



Provisioning Menu



BOARDS

ARTISAN CHEESE BOARD

Serves 8-12 | \$135

assortment of domestic and imported artisan cheese wedges. triple cream brie, white stilton with dried fruit, young gouda, gorgonzola & pecan-crusted chevré, berry garnish & crackers

VEGGIE CRUDITÉS

Serves 10-12 | \$57

fresh garden vegetables served with house -made ranch dressing

CHARCUTERIE BOARD

Small serves 6-8 | \$135; Large serves 12-14 | \$270

assortment of soppressata, prosciutto, cappicola, smoked gouda, pepper jack and triple cream brie cheese with marinated olives, mango ginger chutney, berry garnish, whole grain mustard, candied nuts, assorted crackers and crostinis.

ANTIPASTO BOARD

Serves 10-15 | \$135

a traditional assortment of Italian specialties: mortadella, genoa salami, capicola, imported olives, artichoke , pickled vegetables, hearts of palm, provolone & fresh mozzarella

SMOKED SALMON & CAVIAR TORTE

Serves 10-20 | \$172

Smoked salmon, chopped red onion, avocado and chopped egg layered in a cream cheese torte topped with caviar. Served with crackers

FRESH FRUIT BOARD

Serves 10-12 | \$60

pineapple, honeydew, grapes, cantaloupe, & berry garnish.

SHRIMP COCKTAIL

16-20 count | \$139

Plump jumbo shrimp, zesty cocktail sauce & lemon wedges

HORS D'OEUVRE BOARDS

One Dozen of Each Item

ASIAN | \$195

duck confit with plum sauce, edamame dumplings with ponzu, chicken satay with peanut sauce, Korean meatballs, sesame tuna medallions with wasabi, soy & pickled ginger

COASTAL | \$235

cilantro lime shrimp, sesame tuna medallions with wasabi, crab cakes, bacon wrapped scallops, lobster spread with crackers, lemon wedges, soy & pickled ginger

MEDITERRANEAN | \$195

stuffed grape leaves, falafel, spanakopita, tzatziki, marinated olives, hummus & pita bread

SANDWICHES

ALL AMERICAN DELI PLATTER | \$18 per person

assortment of turkey, roast beef and ham. Swiss, American and provolone cheeses, sliced breads and condiments. served with lettuce, tomato & onion.

DELUXE BOX LUNCH | \$20 per person

Sandwich & choice of 2: potato salad, pasta salad, coleslaw or fruit salad. Comes with chips and chocolate-chip cookie.

DELI WRAPS AND SANDWICHES | \$12 per person

Assorted over-stuffed deli sandwiches and wraps, served with condiments

Sandwich Filling Choices: turkey and provolone, ham and swiss, roast beef and cheddar, tuna salad, chickjen salad, egg salad, ham salad.

Wrap Filling Choices: italian, roasted vegetable, chicken saesar, caesar, tomoato caprese, chicken salad, tuna salad, egg salad, ham salad.

TEA SANDWICHES | \$37 *per dozen*

2 filling selections per dozen.

selections include; tuna salad, egg salad, chicken salad or ham salad, smoked salmon, pimento- cheese and cucumber cream cheese.

FRESH GREEN SALADS

Serves 10-12

CAESAR SALAD | \$65

COBB SALAD | \$86

GARDEN SALAD | \$64

GREEK SALAD | \$71

**FIELD GREENS WITH STRAWBERRIES
& BLUE CHEESE** | \$78

ADD...

Chicken | \$6 *per person*

Flank Steak | \$10 *per person*

Dressing choices include:

Blue Cheese, Ranch, Greek, Raspberry or Balsamic Vinaigrette for Cobb,
Garden & Field Green Salads

BRUNCH

BREAKFAST CROISSANT SANDWICHES | *\$14 per person*

choices include; bacon, ham or sausage with egg & cheese

ASSORTED PASTRY BOARDS | *\$84 per dozen*

mini size pastries available | \$34 per dozen

Scone Platter - Raspberry white chocolate, blueberry and apple cinnamon

Danish Platter - Cheese, cherry, apple

Muffin Platter - Carrot & Walnut, blueberry, cranberry orange.

FRESH FRUIT PLATTER | *\$69, Serves 10-15*

Pineapple, honeydew, grapes, cantaloupe and berry garnish.

9" QUICHE

Serves 6-8

Spinach | *\$30*

Lorraine | *\$31*

Ham & Broccoli | *\$31*

Crabmeat | *Market Price*

COFFEE SERVICE

Serves 8 | \$35

premium roasted coffee with creamers, stirrers, sugar & sweeteners

DESSERT

ASSORTED COOKIE TRAY

Serves Up to 16 | \$32

assorted: heath, chocolate-chip, peanut butter, sugar and oatmeal-raisin

DESSERT BAR TRAY

Serves Up to 16 | \$34

assorted: brownies (contains nuts), lemon, raspberry almond, triple chocolate coconut, chef's selection.

MINI DESSERT TRAY

Serves Up to 16 | \$57

lemon tarts, cannolis, cream puffs, turtle cups, berry tarts, french macaron, chocolate mousse tarts, chocolate banana cup, petit pecan pie and chef's selection

CHEESECAKE BITES

Serves Up to 16 | \$63

Ny style, blueberry, white chocolate, chef's selection

MINI CANNOLI TRAY

Serves up to 16 | \$63

Traditional, chocolate covered, powdered sugar with almonds.

- **72 hour notice is required for all orders**
- **72 hour notice for all cancellations**
- **Please inform us of any food allergies when placing your order**
- **Email orders to info@KokomoYachtClub.vip**
- **Or text order to 941-266-3776**

Menu

• *CANAPES* •

Tuna Poke with Caviar and Gold Leaf
Blueberry Salsa Tart with Whipped Goat Cheese

• *COURSE ONE* •

South America Charred Octopus, paired with the deep, smokey
flavors of Spiced Ember Sauce

• *COURSE TWO* •

Hoja de Sandia- Butter Lettuce, Persian Cucumber, Fennel,
Goat Cheese Basil, Lemon Vinaigrette on a Watermelon Sheet

• *COURSE THREE* •

Chimichurri Roasted Filet over Rich Veal Demi, Shingled
Duck Fat Pave with Creme Fraiche and Asparagus Tips
or

Cilantro Sweet Chili Glazed Salmon with Broccolini and
Celery Root Puree

• *COURSE FOUR* •

Expresso Panna Cotta with Chocolate Shavings



Menu

• CANAPES •

Japanese A5 Wagyu Tartare on Potato Latke + Caviar Seasonal
Cold Gazpacho

• COURSE ONE •

Smoked Salmon Tartare with Potato Rosti, Pickled Shall ot,
and Dill Emulsion

• COURSE TWO •

Island Salad-Romaine, Kale,Tomato,Onion, Cilantro, Candied
Nuts, Toasted Coconut, Honey Mango Vinaigrette

• COURSE THREE •

Pan-Roasted Bluefin Crab Cakes with Greek Potato Wedges
with Ember Sauce
or

Roasted Airline Chicken with parmesan truffle cream.
Roasted Broccolini and Japanese Sweet Potato Puree

• COURSE FOUR •

Tropical Fruit & Green Rooibos Infused Panna Cotta

