

# BCYC

Bahia Corinthian  
Yacht Club

## 2026 CATERING MENU



1601 Bayside Drive  
Corona Del Mar, CA 92625  
Direct: 949-644-9530 Fax: 949-644-9580  
[www.bcy.org](http://www.bcy.org)



# BCYC

## Banquet Menu Options

Our experienced Banquet Department is available to assist you with each stage of your banquet planning. They will help you select the ideal space to accommodate your function, provide you with a diagram showing the layout of the room you select, and assist you in making the best menu choices for your event. We offer plated and buffet menu options for breakfast, lunch, and dinner for all functions and we have a variety of menus to fit all budgets. Whether you're planning a business luncheon or a multi-course wedding reception, we want to help make your special event an experience you will never forget.

The Banquet Department has specific due dates for each stage in the planning process. Our Executive Chef will prepare your meals according to the menu you've selected, and the number of guests guaranteed. We do require a guaranteed guest count and for your convenience, these dates will be outlined and presented for your full review in the Banquet contract.

## Banquet Package Options

We have created convenient package options for our members or guests to help with the planning process. This package includes additional features you may need for your event. Please review all options offered and notify us of any questions you may have.



Please check out our Instagram account BCYCEvents for past events!

## Banquet Team

### Events & Catering Manager

Tasha Michalowski  
949-644-9530 Ext. 26  
Tasham@bcyc.org

### Executive Chef

Georges Rapicault  
(949)-644-9530 ext. 31  
Georgesr@bcyc.org

### Bar Manager

Shawncy Little  
949-644-9530 Ext.60  
Shawncyl@bcyc.org

### General Manager

Saul Aguilar  
saula@bcyc.org  
949-644-9530 Ext.23

# BCYC

## BREAKFAST SELECTIONS

*Available 8:00 am - 11:00 am*

*Plated & Buffet Selections Include fresh Orange Juice, Coffee, and Hot Tea  
Price is based Per Person*

### PLATED BREAKFAST

#### THE JETTY

*Scrambled Eggs, Hash Browns, Bacon, Bakeries,  
& Fresh Fruit*  
33.00

### COFFEE SERVICE

#### Minimum of 10 people

\$9 per person

Add Orange Juice or Cranberry Juice \$3 per person

### BUFFET BREAKFAST

*Minimum of 25 people*

#### CONTINENTAL

*Fresh Fruit, Breakfast Bakeries,*  
26.00

#### THE GREAT AMERICAN SAILOR

*Scrambled Eggs, Hash Browns, Bacon,  
Sausages, Bakeries, Fresh Fruit*  
37.00

#### CHAMPAGNE BRUNCH

*Scrambled Eggs,  
Hash Browns, Sausage & Bacon  
Chicken Piccata, Lemon Caper sauce  
Waffles, Syrup, Whipped Cream & Strawberries,  
Assorted Bakeries,  
Smoked Salmon with Bagels & Cream Cheese  
Cocktail Shrimp, Fresh Fruit, Tomato Mozzarella Salad,  
& Chinese Chicken Salad  
Champagne & Bottomless Mimosas*  
58.50

### ADD ON TO BUFFET

*Additional item to add-on to above*

### CHEF'S OMELET STATION

*Peppers, Tomatoes, Olives, Mushrooms,  
Spinach & Cheese*  
20.00 per person

*Chef Fee of \$188*

*\*Prices do not include 22% club  
charge and 7.75% sales tax*

# BCYC

## LUNCHEON ENTRÉE SALADS

*Parties have choice of two  
Served with freshly baked Rolls & Butter*

### CEASAR SALAD

*Garlic Croutons & Parmesan cheese*

### GREEK SALAD

*Lettuce, Tomato, Cucumber,  
Onions, Olives, Feta Cheese  
Served with Lemon Vinaigrette*

### BCYC CITRUS SALAD

*Mixed Greens, Grapefruit,  
Mandarin Oranges, Avocado,  
Cherry Tomatoes  
Served with Chipotle Tangerine  
Dressing*

### CALIFORNIA SUMMER SALAD

*Mixed Greens, