



BANQUET MENU

CATERING INFORMATION & POLICIES

Service Charge & Tax

All menu prices are subject to:

- **22% Service Charge (taxable) for Non-Members**
 1. THE SERVICE CHARGE IS NOT CONSIDERED A GRATUITY AND REMAINS THE PROPERTY OF THE WHITE BEAR YACHT CLUB AND NOT THE EMPLOYEE
- **7.125% State Sales Tax**
- **9.625% Liquor Tax**

Room Rental/Set up

1. *Charges for Room Rental/Set Up apply to any group requiring exclusive use of a club area or which falls into one of the following four groups:*

- *All business functions*
- *Any group requiring extra labor set up*
- *Opening the Club when it would normally be closed**

**Would require charges for entire club (\$2,000). This is in addition to regular rental fees.*

 - **Commodore's Room \$500**
 - **Main Floor \$4000**
 - **Pool \$3000**
 - **Screen Porch Only \$250**
 - **Ceremony \$500**
 - **Cocktails on the lawn \$300**

Car Attendants

Valet Parkers are \$150 per attendant with a 2 attendant minimum. Groups of more than 150 people guests are recommended to have a third valet.

Wedding Cake/Dessert Cutting/Serving Charge (All Events)

\$1.50 per person

Dual Entrée Charge

\$1.50 per person

LCD Projector

\$75.00

Minimum Food and Beverage Charge for Saturdays

\$6,000

BREAKFAST BUFFETS

Continental Breakfast

Fresh baked caramel rolls, muffins and bagels with cream cheese, fruit preserves, fresh fruit display, coffee, decaffeinated coffee, tea and fruit juices.

\$14

Full Breakfast Buffet

Fresh baked caramel rolls, muffins and bagels with cream cheese, fruit preserves, fresh fruit display, eggs, bacon, sausage, coffee, decaffeinated coffee, tea and fruit juices.

\$19

SNACK BREAKS

Danish pastries, caramel rolls, or croissants with butter and jam

\$18 per dz.

Assorted bagels and cream cheese

\$18 per dz.

Display of miniature muffins and fruit breads with butter and whipped cream cheese \$18 per dz.

Fresh fruit display

\$6 per person

Variety of cookies, brownies and bars

\$18 per dz.



LUNCHEON BUFFETS (Lakeside Clubhouse):

30 person minimum for buffets

Italian Buffet

Garlic Bread
Antipasto Display
Caesar Salad
Marinated Grilled Chicken Breast
House Made Meatballs
Penne and Garlic Parmesan Cream Sauce
Spaghetti and Marinara Sauce

\$24 Lunch

\$30 Dinner

A Taste of Asia

Asian greens salad (mandarin oranges, almonds, ginger...)

Egg rolls with sweet chili sauce

Beef and Broccoli Stir-fry

Teriyaki Chicken

Mixed Veggies Stir-fry

Fried Rice or White rice

\$24 Lunch

\$30 Dinner

Mexican Fiesta

Tortilla Chips

Selection of Authentic Mexican Salsas

Chicken or Fajitas with peppers and onions

Barbacoa

Spanish rice

Refried Beans

Soft and Hard Taco Shelled

Diced Onions, Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese, Sliced Black Olives, Jalapenos, Sour Cream, Guacamole

\$23 Lunch

\$28 Dinner

Delicatessen Soup and Deli Buffet

Kettle of Soup du jour
Mixed baby greens salad with assortment of toppings and dressings
Selection of sliced delicatessen meats (roast turkey, ham, pastrami, roast beef)
House recipe chicken salad and tuna salad
Display of sliced cheeses (Swiss, Cheddar, American, Monterey Jack)
Variety of breads and sandwich rolls
Green leaf lettuce, ripe red tomato slices, shaved onion, kosher dill pickles
Arrangement of condiments
Potato chips
Display of brownies and bars
\$18

Grilled Burger and Chicken Buffet

Grilled burgers
Marinated grilled chicken breast
Display of sliced cheeses (Swiss, Cheddar, American, Pepper-Jack)
Green leaf lettuce, ripe red tomato slices, shaved onion, kosher dill pickles
Arrangement of condiments
Country style potato salad
Fresh Cole slaw
Kaiser rolls
Display of brownies and bars
\$18

Cold Cut Deli Buffet

Display of sliced ham, turkey breast, pastrami
Kaiser Buns
Sandwich condiments
Green leaf lettuce, Minnesota tomatoes, shaved red onion, dill pickles
Creamy Cole slaw
Potato salad
Sliced cheeses
Cookies and brownies
\$16

Box Lunch

Sandwich, chips, pickle, fruit (banana or apple) and cookie or granola bar
\$15

LUNCHEON ENTRÉE SALADS

Fresh baked dinner rolls and butter included
Add our special caramel-pecan rolls for \$1 per person

Raspberry and Almond Chicken Salad

Almond crusted chicken breast over a blend of fresh baby lettuce, Maytag Bleu cheese, apples, fresh raspberries, raspberry vinaigrette, and candied almonds.

