



**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](mailto:nassauyachtclub@gmail.com)**



## **HOR'S D'OEUVRES (PRICED PER DOZEN)**

**12% VAT will be added**

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

- Deville Eggs \$15.00**
- Smoked Salmon Devilled Eggs \$17.00**
- 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 \$17.00**
- Cucumber Canapes with Whipped Feta, Sun-Dried Tomatoes & Basil \$17.00**
- Salmon Pinwheels \$20.00**
- Mini Tuna Salad Wraps \$16.00**
- Mini Curried Chicken Salad Wraps \$16.00**
- Mini Turkey Wraps \$16.00**
- Conch Salad Shots \$20.00**
- Conch Fritters with Junkanoo Sauce \$12.50**
- BBQ Meatballs \$12.00**
- West Indian Curried Meatballs \$12.00**
- Spicy Marinara Meatballs \$12.00**
- Fried Bacon Wrapped Plantains \$14.00**
- Fried Mahi-Mahi Fingers \$19.00**
- Buffalo Chicken Wings \$18.00**
- Sweet & Spicy Chili Wings \$18.00**
- Honey, Garlic & Sesame Chicken Drummets \$18.00**
- Spanakopita (Spinach & Feta in Phyllo Pastry) \$20.00**
- 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 \$16.00**
- Mini Pineapple Tarts topped with Fresh Strawberry \$16.00**
- Mini Key Lime Pastry Tarts \$18.00**
- Mini Tiramisu Brownies \$16.00**
- 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*

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



## CHOWDERS

<b>Conch or Fish Chowder – Small 12 oz</b>	<b>\$ 6.00</b>
<b>Conch or Fish Chowder – Large 16 oz</b>	<b>\$ 10.75</b>
<b>Conch or Fish Chowder – Extra Large 24 oz</b>	<b>\$ 17.50</b>
<b>Curried Conch Chowder – Small 12 oz</b>	<b>\$ 6.00</b>
<b>Curried Conch Chowder – Large 16 oz</b>	<b>\$ 10.75</b>
<b>Curried Conch Chowder – Extra Large 24 oz</b>	<b>\$ 17.50</b>
<b>Conch &amp; Papaya Chowder – Small 12 oz</b>	<b>\$ 6.25</b>
<b>Conch &amp; Papaya Chowder – Large 16 oz</b>	<b>\$ 11.25</b>
<b>Conch &amp; Papaya Chowder – Extra Large 24 oz</b>	<b>\$ 18.50</b>
<b>Mixed Seafood Chowder (Fish, Conch, Shrimp) – Small 12 oz</b>	<b>\$ 7.00</b>
<b>Mixed Seafood Chowder (Fish, Conch, Shrimp) – Large 16 oz</b>	<b>\$ 12.00</b>
<b>Mixed Seafood Chowder (Fish, Conch, Shrimp) – Extra Large 24 oz</b>	<b>\$ 19.00</b>



## FOUR COURSE BUFFET MENU

**\$ 36.00 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 two)**

- \*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 Sauté of Squash / Cauliflower au Gratin / Green Beans

**Desserts (choice of three) \*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

**\$ 43.00 per person**

**Minimum of 30 people**

**(includes dinner rolls, coffee & tea)**

**Any items from \$36.00 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 two)**

- \*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)**

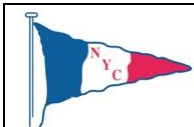
- \*Rosemary & Garlic Roasted Potatoes / Scalloped Potatoes / Baked Potatoes  
Baby New Potatoes & Parsley / Garlic & Parmesan Mashed Potatoes / Lyonnaise Potatoes
- \*Mushroom Rice Pilaf / Confetti Wild Rice / Saffron Rice
- \*Medley of Garden Vegetables / Corn on Cob / Buttered Broccoli / Honey Glazed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

**Desserts (choice of three)\* 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**

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

**Beer \$6.00**

**Mixed Drinks/Wine \$7.00**

**Top Shelf \$10.00**

**Juices \$3.00**

**Fruit Punch \$4.00**

**Sodas \$2.50**

### **OPEN BAR - 12% VAT and 15% Gratuity will be added**

**Same brands as Cash Bar**

**\$18.00 per person one hour**

**\$15.00 per person for second hour**

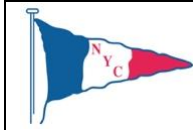
**\$10.00 per person each additional hour**

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

### **CASE / GALLON - 12% VAT and 15% Gratuity will be added**

<b>Sodas</b>	<b>\$36.00 per case</b>
<b>Fruit Punch</b>	<b>\$40.00 per gallon</b>
<b>Rum Punch</b>	<b>\$60.00 per gallon</b>
<b>Local Beer</b>	<b>\$85.00 per case</b>
<b>Imported Beer</b>	<b>\$100.00 per case</b>
<b>Sky Juice/Margarita</b>	
<b>Mix/Tequila Sunrise</b>	<b>\$ 70.00 per gallon</b>

