



South Beach Yacht Club

SBYC Chowder with Clams, Salmon & Mussels
\$6

Ahi Tuna Tartar with Green Papaya Relish & Taro Chips
\$11

Baby Romaine Caesar Salad
with Eggs & Apple Wood Smoked Bacon
\$7

Organic Mixed Lettuce with
Pinot Noir Reduction Dressing
large \$8 small \$5

International Cheese platter with Seasonal Fruit & Honey
\$12

Thai Marinated Pulled Pork Sliders
\$10

8 oz. Black Angus Cheeseburger served with Cole Slaw
\$9.75

Grilled Salmon with Apple Cider Reduction,
Wild Rice & Seasonal Vegetable
\$14

Grilled Chicken Breast with Ginger, Blood Orange Sauce & Mashed Potatoes
\$12

Orange Dusted Sautéed Prawns with Fettuccini Ginger Cilantro Cream
\$13

Bon Appétit

Pierre le Chef Fine Catering

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Event Planning ♦ Private Catering ♦ Weddings ♦ Corporate Events ♦ Banquets