

## Breakfast Entrées

### Classic P&Y Quiche

Choose from Quiche Lorraine with bacon, ham, cheddar and Swiss cheese or Florentine with spinach, sweet onions and a four cheese blend

Both served with seasonal fresh fruit, orange juice, premium roast coffee or hot tea

11

### The Admirals

Classic Eggs Benedict, with crisp hash browns, and fresh fruit, orange juice, premium roast coffee or hot tea

13

### The Sunrise

Fluffy scrambled eggs, hash browns, bacon or sausage, toasted English Muffins, orange juice, premium roast coffee or hot tea

12

### The Riverview

Ham and cheese omelet, crisp hash browns, toasted English Muffins, orange juice, premium roast coffee or hot tea

13

## Morning and Afternoon Breaks Priced per dozen

Seasonal Fresh Fruit  
5 per person

Assorted Bars  
15

Assorted Muffins  
13

Assorted Greek Yogurt  
25

Assorted Cookies  
14

Cinnamon Rolls  
13

Assorted Pastries  
15

Caramel Rolls  
14

# Breakfast Buffet

## **The Continental**

Seasonal fresh fruit  
Assorted pastries  
Orange juice  
Premium roast coffee  
Hot tea  
9

## **Deluxe Continental**

Seasonal fresh fruit  
Muffins  
Yogurt  
Orange juice  
Premium roast coffee  
Hot tea  
12

## **Shore Buffet**

Seasonal Fresh Fruit  
Scrambled Eggs  
Hash Browns  
Bacon and Sausage  
Assorted Pastries  
Toasted English Muffins  
Orange Juice  
Premium roast coffee  
Hot Tea  
15

## **Commodores Buffet**

Seasonal Fresh Fruit  
Eggs Benedict  
Hash Browns  
Orange Juice  
Assorted Pastries  
Premium roast coffee  
Hot tea  
16

## **Riverfront Buffet**

Seasonal Fresh Fruit  
Scrambled Eggs  
Eggs Benedict  
Bacon or Sausage  
Hash Browns  
Assorted Pastries  
French toast  
Toasted English Muffins  
Orange Juice  
Premium roast coffee and tea  
18

## **Add Omelet Station**

5 per person  
100 Chef Fee

## Entrée Salads

### **Pool & Yacht Chef Salad**

Mixed greens topped with ham, turkey, Swiss and cheddar cheese, cucumbers, eggs, onion, tomatoes, and croutons.

Accompanied by house parmesan peppercorn ranch dressing

16

### **Strawberry Chicken Salad**

Crisp mixed greens with fresh strawberries, bleu cheese, and sliced red onions, topped with grilled chicken breast finished with club made poppy seed dressing

16

### **Brown Derby Cobb**

Crisp greens garnished with diced chicken, chopped bacon, chopped egg, diced avocado, diced tomato and croutons. Accompanied by house parmesan peppercorn ranch dressing

16

### **Grilled Chicken Caesar Salad**

Crisp hearts of Romaine lettuce tossed with Pool & Yacht's own special Caesar dressing and topped with grilled chicken and Parmesan cheese

16

### **Apple-Pecan Chicken Salad**

Crisp greens garnished with fresh apples, grapes, candied pecans, shaved onion, feta, and topped with grilled chicken, served with cranberry vinaigrette

16

### **Gulf Shrimp Salad**

Crisp greens garnished with petite shrimp, fresh tomatoes, eggs, onion and cucumber Accompanied by house parmesan peppercorn ranch dressing

18

### **P&Y Chopped Salad**

Chopped mixed greens tossed with grilled chicken, ham, bacon, egg, cucumber, tomato, red onion, cheddar and Swiss cheeses, and croutons in herbed vinaigrette

16

*Above prices include rolls, butter, premium roast coffee, iced tea and lemonade*

