to a 20% surcharge at the cash bar.

CONTACT MARISELA LINK AT CATERING@LBYC.ORG | 562 - 598 - 9401

BREAKFAST

Breakfast Buffets - 30 person minimum

All breakfast buffets include muffins, butter, jam, coffee, tea, juice

CONTINENTAL

ASSORTED DANISH, FRESH FRUIT, MINI BAGELS, JAM

19.50

PERSONAL YOGURT PARFAIT

VANILLA YOGURT, STRAWBERRY YOGURT, FRESH BERRIES, GRANOLA

16

FIRST MATE

SCRAMBLED EGGS, BACON, SAUSAGE, HASH BROWN POTATOES, FRESH FRUIT

27.50

CAPTAIN'S TABLE

SCRAMBLED EGGS, BREAKFAST MEATS, HASH BROWN POTATOES, FRESH FRUIT, SMOKED SALMON & BAGELS

34.00

FLEET COMMANDER

SCRAMBLED EGGS, BREAKFAST MEATS, HASH BROWN POTATOES, FRESH FRUIT, SMOKED SALMON & BAGELS,

OATMEAL, YOGURT, GRANOLA, BERRIES, MADE TO ORDER OMELET BAR

40.00

SMOKED SALMON

BAGEL, SMOKED SALMON, CAPERS, CHOPPED EGG, RED ONION, CREAM CHEESE, LEMON

27.50



Plated Breakfasts - 30 person minimum

All plated breakfast include muffins, butter, jam, coffee, tea, juice, fresh cut fruit

THE AMERICANA

SCRAMBLED EGGS, BACON, SAUSAGE, OR HAM, HASH BROWNS

25.00

FLAP JACK SHORT STACK

3 PANCAKES, MAPLE SYRUP, CHOICE OF BREAKFAST MEAT

22.50

CORNED BEEF HASH & EGGS

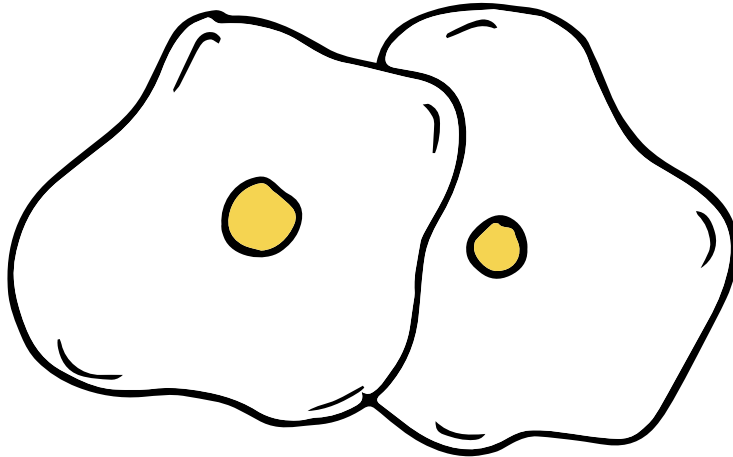
HOUSEMADE CORNED BEEF HASH, 2 EGGS, BREAKFAST POTATOES

25.00

HUEVOS RANCHEROS

TWO EGGS, FRIED TORTILLA, SPANISH RICE, REFRIED BEANS, GUACAMOLE, RVERA TOMATO SAUCE

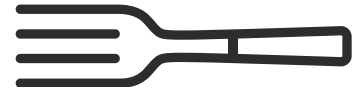
28.50





LUNCH

ENTREE SALADS



ENTREE SALADS SERVED WITH FRESH ROLLS AND BUTTER. ADD HOMEMADE SOUP TO ANY ENTREE SALAD FOR \$5

CHICKEN CAESAR SALAD

FRESH ROMAINE LETTUCE, HOUSEMADE CAESAR DRESSING,
TOASTED GARLIC CROUTONS, SHAVED PARMESAN CHEESE

36

LBYC COBB SALAD

MARKET FRESH GREENS, CHICKEN, BLUE CHEESE, BACON BITS, CHOPPED EGG,
TOMATO, ROASTED CORN, AVOCADO
YOUR CHOICE OF DRESSING

