

# **Stony Brook Yacht Club**

## **Luncheon Package**

Your Luncheon package is a three-hour affair which includes bread, salad appetizer, selection of main course entrees, dessert and unlimited coffee, tea and soft drink service

### **Salad**

(select one)

Garden gathered mixed green salad w/ baby grape tomatoes and balsamic vinaigrette  
Caesar salad w/ torn tender romaine hearts and shaved parmesan

### **Appetizer**

Penne ala Vodka

### **Entrée**

(select 3)

Duck Breast a l'Orange

\*Pan seared Organic Scottish Salmon, saffron broth, herb risotto  
\*Sliced Steak potato puree, baby carrots, sautéed mushroom Bordelaise  
Sautéed breast of chicken w/ wild mushrooms and Marsala wine  
Stuffed filet of Sole with spinach and feta cheese  
Sautéed breast of chicken with fresh lemon and chardonnay  
Vegetarian Entrée upon request

### **Dessert**

Sheet Cake

Prices

**\$34.00 per person**

Prices do not include 20% gratuity and NY State sales tax (8.625%)  
Minimum guarantee of 50 Adults (persons over 10) per affair required  
Children under 10 pay ¾ price and children under 5 are free.

### **Bar Option For Adults over 21 years of Age**

Cash Bar or Consumption Bar ~\$80.00 extra for bartender

Full open bar of premium liquors, wine and domestic and imported beer ~\$24.00 per person

Full open bar of house liquors, wine and domestic bottled beer ~20.00 per person

Unlimited domestic beer and house wine ~\$17.00 per person

\*These menu items consist of or contain meat, fish, shellfish or fresh shell eggs that are raw and not cooked to proper temperature to destroy harmful bacteria and /or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.