# Luncheon Entrées

All entrees include choice of House Salad or Strawberry Salad,  
Potatoes, Vegetables, Warm Rolls and Butter,  
Premium Roast Coffee, Iced Tea and Lemonade

\*Signifies Gluten Free

## Poultry Entrée

### **Chicken Capri\***

Sautéed breast of chicken braised  
with fresh basil and grape tomatoes  
in white wine. Finished with fresh  
mozzarella and aged balsamic,  
served over sautéed spinach

21

### **Chicken McMahon**

Golden brown parmesan crusted  
chicken breast finished with mushroom  
parmesan crème

21

### **Chicken Picatta**

Scaloppini of chicken simmered with  
capers and shallots finished with a light  
lemon cream

21

### **Chicken Artichoke\***

Scaloppini of chicken sautéed and  
served over a warm artichoke salad and  
finished with parsley lemon gremolata

21

## Seafood Entrées

### **Jumbo Broiled Scallops\***

Three fresh scallops glazed with  
lemon garlic butter accompanied  
by fresh lemon

24

### **Broiled Canadian Walleye\***

Accompanied by fresh lemon and  
club recipe tartar sauce

24

### **Grilled Salmon\***

Grilled to perfection and finished with  
lemon and herb butter

23

### **Tiger Prawns**

Choice of 3 broiled\* or lightly breaded  
prawns accompanied by drawn  
butter or club recipe cocktail sauce

24

## Luncheon Entrées

All entrees include choice of House or Strawberry Salad,  
Potatoes, Vegetables, Warm Rolls and Butter,  
Premium Roast coffee, Iced Tea or Lemonade  
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## Beef & Pork Entrées

### **Grilled Boneless Pork Chop\***

Finished with a cinnamon sautéed  
apple compote  
21

### **Beef Stroganoff**

Tenderloin tips simmered in sour  
cream sauce served over wild rice  
21

### **Filet Mignon\***

6 oz filet garnished with garlic mushrooms  
32

### **Pot Roast of Beef**

(10 person minimum)  
Served with mashed potatoes and pan  
gravy with honey glazed carrots  
20

### **Top Sirloin\***

8 oz top sirloin char broiled to perfection  
and topped with sautéed mushrooms  
26

## Luncheon Buffets

Luncheon buffets require a minimum of 25 guests  
Menu prices include Premium Roast Coffee, Iced Tea and Lemonade

### **Ensign's Buffet**

House Salad or Strawberry Salad  
Chicken Picatta  
Broiled Walleye  
Herb Roasted Fingerling Potatoes  
Fresh Vegetable in Season  
Warm Rolls  
25

### **Italian Buffet**

Caesar Salad  
Marinated Vegetable Pasta Salad  
Penne Marinara  
Chicken Parmesan Marinara  
Roasted Vegetable Medley  
Warm Garlic Breadsticks  
21

# Luncheon Buffets

Luncheon buffets require a minimum of 25 guests  
Menu prices include Premium Roast Coffee, Iced Tea and Lemonade

## Soup and Salad Buffet

Soup du jour  
Fresh mixed greens,  
French, Bleu Cheese and Ranch  
dressings, shredded carrots, ripe olives,  
Manzanilla olives, shredded cheddar  
cheese, red onion, cucumbers, grape  
tomato, croutons, sunflower nuts,  
julienne chicken, julienne ham,  
chopped egg, warm rolls and butter  
18

## Soup and Sandwich Buffet

Roast Beef, Turkey, Ham & Cheese  
On Assorted Rolls  
Relishes & Condiments  
Potato Chips  
*Choice Three of the following:*  
House Salad  
Strawberry Salad  
Fresh Fruit  
Vegetable Pasta Salad  
Coleslaw  
Potato Salad  
Vegetable Tray with dip  
18  
With soup du jour  
20

## BBQ Buffets

Pulled Pork  
Assorted Sauces  
Mini Buns  
Fresh Fruit  
Coleslaw or Potato Salad  
Potato Chips  
18