\$16

WBYC Cobb Salad

Diced roast turkey breast, apple wood smoked bacon, beefsteak tomato, avocado, hard boiled egg, Bleu cheese, mixed salad greens, accompanied by a selection of our house dressings

\$17

Sweet Soy Glazed Chicken Salad

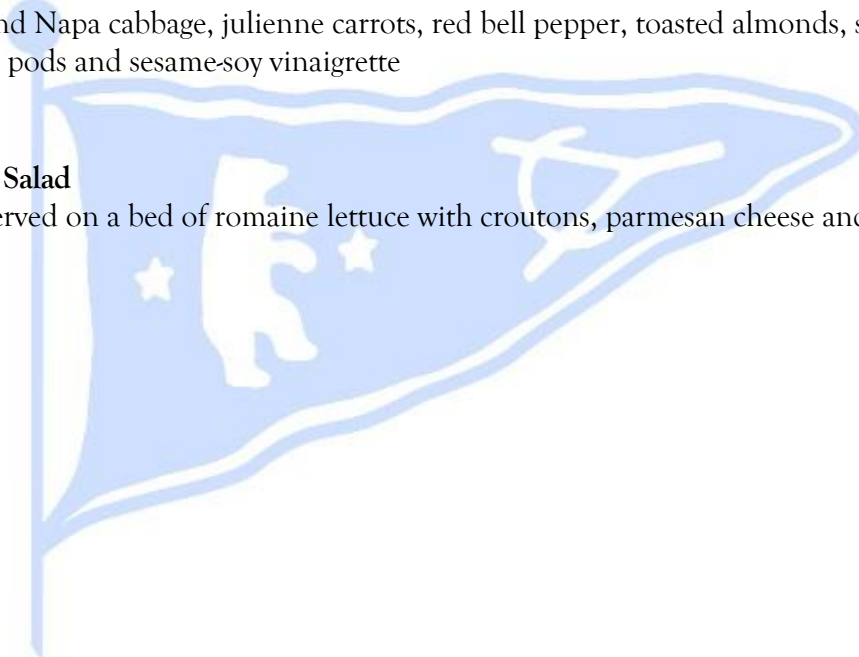
Blend of crisp lettuces and Napa cabbage, julienne carrots, red bell pepper, toasted almonds, soy glazed chicken, wonton crisps, snow pea pods and sesame-soy vinaigrette

\$17

Grilled Chicken Caesar Salad

Grilled chicken breast served on a bed of romaine lettuce with croutons, parmesan cheese and house dressing

\$16



LUNCHEON SANDWICHES

All sandwiches include potato chips, kosher dill pickle, and beverage service.

Add a cup of soup \$3 or French Fries \$2

White Bear Yacht Club Burger

Choice Grade Black Angus ground chuck, caramelized onion, apple wood smoked bacon, and Swiss cheese on a toasted Kaiser roll

\$14

Grilled Tuscan Chicken

Marinated and grilled breast of chicken, herb crusted roast tomatoes, artichoke hearts, and pesto mayonnaise on toasted Focaccia

\$14

Ahi Tuna Wrap

Seared yellow fin tuna, shredded Napa cabbage, carrots, and cucumbers sesame-soy vinaigrette, wasabi aioli, rice paper wrapper

\$16

Grilled Vegetable Focaccia

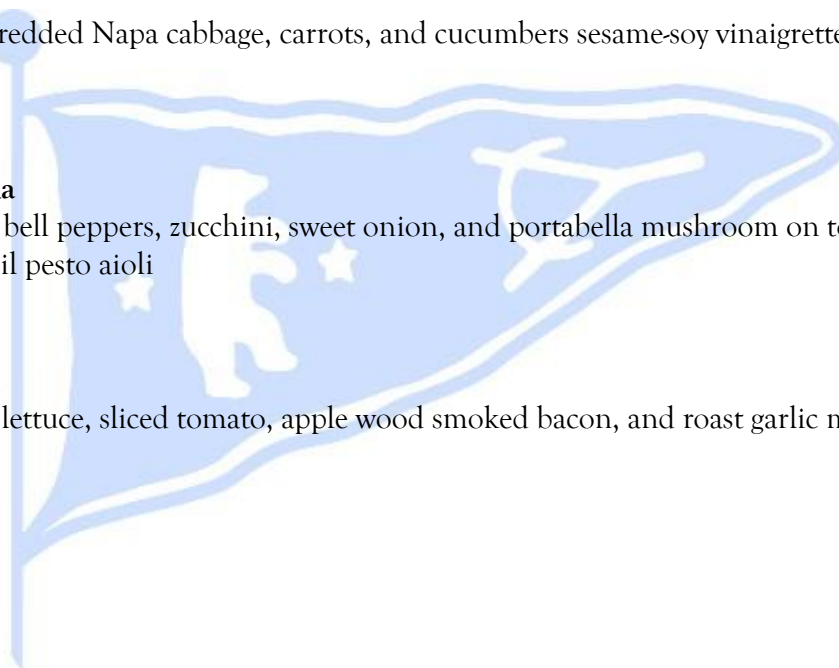
Marinated and grilled red bell peppers, zucchini, sweet onion, and portabella mushroom on toasted focaccia with melted Provolone and basil pesto aioli

\$14

Croissant Club Sandwich

Shaved roast turkey, crisp lettuce, sliced tomato, apple wood smoked bacon, and roast garlic mayonnaise on a fresh flaky croissant

\$13



LUNCHEON ENTREES

Unless otherwise stated; entrees include seasonal vegetable
and choice of rice or potato

Potato choices

Rosemary Roasted New Red Potatoes
Roasted Garlic Yukon Gold
Whipped Potatoes
Sour Cream and Chive Mashed Potatoes
Parsley Buttered New Potatoes
French Fries

Rice choices

Wild and Long Grain Rice Blend
Steamed Jasmine Rice
Steamed Basmati Rice
Saffron Rice Pilaf

WBYC Chicken Veronique

Sautéed chicken breast surrounded by Riesling cream sauce and sweet green grapes
\$17

Chicken a la King

Rich stew of chicken, mushrooms, carrots, and sweet peas served over flakey puff pastry shells
\$18

Artichoke and Chicken Penne

Marinated grilled chicken breast, artichoke hearts, sun-dried tomatoes, basil pesto, lemon, white wine, and Parmigiano-Reggiano tossed with penne pasta
\$17

Herb Crusted Broiled Walleye

Brushed with garlic-herb butter, splashed with white wine, and crusted with fresh sourdough bread crumbs, finished with lemon and herb beurre blanc
\$21

Sesame-Soy Glazed Atlantic salmon

Broiled fillet of salmon glazed with a ginger and soy marinade served with Jasmine rice, pea pod-red pepper stir fry, and citrus dressed micro greens
\$21

Grilled Top Sirloin

Rubbed with garlic, fresh herbs, and olive oil; garnished with roasted forest mushrooms
\$26

Classic Country Style Meatloaf (minimum 6 people)

Seasoned with garlic and Italian herbs, finished with a rich brown gravy
\$18

VEGETARIAN DISHES

Brie Cheese and Spinach Quiche

Flakey pie crust filled with savory custard and studded with sautéed spinach and Brie cheese
\$17

Roasted Vegetable Linguine

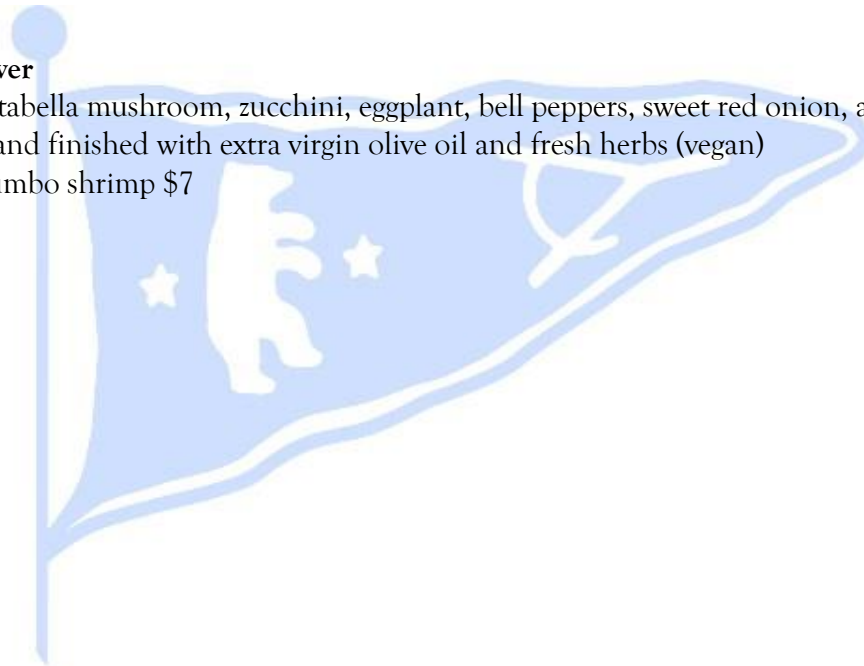
A selection of garden fresh vegetables; marinated and roasted tossed with carrot-ginger sauce atop a portion of pasta and garnished with Parmigiano-Reggiano and toasted almonds (this can be prepared as a vegan dish)
\$16