38

SOUTHWESTERN COBB

AVOCADO, BLACK BEANS, DICED TOMATO, GRILLED CORN, ROASTED PEPPERS, QUESO FRESCO, CHIPOTLE RANCH
DRESSING, TORTILLA FRIZZLES, GRILLED TRI TIP STEAK

40

LBYC CHICKEN WALNUT SALAD

MARKET GREENS, CANDIED WALNUTS, ROCKET ARUGULA, POINT REYES BLUE CHEESE, ASIAN PEAR, DRIED CRANBERRIES,
CLASSIC HOUSE MADE SHALLOT CHAMPAGNE VINAIGRETTE

38

MARKET SALAD

FARMERS MARKET GREENS, GRILLED SALMON, CHERRY HEIRLOOM TOMATOES, PICKLED ONION, EGG, HARICOT VERT
BEANS, SHERRY VINAIGRETTE

38

VEGAN FATTOUSH

ROMAINE, ROCKET ARUGULA, GARDEN MINT, GARBANZO BEANS, FLATBREAD CROUTONS, CHERRY TOMATO, PICKLED RED
ONION, MEDITERRANEAN OLIVES, PERSIAN CUCUMBER, MEYER LEMON ZAAATAR DRESSING

38

HAWAIIAN TUNA SALAD

BIBB AND GEM LETTUCE, TOGORASHI SEARED TUNA LOIN, GOAT CHEESE, PICKLED RED ONION, ROASTED MACADAMIA
NUTS, FURIKAKE SPICE, CREAMY SESAME DRESSING

40

THEMED BUFFETS - 30 PERSON MINIMUM

THE DELI

BLTA SALAD

SOUP OF THE DAY

WEISER POTATO SALAD, POTATO CHIPS

SLICED HAM, TURKEY, ROAST BEEF,

SLICED CHEDDAR, SWISS, PEPPERJACK CHEESE

ASSORTED BREADS

LETTUCE, TOMATO, ONION, PICKLES, OLIVES

MUSTARD, MAYO, HORSERADISH CREAM

HOMEMADE COOKIES

38

TACO BAR

SOUTHWESTERN COBB SALAD

SPANISH RICE, REFRIED BEANS

CARNE ASADA

ACHIOTE CHICKEN

FLOUR & CORN TORTILLAS

SALSA ROJA, CILANTRO ONIONS, LIME WEDGES, SOUR CREAM, CHEESE, SLICED JALAPENOS, GUACAMOLE++

LEMON BARS & HOMEMADE COOKIES

38

ITALIAN PASTA BAR

CAESAR SALAD

ANTIPASTI SALAD

SPAGHETTI WITH MARINARA SAUCE

PENNE WITH ALFREDO SAUCE

MEATBALLS, GRILLED CHICKEN

SHAVED PARMESAN CHEESE

GARLIC BREAD

TIRAMISU

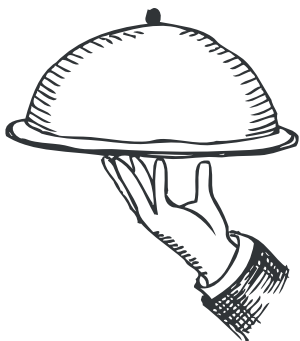
41

HAMBURGER GRILL

BLTA SALAD- SLICED FRUIT. HOUSE MADE PUB CHIPS- GRILLED BURGERS, HAMBURGER BUNS, LETTUCE, BEEFSTEAK TOMATO, RED ONION, SLICED PICKLES, AMERICAN, SWISS CHEESE, YACHT CLUB BURGER SPREAD, RANCH DRESSING, KETCHUP-MUSTARD-

MAYO PACKETS- COOKIES AND BROWNIES

38



HORS DE OEUVRES

48 PER DOZEN

SERVED CHILLED

JUMBO PRAWNS, COCKTAIL SAUCE

POKE CONE

KALAMATA BROCHETTE

TOGARASHI TUNA CUMCUMBER

EDAMAME HUMMUS FLATBREAD CHIP

CAVIAR & BLINIS

AHI POKE TACO

SERVED WARM

CRAB CAKES, GINGER LIME AIOLI

CHICKEN SKEWERS, LEMON BUTTER AND CHIVE

BEEF SATAY, TERIYAKI SAUCE

VEGETABLE SPRING ROLLS, PLUM SAUCE

TRI-TIP SLIDERS, HORSERADISH CREAM

MEAT BALLS, KALBI GLAZE

BEEF EMPANADAS

CHICKEN EMPANADAS

PIGS IN A BLANKET

SPANAKOPITA

MINI BEEF WELLINGTON, BEARNAISE SAUCE

MINI CROQUE MONSIEUR

NEUSKIES CANDIED BACON

RECEPTION DISPLAY PRICE PER PERSON

ARTISANAL CHEESE AND CHARCUTERIE DISPLAY

BRIE, BOURSIN, SPANISH MANCHEGO, AGED BLEU, SEASONAL CHEESE SELECTION, SPECK, CAPICOLA, SALAMI, PORCHETTA, CROSTINI, CRACKERS, MARCONA ALMONDS, SEASONAL DRIED FRUIT, FRUIT PRESERVES, CORNICHONS, MIXED OLIVES, GRAPES

18

MEDITERRANEAN DISPLAY

ROASTED BABY SWEET PEPPERS, GRILLED ASPARAGUS WITH SUN DRIED TOMATO, MIXED MEDITERRANEAN OLIVES, SPANISH ALMONDS, GRILLED ARTICHOKE, TOMATO MOZZARELLA AND BASIL, HUMMUS TAPENADE CROSTINI

18

CRUDITÉ

CELERY STICKS, BABY CARROTS, SWEET PEPPERS, HEIRLOOM CHERRY TOMATO, FARMERS MARKET RADISH, RANCH, HUMMUS

15

RAW BAR

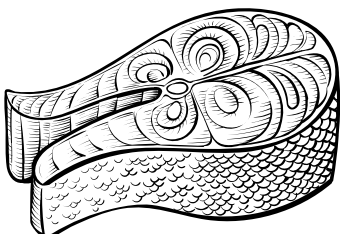
(6 PC PER PERSON) - SWEET WATER SHRIMP, GREEN LIP MUSSELS, OYSTERS ON THE ½ SHELL. LEMON WEDGES, COCKTAIL SAUCE, MIGNONETTE, HORSERADISH, TABASCO

