

Jordan Caterers

Complete Menus for
Weddings & Events

held at

The Guilford Yacht Club



Jordan Caterers • Cheshire CT
203.272.8213 • www.jordancaterers.com





Exclusive Menu for
The Guilford Yacht Club

Prepared and presented by Jordan Caterers • Cheshire CT
203.272.8213 • jordancaterers.com

Sit Down Wedding Dinner

A 5 Hour Celebration for a Minimum of 50

Includes

Open Bar

For 5 hours

Premium Liquor

Imported & Domestic Beer, House Wine

Bottled Water, Assorted Soft Drinks



Champagne Toast

Sparkling Wine for Toasting the Bride & Groom



Stationary Hors d' oeuvres

Domestic & Imported Cheeses Served on Decorative Boards

Garnished with Fresh Fruit

Smoked Gouda, Dill Havarti, Vermont Cheddar, Sage Derby

Ciabatta Wedges, Sliced Baguette, Gourmet Crackers

Build Your Own Bruschetta

Roast Vegetables with Olives

Tomato, Fresh Basil, Mozzarella

Herb Crostini, Pita Crisps



Passed Hors d' oeuvres

Passed By Our Professional Staff, Please Choose 4

Sundried Tomato and Goat Cheese Tartlets

Smoked Gouda & Caramelized Onion Quesadilla, Salsa Fresca, Cilantro Cream

Wild Mushroom Profiteroles, Apricot Glaze

Artichoke Fritters, Béarnaise Mayonnaise

Crab, Corn, Chili Pepper Empenadita

Seared Sea Scallop on Wonton Crisp, Mango Salsa

Smoked Salmon Canapés, Chive Crème Fraîche, Black Bread

Lobster Club, Brioche Toast, Tomato, Bacon

Sliced Duck Breast, Wild Berry Chutney, Brie on Crostini

Rosemary Chicken Vegetable Skewer, Lemon Rosemary Aioli

Thai Chicken Sate, Peanut Sauce

Filet with Boursin, Arugula and Artichoke on Crostini

Beef Tenderloin in Puff Pastry with Sherry and Mushrooms



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Sit Down Wedding Dinner continued

Salad

Please Choose 1

Mesclun Greens, Pear Tomatoes, Dried Cranberries, Sourdough Croutons, Citrus Vinaigrette
Wild Salad Greens, Cucumbers, Tomatoes, Panko Goat Cheese Timbale, Fresh Herb Vinaigrette
Spinach Salad with Fresh Apple, Cherry Tomatoes, Marinated Red Onion, Cider Vinaigrette
Classic Caesar Salad, Crisp Romaine, Shaved Parmesan, Sourdough Croutons,
Homemade Caesar Dressing



Entrees

Please Choose, In Advance, 2 For Your Guests

Statler Breast of Free Range Chicken
Roasted fingerling Potato with Onion, Spinach and Baby Carrots, Roasted Garlic Jus
Panko Crusted Chicken Roulade
Sundried Cranberries, Apricots and Thyme, Grand Marnier Glaze
Grilled Mahi-Mahi
Green and Yellow Bean Salad, Tamale Cake, Peach Salsa
Roast Pork Tenderloin
Savory Bread Pudding, Haricots Verts, Red Bell Pepper, Balsamic-fig Glaze, Beet Slaw
Grilled Flank Steak
Herb Crust, Room Temperature Roasted Yukon Gold Potato and Ratatouille Salad,
Frico Chip, Chive Oil, Gremolata
Substitute Sliced Filet Mignon & Wild Mushroom Bordelaise For An Additional \$5.00 Per Person
Black and White Salmon
Sesame Crust, White Soy Glaze, Confetti Jasmine Rice, Candied Lemon, Baby Bok Choy