Roasted Butternut Squash Ravioli

Grilled vegetable timbale, sage brown butter, toasted pumpkin seeds, black truffle oil
\$17

Grilled Ratatouille Tower

Balsamic marinated portabella mushroom, zucchini, eggplant, bell peppers, sweet red onion, asparagus, layered with rich tomato sauce and finished with extra virgin olive oil and fresh herbs (vegan)
\$18 Add 3 jumbo shrimp \$7



HORS D'OEUVRES

HOT HORS D'OEUVRES

(Priced per dozen, 2 dozen minimum order)

Miniature crab cakes with Dijon aioli
\$36

Mini Brie en croûte
\$24

Pork pot sticker with spicy Szechwan
dipping sauce
\$24

Chicken Shu Mai
\$24

Crispy fried chicken wings with BBQ
sauce
\$24

Classic Buffalo chicken wings
\$24

Sweet and spicy beef skewer
\$24

Meatballs - Swedish or BBQ
\$24

Oysters Rockefeller
\$38

Spicy Shrimp Skewer
\$38

Shrimp and pork egg roll with sweet and
sour sauce
\$24

Szechwan pork riblets
\$24

Italian sausage stuffed mushroom caps
\$24

Mini Yacht burgers
\$24

Water Chestnut Rumaki
\$24

Thai chicken satay with peanut sauce
\$28

Spinach and cheese stuffed mushrooms
\$24

Mini Beef Wellington
\$36

Spanakopita
\$24

Grilled chicken quesadilla
\$24



ENTERTAINMENT PLATTERS

Priced Per Platter

Brie en Croûte (serves 35)

1 kilogram wheel of Brie cheese stuffed with maple pecan puree encased in puff pastry dough and baked, served with sliced baguette

\$120

Baked Crab and Artichoke Dip (serves 35)

Served with French bread crisps and toasted pita chips

\$150

Chilled Smoked Beef Tenderloin (serves 20)

Herb crusted, house smoked tenderloin of beef served with creamy horseradish sauce, a variety of mustards and baguette crostini

\$300

Spinach and Artichoke Dip (serves 35)

Served with French bread crisps and toasted pita chips

\$80

House Smoked Atlantic Salmon (serves 35)

Salmon filet cured with black pepper-fennel rub accompanied by cream cheese, hard cooked egg, minced red onion, capers and pumpernickel toast

\$195

Cheese display (serves 50)

Grand selection of domestic and imported cheeses including Cheddar, Jarlsberg, Pepper-Jack, Bleu veined, Brie, and more with a variety of crackers and cheese biscuits

\$250

Vegetable Crudités (serves 35)

Carrots, celery, broccoli, cauliflower, bell peppers, and more accompanied by house made Ranch dip

\$150

Seasonal Fruit Presentation (serves 35)

Ripe melons, pineapple, raspberries, strawberries, and grapes accompanied by raspberry-cream cheese dip

\$195

Antipasto Arrangement (serves 35)

A selection of imported olives, assorted pickled vegetables, Italian cheeses and salamis

\$160

Marinated Grilled Vegetable Display (serves 35)

An extended selection of mushrooms, asparagus, bell peppers, summer squashes, and more displayed with roast garlic-red pepper aioli

\$175

Pesto and Tapenade Array (serves 35)

Baguette crostini displayed with sun dried tomato pesto, traditional olive tapenade, roast garlic spread, Boursin cheese, basil pesto, and artichoke tapenade

\$165

Decorated Whole Poached Salmon (serves 50)

Garnished with a variety of vegetables and yogurt dill sauce

\$250

UPSCALE COLD BUFFET ENHANCEMENTS

(Priced per dozen)

Maki Sushi Display \$36

Jumbo Shrimp Cocktail Display \$38

Oysters on Half Shell \$38

BUTLER PASSED

(Priced per person)

Butler Passed items may also be plated and sold by the dozen.