24

SMOKED SALMON

- BAGELS, CHOPPED EGG, SLICED TOMATO, CAPERS, RED ONION DILL CREAM CHEESE

16



PLATED MEALS

PLATED FIRST COURSE **PLEASE CHOOSE ONE**



CAESAR

**FRESH ROMAINE LETTUCE, HOUSEMADE CAESAR DRESSING,
TOASTED GARLIC CROUTONS, SHAVED PARMESAN CHEESE**

16

MARKET SALAD Ⓥ

**FARMERS MARKET GREENS, CHERRY HEIRLOOM TOMATOES, PICKLED ONION, CARROT, TOASTED PECAN, SHERRY
VINAIGRETTE**

14

LBYC CRANBERRY WALNUT SALAD

**MARKET GREENS, ROCKET ARUGULA, POINT REYES BLEU CHEESE, ASIAN PEAR, HOUSE SHALLOT CHAMPAGNE
VINAIGRETTE.**

15

BLTA

BABY ICEBERG, CA BLEU CHEESE, HEIRLOOM TOMATO, AVOCADO, BACON, RANCH DRESSING

15

TOMATO BISQUE Ⓥ

BASIL PESTO, CA EVOO

12

LOBSTER BISQUE

TARRAGON CRÈME FRAICHE

16

(SEASONAL) WINTER- BUTTERNUT SQUASH SOUP

MASALA SPICED CRÈME FRAICHE, STYGIAN GOLD

14

(SEASONAL) SUMMER- BRENTWOOD SWEET CORN

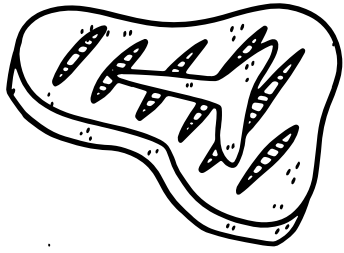
ESPELETTE PEPPER, PARMESAN CHEESE

14

LBYC CLAM CHOWDER

OYSTER CRACKER, OLD BAY

14



PLATED SECOND COURSE

PLEASE CHOOSE ONE

JIDORI CHICKEN

FINGERLING POTATO, ROASTED BROCCOLINI, CIPOLLINI ONION JUS

36

BEEF SHORT RIBS (V)

LEMON RICOTTA POTATO PUREE, CONFIT PEARL ONION, BABY CARROTS, TOKYO TURNIP, NATURAL JUS

48

BEEF FILET (8OZ)

BOURSIN POTATO PUREE, GRILLED ASPARAGUS, CABERNET JUS

62

DOUBLE CUT PORK CHOP

PARMESAN GRITS, GRILLED SWISS CHARD, SWEET HONEY MUSTARD

38

ICELANDIC SALMON

WILD MUSHROOM RISOTTO, SCORCHED CHERRY TOMATO, ENGLISH PEAS, BEURRE BLANC

38

MISO GLAZED CHILEAN SEA BASS

BABY BOK CHOY, SHITAKE MUSHROOM, YUZU SOY DRESSING

55

VEGETARIAN BOLOGNESE (V)

BEYOND MEAT, SAN MARZANO TOMATO, VEGAN MOZZARELLA, SUN DRIED TOMATO BASIL PESTO

34

SAFFRON GRILLED CAULIFLOWER STEAK (V)

SAFFRON CURRY BRINED- CASHEW YOGURT CHIMICHURRI, GOLDEN SULTANAS, ROASTED PEPITAS, FARMERS MARKET CARROTS, ARUGULA PESTO

36

DESSERTS

PLEASE CHOOSE ONE

NY CHEESECAKE 14

MACERATED BERRIES

MOLTEN LAVA CAKE 14

CHOCOLATE SAUCE, FOSSELMAN'S VANILLA BEAN ICE CREAM

HAZELNUT CHOCOLATE CAKE (V) 14

SHAVED CALLEBAUT CHOCOLATE

KEY LIME PIE 14

SPICED GRAHAM CRACKER CRUST, KEY LIME CUSTARD, WHITE CHOCOLATE

BUTTERSCOTCH PUDDING 14

CANDIED PECANS, SPIKED GUITTARD BUTTERSCOTCH

DINNER BUFFET

MEXICAN GRILL

**CARNE ASADA, POLLO ASADO, SPANISH RICE, BEANS, SOUTHWESTERN COBB SALAD, CORN/ FLOUR TORTILLAS, ELOTES-
MEXICAN GRILLED CORN, SALSA ROJA, SOUR CREAM, PICO DEL GALLO, SHREDDED LETTUCE, MIXED CHEESE, FRESH
TORTILLA CHIPS, FLAN- CHURROS**

GUACAMOLE ++

45

LITTLE ITALY

**BOCCONCINI TOMATO MOZZARELLA SALAD, CAESAR SALAD, SAN MARZANO RIGATONI PRIMAVERA, GRILLED JIDORI
CHICKEN, LEMON CAPER SAUCE, SALMON- OLIVE TAPENADE CHERRY TOMATO, GRILLED ASPARAGUS WITH SUN DRIED
TOMATO, TIRAMISU, CANNOLI**