Artisan Rolls with Molded Sweet Butter

Coffee & Assorted Teas

Wedding Cake

Customized Menus Are Available, Please Inquire



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Buffet Wedding Reception

A 5 Hour Celebration for a Minimum of 50

Includes

Open Bar

For 5 hours

Premium Liquor

Imported & Domestic Beer, House Wine

Bottled Water, Assorted Soft Drinks



Champagne Toast

Sparkling Wine for Toasting the Bride & Groom



Stationary Hors d' oeuvres

Domestic & Imported Cheeses Served on Decorative Boards

Garnished with Fresh Fruit

Smoked Gouda, Dill Havarti, Vermont Cheddar, Sage Derby

Ciabatta Wedges, Sliced Baguette, Gourmet Crackers

Build Your Own Bruschetta

Roast Vegetables with Olives

Tomato, Fresh Basil, Mozzarella

Herb Crostini, Pita Crisps



Passed Hors d' oeuvres

Passed By Our Professional Staff, Please Choose 4

Sundried Tomato and Goat Cheese Tartlets

Smoked Gouda & Caramelized Onion Quesadilla, Salsa Fresca, Cilantro Cream

Wild Mushroom Profiteroles, Apricot Glaze

Artichoke Fritters, Béarnaise Mayonnaise

Crab, Corn, Chili Pepper Empenadita

Seared Sea Scallop on Wonton Crisp, Mango Salsa

Smoked Salmon Canapés, Chive Crème Fraîche, Black Bread

Lobster Club, Brioche Toast, Tomato, Bacon

Sliced Duck Breast, Wild Berry Chutney, Brie on Crostini

Rosemary Chicken Vegetable Skewer, Lemon Rosemary Aioli

Thai Chicken Sate, Peanut Sauce

Filet with Boursin, Arugula and Artichoke on Crostini

Beef Tenderloin in Puff Pastry with Sherry and Mushrooms



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Buffet Wedding Reception continued

Salad

Please Select 2

Mesclun Greens, Pear Tomatoes, Dried Cranberries, Sourdough Croutons, Citrus Vinaigrette
Wild Salad Greens with Cucumbers, Tomatoes, Crumbled Feta Cheese, Fresh Herb Vinaigrette
Spinach Salad with Fresh Apple, Cherry Tomatoes, Marinated Red Onion, Cider Vinaigrette

Crunchy Wild Rice Salad

Grilled Corn Salad, Roasted Red Peppers

Classic Caesar Salad: Crisp Romaine, Sourdough Croutons, Shaved Parmesan, Homemade Dressing
Apple Walnut Salad, Crumbled Gorgonzola, Raspberry Vinaigrette

Summer Bean Salad: Yellow and Green Beans, Thinly Sliced Sweet Red Onions, Herb Vinaigrette

SOR

Entrees

Please Select 3

Chicken Roulade

Stuffed with Butternut Squash, Leek and Pancetta

Panko Crusted Chicken Roulade

Sundried Cranberries, Apricots and Thyme, Grand Marnier Glaze

Grilled Mahi-Mahi

Green and Yellow Bean Salad, Tamale Cake, Peach Salsa

Chili Herb Crusted Turkey Breast with Peach Chutney

Baked Ham

Maple Cider Glaze, Apple Chutney, Honey Mustard

Roast Pork Loin Stuffed with Rosemary

Bacon and Onions on a Bed of Wilted Greens

Grilled Flank Steak

Herb Crust

Black and White Salmon

White Soy Glaze, Sesame Crust

Butternut Squash Ravioli

With Leeks, Shiitake Mushroom, and Pistachio Cream

Macadamia Crusted Tilapia

Mandarin Orange and Pineapple Salsa

Georges Bank Cod

Wrapped in Leek with Tomato Vinaigrette

Wild Mushroom Ravioli

Caramelized Pearl Onion, Pancetta, Rosemary and Roasted Garlic Cream



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Buffet Wedding Reception continued

Entrees continued

Please Select 3

Cumin Roasted Fresh Turkey Breast

Blueberry Salsa

Egg Battered Baramundi

Pink Grapefruit and Fennel Slaw, Blood Orange Jus

Herb Grilled Sirloin of Beef

Fried Shallots

Orange-Tarragon Chicken

Boneless Breast of Chicken with a Light Tarragon-Orange Sauce

OR

Accompaniments

Our Chef Will Select a Complimenting Vegetable and Starch

Artisan Rolls with Molded Sweet Butter

Coffee & Assorted Teas

Wedding Cake

Customized Menus Are Available, Please Inquire



Exclusive Menu for The Guilford Yacht Club

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Cocktail Reception

A 5 Hour Celebration for a Minimum of 50

Includes

Open Bar

For 5 hours

Premium Liquor, Imported & Domestic Beer, House Wine
Bottled Water, Assorted Soft Drinks