Choose Three for \$10 per person, Choose Four for \$13 per person

Hot Hors d'oeuvres

- Spanakopita triangles
- Artichoke and Boursin beignet
- Mini grilled cheese sandwich
- Truffle risotto cake with mushroom mascarpone
- Bacon wrapped water chestnuts
- Chicken empanada
- Thai chicken satay with peanut sauce
- Smoked chicken quesadilla with chipotle cream
- Coconut chicken with pineapple marmalade
- Pecan crusted chicken tenders with honey mustard dip
- Crab cakes bites with Dijon aioli
- Shrimp toast
- Salmon Wellington
- Beef Satay
- **Miniature beef wellington**

Cold Hors d'oeuvres

- Fresh mozzarella and tomato skewer
- Bruschetta with tomato, balsamic vinegar and parmesan
- Sun dried tomato pesto crostini with chevre
- Banana fingerling potato with herb crème fraiche and tobiko
- Melon and prosciutto
- Chilled coconut carrot soup
- Antipasto skewer
- Curry chicken salad tartlet
- Roasted tenderloin on rye
- Duck confit tostada
- Pâté de maison on baguette crostini
- Ahi tartare on wonton chip
- Cold smoked salmon canapé
- Gravlax salmon cones
- Sesame seared Ahi with wasabi aioli on rice cracker
- **Smoked salmon deviled egg**

CHEF TENDED ACTION STATIONS

Enhance a standard buffet by adding gourmet action stations.

Each action station is occupied by one of our culinary specialists. **\$95 Culinary Fee**

Fresh Salad to Order

Baby salad greens, fresh raspberries, sliced apples, diced Brie cheese, candied almond, wonton crisps, raspberry vinaigrette or House Dijon dressing and Crisp Romaine lettuce, garlic croutons, hand grated parmesan, white anchovies and our own version of creamy Caesar dressing
\$8 per person

Pad Thai

Tender chicken breast tossed with rice noodles, bean sprouts, green onion and eggs then finished with our special Pad Thai sauce, crushed peanuts, chilies and lime
\$11 per person (add a Maki Sushi display for \$36 per doz.)

Sushi Action Station

California rolls, smoked salmon rolls, spicy crab rolls, spicy tuna rolls, a variety of Nagiri sushi made before your eyes and accompanied by wasabi, pickled ginger and soy sauce
\$19 per person

Two Dragon Stir Fry Station

Stir fry number one is chicken and vegetables, stir fry number two is spicy orange beef and broccoli; includes fried rice, fortune cookies and lo mein noodle salad
\$12 per person (add a Maki Sushi display for \$36 per doz.)

Beef Tenderloin

Beef filet seasoned with black pepper herb crust roasted medium-rare, carved to order; served with creamy horseradish sauce, a variety of mustards, and sandwich rolls
\$15 per person

Cumin-Chipotle Crusted Pork Loin

Slowly roasted and hand carved, accompanied by soft flour tortillas, guacamole, pico de gallo, shredded lettuce, chipotle cream and diced tomato
\$11 per person

Roast turkey breast

Slow roasted and accompanied by Dijon mustard, whole grain mustard, cranberry relish and cranberry mayonnaise with mini sandwich rolls
\$10 per person

Honey Glazed Ham

Gently baked and glazed with Dijon mustard-honey glaze; served with fresh sandwich rolls and condiments

\$11 per person

Whipped Potato Cocktail Bar

Roast garlic Yukon Gold potatoes and whipped Idaho russet potatoes topped to order. Choose from sautéed mushrooms, smoked bacon, fresh chives, grated cheeses, sweet corn, diced ham and grilled chicken breast finished off with chicken gravy, brown gravy, or parmesan-garlic cream sauce