**\*15 servings per gallon**



## **BAR SERVICE**

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

**Sodas Case Price @ 1.50**  
**Iced Tea @ 1.50**  
**Home Made Limeade @ 1.75**  
**Juice @ 2.50**  
**Fruit Punch @ 3.00**  
**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 and 15% Gratuity will be added**

**\$15.00 Per Bottle**



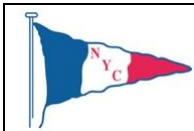
## **KIDS POOL PARTIES / TO YOUR BOAT**

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

<b>Menu:</b>	<b>Junior Burger &amp; Fries</b>	<b>\$ 6.00</b>
	<b>Junior Hot Dog &amp; Fries</b>	<b>\$ 5.00</b>
	<b>Chicken Tenders (per dozen)</b>	<b>\$28.00</b>
	<b>Fried Mozzarella Sticks (per dozen)</b>	<b>\$20.00</b>
	<b>BBQ Meatballs (per dozen)</b>	<b>\$12.00</b>
	<b>Conch Fritters (per dozen)</b>	<b>\$12.50</b>
	<b>Finger Sandwiches – tuna salad, egg salad, Spicy cheese (per dozen)</b>	<b>\$13.00</b>
	<b>French Fries</b>	<b>\$ 3.00</b>
	<b>Macaroni &amp; Cheese squares</b>	<b>\$ 3.00</b>
	<b>Sliced Fresh Fruits</b>	<b>\$ 4.00</b>
	<b>Cheese &amp; Crackers</b>	<b>\$ 6.00</b>
	<b>NYC Fried Chicken (cut in 1/8ths)</b>	<b>\$ 18.00 (9 pieces)</b>
		<b>\$ 30.00 (15 pieces)</b>
		<b>\$ 42.00 (21 pieces)</b>
<b>Beverages:</b>	<b>Koolaid - Assorted Flavors</b>	<b>\$ 10.00 per gallon</b>
	<b>Ice Tea</b>	<b>\$ 15.00 per gallon</b>
	<b>Water</b>	<b>\$ 3.00 per gallon</b>
	<b>Orange, Cranberry</b>	<b>\$ 20.00 per gallon</b>
	<b>Limeade</b>	<b>\$ 25.00 per gallon</b>
	<b>Sodas</b>	<b>\$ 30.00 per case</b>
	<b>Fruit Punch</b>	<b>\$ 40.00 per gallon</b>
	<b>Ice</b>	<b>\$ 7.00 per bag</b>

**\* 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**

<b>Chocolate Mousse Cake</b>	<b>\$48.00</b>
<b>Guava or Mango Cheesecake</b>	<b>\$56.00</b>
<b>Cheesecake with Cherry or Blueberry Topping</b>	<b>\$40.00</b>
<b>Plain Cheesecake</b>	<b>\$30.00</b>
<b>Carrot Cake</b>	<b>\$35.00</b>
<b>Bacardi Rum Cake</b>	<b>\$37.00</b>
<b>Chocolate Cake</b>	<b>\$32.00</b>

### **Pies**

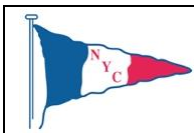
#### **Serve 8 slices**

<b>Key Lime Pie</b>	<b>\$24.00</b>
<b>Lemon Meringue Pie</b>	<b>\$26.00</b>
<b>Coconut Cream Pie</b>	<b>\$30.00</b>
<b>Apple Pie</b>	<b>\$20.00</b>

### **Pastries**

#### **Serve 16 – 20 slices**

<b>Duff – Guava, Mango, Pineapple, Pineapple Raisin</b>	<b>\$56.00</b>
<b>Coconut, Guava &amp; Raisin Bread Pudding with Rum Sauce</b>	<b>\$40.00</b>



## 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.**

<b>Waiter / Waitress / Bartender</b>	<b>\$150.00 Each</b>
<b>Chafing Dish / 2 sterno</b>	<b>\$ 25.00</b>
<b>Silverware</b>	<b>\$ 2.50 per setting (5)</b>
<b>China</b> <b>Dinner, Salad, Dessert Plates, Soup Cups, Coffee Cups</b>	<b>\$ 2.00 each</b>
<b>Glasses</b> <b>Wine, Water, Mixed Drink Glasses</b>	<b>\$ 2.00 each</b>
<b>Delivery &amp; Pick up Fee</b>	<b>\$ 50.00</b>