Grilled Hamburgers  
Grilled Chicken Breasts  
Brats  
Assorted Rolls & Condiments  
Fresh Fruit  
Potato Salad  
Coleslaw  
Potato Chips  
20

## Taco Bar

Hard & Soft Shell Tacos  
Beef & Chicken  
Shredded Lettuce  
Diced Tomato  
Diced Black Olives  
Shredded Cheese  
Diced Onion  
Sour Cream  
Spanish Rice  
Chips & Salsa  
18

# Dinner Entrées

All entrees include choice of House Salad or Strawberry Salad, Potatoes, Vegetables, Warm Rolls, Premium Roast Coffee and Hot Tea

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## Poultry Entrées

### **Chicken Capri\***

Sautéed breast of chicken braised with fresh basil and grape tomatoes in white wine. Finished with fresh mozzarella and aged balsamic, served over sautéed spinach

24

### **Chicken McMahon**

Golden brown parmesan crusted chicken breast finished with mushroom parmesan crème

24

### **Chicken Picatta**

Scaloppini of chicken simmered with capers and mushrooms in a light lemon cream

24

### **Chicken Oskar**

Tender breast of chicken sautéed and finished with our signature crab cake, sauce Béarnaise and fresh asparagus

30

## Seafood Entrées

### **Jumbo Broiled Scallops\***

Four fresh scallops glazed with lemon garlic butter accompanied by fresh lemon

34

### **Broiled Canadian Walleye\***

Accompanied by fresh lemon and club recipe tartar sauce

25

### **Grilled Salmon\***

Grilled to perfection and finished with lemon and herb butter

28

### **Tiger Prawns**

Choice of 4 broiled\* or lightly breaded prawns accompanied by drawn butter or club recipe cocktail sauce

31

## Vegetarian Options

### **Vegetable Primavera Pasta**

Angel hair pasta tossed with seasonal vegetables and basil pesto

16

### **Grilled Portobello Mushroom**

Stuffed with steamed brown rice and accompanied by grilled squashes, carrots and asparagus, finished with balsamic reduction

17

## Dinner Entrées

All entrees include choice of House Salad or Strawberry Salad, Potatoes, Vegetables, Warm Rolls, Premium Roast Coffee and Hot Tea

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### Beef & Pork Entrées

#### **Top Sirloin\***

Garnished with garlic mushrooms  
10 oz 30

#### **Filet Mignon\***

Garnished with garlic mushrooms  
6 oz 34 8oz 38

#### **New York Strip\***

Garnished with garlic mushrooms  
10 oz 32 14 oz 39

#### **Pork Prime Rib Chop\***

Grilled and finished with  
Bourbon glaze  
12oz 29

#### **Roast Prime Rib of Beef\***

(Minimum 8 people)  
Served with creamy horseradish  
sauce and Au jus  
10oz 34

#### **Bone-In Tenderloin\***

The P&Y signature steak, 14-ounce  
certified Angus bone-in tenderloin  
steak, grilled to perfection, topped  
with sauce béarnaise and  
accompanied by garlic sautéed  
mushrooms  
52

### Surf and Turf Duets

4oz Filet Mignon & 4oz Lobster\*  
\$Market Price\$

Broiled Walleye & Chicken Capri\*  
32

4oz Filet Mignon & Chicken Oskar  
34

Broiled Walleye & Chicken Oskar  
32

4oz Filet Mignon & 4-6oz Broiled Walleye\*  
36

4oz Filet Mignon & 2-Jumbo Shrimp  
39



# Dinner Buffets

Dinner buffets require a minimum of 25 guests  
Menu prices include Premium Roast Coffee and Hot Tea

## Captains Buffet

House Salad or Strawberry Salad  
Chicken Picatta with Lemon Caper Sauce  
Sliced Roast Beef  
Penne Primavera Plain  
Herb Roasted Baby Red Potatoes  
Fresh Vegetables in Season  
Warm Rolls  
32