\$9 per person

The Risotto Bar

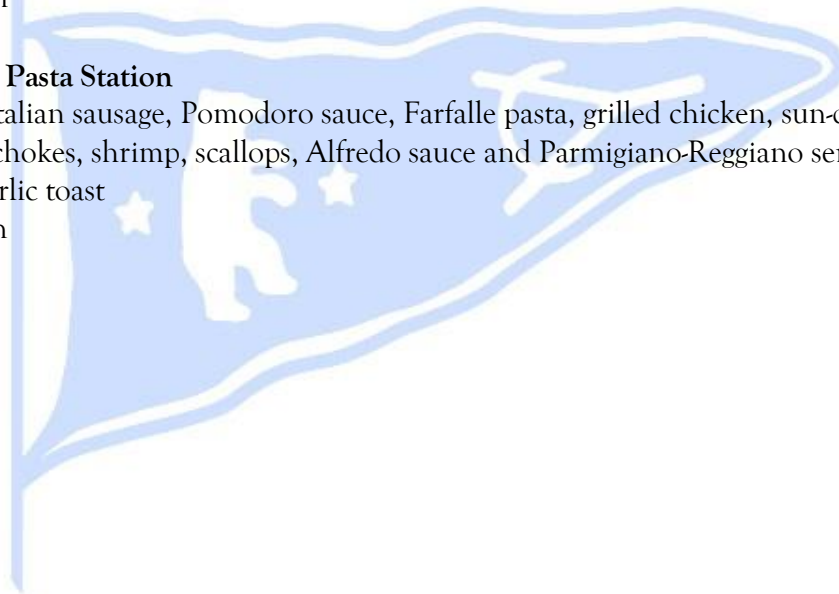
Creamy Arborio rice gently cooked to perfect texture combined with sautéed asparagus tips, forest mushroom blend, garlic, herbs and Parmigiano-Reggiano

\$10 per person

The Principal Pasta Station

Penne pasta, Italian sausage, Pomodoro sauce, Farfalle pasta, grilled chicken, sun-dried tomatoes, artichokes, shrimp, scallops, Alfredo sauce and Parmigiano-Reggiano served with fresh baked garlic toast

\$16 per person



DINNER ENTREES

All entrees include White Bear Yacht Club green salad with House Dijon dressing, seasonal vegetable, and when applicable choice of rice or potato

Potato Choices

Rosemary Roasted New Red Potatoes
Roasted Garlic Yukon Gold
Whipped Potatoes
Sour Cream and Chive Mashed Potatoes
Parsley Buttered New Potatoes
French Fries

Rice Choices

Wild and Long Grain Rice Blend
Steamed Jasmine Rice
Steamed Basmati Rice
Saffron Rice Pilaf

DINNER ENHANCEMENTS

(up-charge prices)

- Baby field greens salad with strawberries, poppy seed dressing, Brie cheese \$2
- Baby spinach salad with maple-pecan vinaigrette, caramelized pecans, and warm herb crusted goat cheese medallion \$2.50
- WBYC Caesar salad \$1.50

VEGETARIAN DISHES

Brie Cheese and Spinach Quiche

Flakey pie crust filled with savory custard and studded with sautéed spinach and Brie cheese
\$26

Roasted Vegetable Linguine

A selection of garden fresh vegetables; marinated and roasted tossed with carrot-ginger sauce atop a portion of pasta and garnished with Parmigiano-Reggiano and toasted almonds (this can be prepared as a vegan dish or gluten free)
\$24

Roasted Butternut Squash Ravioli

Grilled vegetable timbale, sage brown butter, toasted pumpkin seeds, black truffle oil
\$26

Grilled Ratatouille Tower

Balsamic marinated portabella mushroom, zucchini, eggplant, bell peppers, sweet red onion, asparagus, layered with rich tomato sauce and finished with extra virgin olive oil and fresh herbs (vegan and gluten free)
\$26

LAKE & SEA

Broiled Walleye

Brushed with herbed butter, splashed with white wine, crusted with fresh bread crumbs and finished with browned butter and capers

\$34

Panko Crusted Walleye

Hand breaded walleye fillet golden fried and served with lemon-herb aioli

\$34

Orange Glazed Atlantic Salmon

A seared fillet of salmon coated with orange glaze with orange-chive butter sauce and fresh orange slices

\$32

Grilled Atlantic Salmon Thai Curry

Marinated grilled salmon fillet served with Jasmine rice, vegetable stir fry and Thai coconut green curry