48

BACKYARD AMERICAN GRILL

**MARKET SALAD, BLTA WEDGE SALAD, GRILLED TRI TIP W/ CHIMICHURRI, SALMON WITH TOMATO RELISH AND BEURRE
BLANC, JIDORI CHICKEN WITH CITRUS ONIONS, ROASTED WEISER FINGERLING POTATOES W/ SEA SALT AND ROSEMARY,
CAULIFLOWER MÉLANGE, CHEESECAKE, LBYC COOKIES AND BROWNIES**

70

YACHT CLUB SURF AND TURF

**SLICED BEEF FILLET- SAL GRIS AND RED WINE SAUCE, GRILLED JUMBO PRAWNS-OLD BAY BUTTER, SWEET ONIONS
MUSHROOMS AND BABY PEPPERS, CRISPY SKIN JIDORI CHICKEN WILTED KALE PEARL ONIONS AND PAN JUS, ROASTED
CAULIFLOWER AND ASPARAGUS**

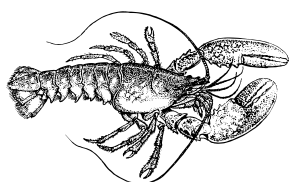
BLTA WEDGE SALAD, LBYC CRANBERRY WALNUT SALAD, MINI PETIT FOURS

90

HAWAIIAN BBQ MENU

**ISLAND BIBB SALAD WITH GOAT CHEESE, PICKLED RED ONION, ROASTED MACADAMIA NUT, FURIKAKE SPICE, CREAMY
SESAME DRESSING, MACARONI SALAD WITH PINEAPPLE CIDER DRESSING, HAWAIIAN ROLLS, TROPICAL FRUIT DISPLAY,
KALBI BEEF SHORT RIBS, TOASTED SESAME AND GREEN ONION, TERIYAKI GRILLED CHICKEN WITH JIDORI CHICKEN, BEAN
SPROUTS, SUSHI RICE, KIMCHI AND NORI STIR FRY VEGGIES WITH BABY BOK CHOY, NAPPA CABBAGE, PEPPERS,
BROCCOLI, AND STIR FRY SAUCE, PINEAPPLE UPSIDE DOWN CAKE, COCONUT MACAROONS, TROPICAL VERRINE**

48



ENHANCEMENTS
PRICES ARE PER PERSON
MINIMUM 25

+150 Attendant

SLOW ROASTED PRIME RIB

CREAMY HORSERADISH SAUCE, AJUS, STRAIGHT HORSERADISH

350 30 PEOPLE

- **HERB MUSTARD CRUSTED SKUNA BAY SALMON** (V)

HONEY MUSTARD SAUCE

150 12 PEOPLE

ORGANIC ROASTED DISTEL TURKEY BREAST

HERB GRAW

180 20 PEOPLE

NUESKIES SPIRAL PIT HAM

SWEET SPICY MUSTARD

150 25 PEOPLE

BEEF FILET CHATEAU BRIAND (V)

SAL GRIS, SAUCE BÉARNAISE

300 18 PEOPLE

TACO STATION

MEATS CHOICE OF 2- CARNITAS, CARNE ASADA, ACHIOTE CHICKEN, GRILLED PORTOBELLO FAJITA, SALSA ROJA, SOUR CREAM, SHREDDED LETTUCE, SLICED JALAPENO, SLICED JALAPENO, SHREDDED CHEESE, CILANTRO ONIONS. FLOUR AND

CORN TORTILLAS

20

PASTA STATION

CHOICE OF 2- RIGATONI BOLOGNESE, GRILLED JIDORI CHICKEN- SUN DRIED TOMATO- BRIE CHEESE ALFREDO- PENNE

PASTA, SAN MARZANO MARINARA WITH SPAGHETTI- GRILLED ITALIAN SAUSAGE- CARAMELIZED ONION- ROASTED

PEPPERS IN A CREAMY VODKA SAUCE WITH RIGATONI GARLIC BREAD, PARMESAN CHEESE, CHILI FLAKES

20

CHOCOLATE FOUNTAIN

MARSHMALLOWS, STRAWBERRIES, CAKE CUBES

16