## Admirals Buffet

Side dishes: Choose three items

House Salad  
Strawberry Salad  
honey glazed carrots  
green beans almondine  
mashed potatoes  
au gratin potatoes  
herb roasted red potato  
vegetable medley  
wild rice pilaf

Entrees Selections:

Beef Tips in Mushroom Burgundy sauce  
Roast Beef with Bordelaise sauce  
Honey baked Ham  
Roast Turkey Breast with pan sauce  
Roast Salmon with lemon crème  
Broiled Walleye  
Chicken Parmesan with mushroom crème  
Roast Pork with apple gravy  
Two Entrees 34  
Three Entrees 38

## Carving Station

A labor charge of \$100.00 per chef  
for carved items

Prime rib of Beef with au jus and  
Horseradish Sauce (add 8)

Roast Tenderloin with wild mushroom  
sauce (add 10)

## Italian Buffet

Caesar Salad  
Anti-pasta Tray (salami, prosciutto,  
provolone cheese, assorted olives, pickled  
peppers, baby corn, marinated artichokes,  
and grape tomatoes)  
Marinated Vegetable Pasta Salad  
Penne Marinara  
Chicken Parmesan Marinara  
Cheese Tortellini Alfredo  
Vegetable or Sausage Lasagna  
Roasted Vegetable Medley  
Warm Garlic Breadsticks  
28

## BBQ Buffets

Pulled Pork  
Mini Buns  
Assorted Sauces  
Fresh Fruit  
Potato Salad  
Coleslaw  
Potato Chips  
20

Grilled Hamburgers  
Grilled Chicken Breasts  
Brats  
Assorted Rolls & Condiments  
Fresh Fruit  
Potato Salad  
Coleslaw  
Potato Chips  
21

## Hors d'oeuvres Trays

Prices reflect service for 25 guests

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### **Vegetable Crudités and Relishes\***

An assortment of fresh and marinated vegetables accompanied by dill aioli

80

### **Grilled Vegetable Display\***

An assortment of grilled fresh vegetables accompanied by roasted red pepper aioli

120

### **Sliced Meats & Cheese**

An assortment of cold cuts served with assorted rolls, relishes, cheeses & condiments

180

### **Buffalo Chicken Dip**

Shredded chicken blended with cream cheese, cheddar cheese and mild buffalo sauce and served piping hot with garlic crostini

160

### **Warm Spinach and Artichoke Dip**

Artichokes and spinach dip blended with Parmesan, Mozzarella and cream cheese served with Pita Chips

150

### **Artichoke and Crab Fondue**

A blend of chopped artichokes and crab meat with parmesan and mayonnaise baked piping hot and served with sliced baguette

170

### **Domestic and Import Cheese**

Chef's choice of domestic and imported cheeses and served with garlic crostini

150

### **Seasonal Fresh Fruit Display\***

140

### **House Smoked Salmon**

Applewood smoked Scottish salmon accompanied by cream cheese, capers, onions and cocktail rye bread

150

### **Japanese Style Seafood Cocktail\***

A blend of Japanese style mayonnaise, shrimp, crab and scallions accompanied by flat bread crackers and fresh lemon

140

### **Quesadillas**

Flour tortilla stuffed with cheddar cheese and pico de gallo and your choice of

Cheese 60

Chicken 80

Beef 80

### **Brie En Croute**

Topped with roasted apples and Brown sugar and baked in puff pastry served with cinnamon crostini

80

## Hot Hors d'oeuvres

Priced per dozen(2 dozen minimum)

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### Coconut Shrimp

Shrimp breaded with coconut and Panko crumbs, fried golden brown and served with pineapple chutney