\$32

Classic Shrimp Scampi

Large shrimp broiled with garlic, white wine, lemon, and parsley

\$34

Sautéed Lump Crab Cake

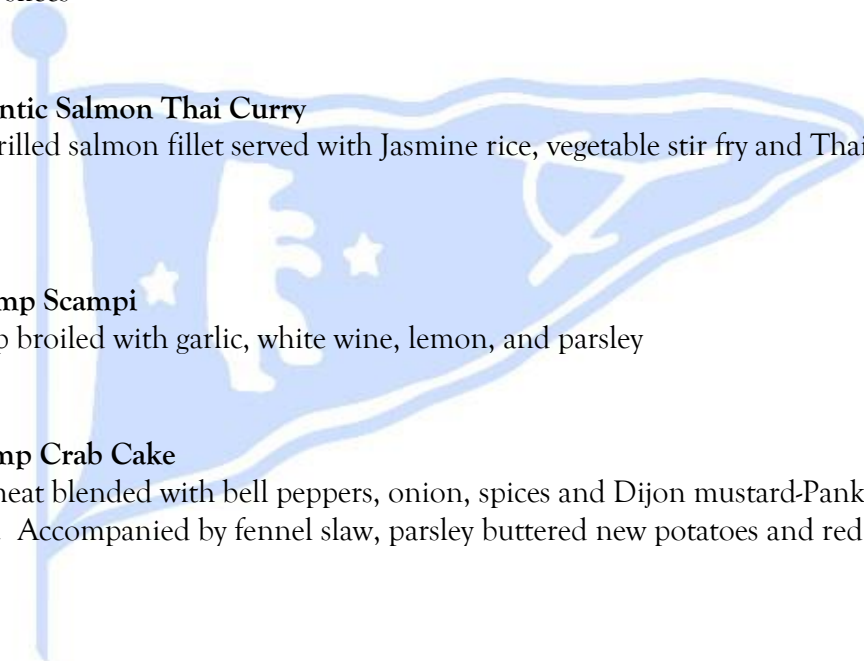
Fresh crab meat blended with bell peppers, onion, spices and Dijon mustard-Panko crusted and sautéed. Accompanied by fennel slaw, parsley buttered new potatoes and red pepper-garlic aioli

\$32

Grilled Shrimp

Tomato-herb marinated grilled shrimp basted with lime butter finished with citrus avocado salad and micro greens

\$34



POULTRY

Pecan Crusted Chicken

Dried cherry-apricot compote, brandy-apricot butter sauce
\$32

Boursin-Prosciutto Chicken Roulade

Garlic and herb cheese, prosciutto, spinach and chicken breast layered, rolled and sautéed, served with lemon-herb butter sauce
\$32

Grilled Chicken Romana

Marinated, grilled chicken breast with pancetta, garlic, sun-dried tomatoes, artichoke hearts, and basil pesto
\$32

Chicken Marsala

Breast of chicken scaloppini gently sautéed; accompanied by button mushrooms in a Marsala wine sauce
\$32

Minnesota Wild Rice Chicken

Roasted breast of chicken with wild rice-mushroom chicken forcemeat filling, and accompanied by mushroom demi-glace (served with side of wild rice pilaf)
\$32

Chicken Veronique

Sautéed chicken breast surrounded by Riesling cream sauce and sweet green grapes
\$32

PORK

Maple Glazed Pork Rib Chop

Apple cider brined pork chop glazed with maple syrup accompanied by apple-raisin chutney and Bourbon-cider sauce
12 oz. \$32

Teriyaki Style Pork Tenderloin

Grilled, marinated pork tenderloin with soy sauce-ginger-brown sugar glaze and grilled pineapple salsa
\$30

BEEF

Beef Filet

Grilled beef tenderloin steak accompanied by green peppercorn demi-glace
6 oz. \$45

New York Steak

Charbroiled beef strip steak topped by a mélange of black truffle scented forest mushrooms
12 oz. \$42

Braised Beef Short Ribs

Slowly cooked in beef jus with red wine, balsamic vinegar and herbs; accompanied by roasted garlic whipped potato
12 oz. \$38

Beef Tenderloin

Medium-rare roast tenderloin carved to order and served with Dijon-cognac demi-glace
6 oz. \$47

Beef Top Sirloin

Broiled center cut beef sirloin steak with blue cheese-herb crust and red wine demi-glace
8 oz. \$32

COMBINATION ENTREES

Pair a 5 oz. grilled beef filet and sauce Bordelaise with one of the following items

Classic Shrimp Scampi

\$48

Herb Crusted Broiled Walleye

\$46

Orange Glazed Salmon

\$46

Grilled Chicken Romana

\$43

DESSERT MENU

White Bear Yacht Club Signature Selections

Pecan Lace Tuille (limited to 40 guests)