Garden Harvest Display

Domestic & Imported Cheeses Served on Decorative Boards
Garnished with Fresh Fruit
Smoked Gouda, Dill Havarti, Vermont Cheddar, Sage Derby
Ciabatta Wedges, Sliced Baguette, Gourmet Crackers

Build Your Own Bruschetta
Roast Vegetables with Olives
Tomato, Fresh Basil, Mozzarella
Herb Crostini, Pita Crisps

Passed Hors d' oeuvres

Passed By Our Professional Staff, Please Choose 5

Sundried Tomato and Goat Cheese Tartlets
Smoked Gouda and Caramelized Onion Quesadilla, Salsa Fresca and Cilantro Cream
Wild Mushroom Profiteroles, Apricot Glaze
Artichoke Fritters, Béarnaise Mayonnaise
Crab, Corn, Chili Pepper Empenadita
Seared Sea Scallop on Peruvian Gaufrette, Mango Salsa
Smoked Salmon Canapés with Chive Crème Fraiche on Black Bread
Lobster Club on Toasted Brioche with Bacon and Tomato
Sliced Duck Breast with Wild Berry Chutney and Brie on Crostini
Rosemary Chicken Vegetable Skewers with a Lemon Rosemary Aioli
Thai Chicken Sate, Peanut Sauce
Filet with Boursin, Arugula and Artichoke on Crostini
Beef Tenderloin in Puff Pastry with Sherry and Mushrooms
Smoked Gouda, Roast Apple, Caramelized Onion Quesadilla, Salsa Fresca
Gorgonzola Mousse, Dried Pear Wedge, Fig Drizzle
Wild Mushroom Risotto Cakes, Onion Berry Confit
Black Walnut, Sautéed Pear, Warm Brie Vol-au-Vent



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Cocktail Reception *continued*

Please Select Two Stations

Carving Station

Rosemary Rubbed Turkey Breast
Roast Pear Chutney, Whole Grain Mustard with Orange Zest,
Crusty Baguette Wedges

Pork Loin with Mango Salsa

Herb Crusted Flank Steak
Horseradish Cream Sauce
Assorted Petite Gourmet Rolls

Marinated Grilled Vegetables
Red and Green Pepper, Eggplant, Bermuda Onion,
Asparagus, Sweet Potato, Zucchini Squash

Pasta Station

Please Choose Two Pasta's & Two Sauces

Pastas

Penne, Gemelli
Mini Cheese Ravioli

Sauces

Rustic Pomodoro Basil
Classic Alfredo Parmesan
Savory Ragout of Roasted Vegetables

Served with

Green Garden Salad
Fresh Vegetables, Orange Tarragon Vinaigrette
Shaved Parmesan & Red Pepper Flakes
Tuscan Breads & Butter



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Cocktail Reception *continued*

Please Select Two Stations *continued*

Asian Stir Fry Station

Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Chicken or Beef Lo Mein Noodles

Broccoli, Baby Corn, Mushrooms, Onions,

Pea Pods, Scallions, Water Chestnuts and a Garlic Ginger Sauce

Crunchy Wild Rice Salad

Mesclun Greens, Wild Rice, Fried Wontons, Vermicelli, Oriental Dressing

Mashed Potato Station

Arugula Mashed Potatoes

Mashed Sweet Potatoes

Toppings: Caramelized Onions, Real Bacon Crumbles,

Sharp Vermont Cheddar, Sour Cream, Chives, Black Olives

Mesclun Salad, Dried Cranberries, Crumbled Feta, White Balsamic Vinaigrette

Artisan Rolls with Molded Sweet Butter

Coffee & Assorted Teas

Assorted Miniature Pastries

Customized Menus Are Available, Please Inquire