24

### Fried Mini Brie

Panko crusted brie fried golden brown and served with raspberry coulis

26

### Bacon Wrapped Water Chestnuts\*

16

### Bacon Wrap Tenderloin Bites\*

Tenderloin tips wrapped with smoky bacon accompanied by béarnaise sauce

30

### Bacon Wrapped Scallops\*

25

### Caramelized Bacon Bites\*

Thick cut natural cure bacon coated with sugar, cinnamon and chili powder baked to perfection

20

### Vegetable Spring Rolls

With plum sauce

20

### Artichoke Parmesan Puffs

14

### Beef Satay

Sesame grilled sirloin skewers finished with peanut sauce

22

### Turkey or Beef Sliders

With sautéed onions, pickles, and mini buns

36

### Chicken Brochettes\*

With pineapple and onion marinated in a Teriyaki sauce

22

### Cream Cheese Won Tons

Wonton wrappers filled with cream cheese and fried golden brown.

Accompanied by Asian plum sauce

15

### Deviled Crab Stuffed Mushrooms

Club recipe crab cake stuffed in a jumbo mushroom cap finished with hollandaise

24

### Stuffed Mushrooms

Jumbo mushroom caps filled with your choice of Florentine (spinach) or Italian

Sausage

18

### Chicken Pot Stickers

Asian spice chicken and vegetables in wrapped Gyoza accompanied by Thai

peanut sauce

20

### Chicken Wings

Jumbo wings tossed in your choice of Italian Herbs, Buffalo or Teriyaki

and accompanied by blue cheese dip and celery

21

### Mini Crab Cakes

House recipe crab cakes accompanied by Rémo-laude sauce

30

### BBQ or Swedish Meatballs

18

## Cold Hors d'oeuvres

Priced per dozen (2 dozen minimum)

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### Assorted Gourmet Canapés

Chef's choice of toppings served  
on pastry shell

20

### Shrimp Cocktail\*

Served with club-made cocktail sauce  
and fresh lemon

28

### Caprése Salad Bites\*

Fresh mozzarella and grape  
tomato skewers  
with basil balsamic aioli

20

### Cocktail Crab Claws\*

Served with club-made cocktail sauce

36

### Prosciutto Asparagus Wraps

Shaved prosciutto wrapped around fresh  
Asparagus and served on crostini with  
walnut pesto

22

### Tenderloin Asparagus Wraps

Chilled tenderloin wrapped around fresh  
asparagus and served on crostini with  
horseradish cream

24

## Carving Stations

Served with Mini Rolls

A labor charge of \$100.00 per chef will  
be applied for carved items.

### Roast Turkey Breast

With cranberry chutney, herbed  
mayonnaise and assorted condiments  
Serves approximately 20 people

75

### Roast Strip Loin of Beef

With creamy horseradish sauce  
and Au jus  
Serves approximately 20 people

160

### Roasted Tenderloin

With creamy horseradish sauce  
and au jus

Serves approximately 20 people

180

### Baked Ham

With Honey Bourbon Glaze and  
assorted condiments  
Serves approximately 30 people

80

### Prime Rib

With creamy horseradish sauce  
and Au jus  
Serves approximately 20 people

170

# Desserts

## Trays

Priced per dozen  
(2 dozen minimum)

Assorted Bars

14

(Pecan, seven layer, brownie, raspberry crumble)

Assorted Cookies

14

(Chocolate chip, snicker doodle, oatmeal cranberry)

Mini Desserts

14

(Éclairs, cream puffs, petit fours, mini cheesecake bars)

Cupcakes

(2 dozen minimum)

Available flavors:

Chocolate, White & Marble

24

Almond, Lemon Poppyseed, Red Velvet, Spice, Carrot & Lemon

42

## Plated

Priced per person

Double Chocolate, Red Velvet, Carrot, Apple Pie

Cheesecake with choice topping (chocolate or strawberry)

6

Chocolate Turtle Torte, Lemon Mist Torte, Chipotle Chocolate cake,  
Crème Brûlée, Caramel Apple Pie, Key Lime Pie

8