Cookie cup filled with fresh berries, ice cream, and raspberry sauce
\$8

White Chocolate Macadamia Brownie

Topped with coffee ice cream and dark chocolate sauce
\$7

Chocolate Caramel Bread Pudding (limited to 40 guests)

House baked chocolate bread enhanced by rich caramel custard and served with vanilla and raspberry sauces
\$7

Grilled Angel Food Cake

With warm berry sauce
\$7

Floating Island (limited to 40 guests)

Poached meringue upon a pool of vanilla custard sauce; topped with hard caramel and toasted almonds
\$7

White Bear Yacht Club Sundae (limited to 40 guests)

Vanilla ice cream, butterscotch, chocolate sauce, crushed toffee, whipped cream, and a strawberry fan
\$7

Fudge Brownie Sundae

Moist rich warm brownie topped with vanilla ice cream, chocolate sauce, whipped cream, and fanned strawberry
\$7

Tiramisu

Espresso soaked sponge cake, shaved dark chocolate, and mascarpone
\$7

Crème Brûlée (limited to 40 guests)

Classic French caramelized custard flavored with vanilla (other flavoring options: lavender, passion fruit, blackberry, or many others our chef could add)
\$6

Seasonal Fruit Cobbler or Crisp a la mode (limited to 40 guests)

Apple, peach, plum, rhubarb, or other fruits baked and served with vanilla ice cream
\$6

Cheese Cake

Choose traditional New York style, or allow our pastry chef to add a creative flair with chocolate, candied ginger, raspberry, or tart cherry served with appropriate sauces
\$7

Key Lime Pie (limited to 40 guests)

\$6

Fresh Fruit Tart (limited to 40 guests)

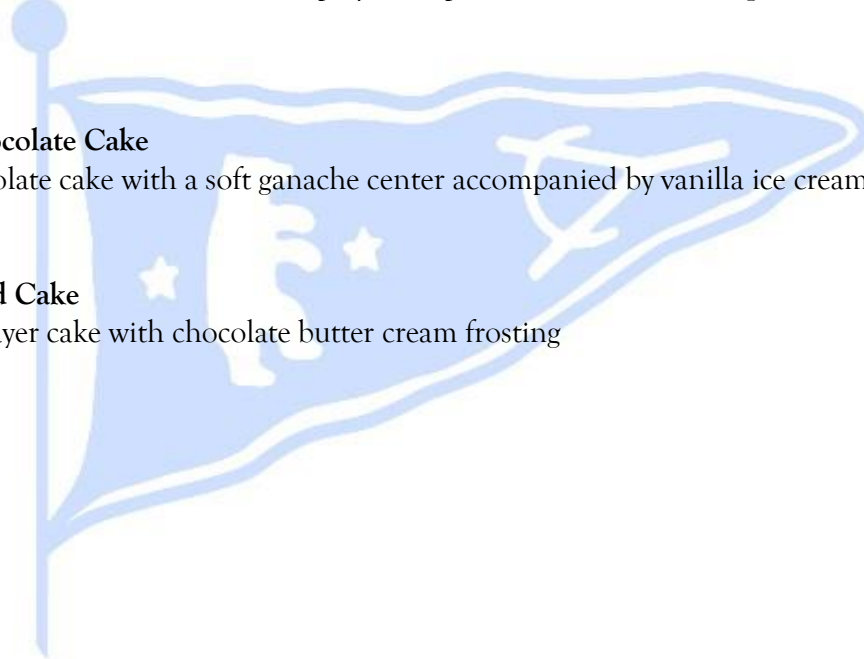
An array of the season's best fruits displayed atop of vanilla custard in a graham cookie crust
\$6

Molten Chocolate Cake

Warm chocolate cake with a soft ganache center accompanied by vanilla ice cream
\$8

Devil's Food Cake

Chocolate layer cake with chocolate butter cream frosting
\$6



BEVERAGE ARRANGEMENTS

Coffee and decaffeinated coffee

\$21.00 per gallons

Freshly brewed iced tea and lemonade

20.00 per gallon

Fruit juices

\$15.00 per carafe

Soft drinks

\$2.50 per person

Fruit Punch

\$30.00 per gallon

Champagne Punch

60.00 per gallon

House Wine

\$28.00 per bottle

House Champagne

\$28.00 per bottle

(A WINE LIST IS AVAILABLE ON REQUEST)

**All prices on this Banquet Menu are subject to 22% service charge and applicable sales tax. Service charge is the property of the club and not the employee.*

Prices are subject to change without notice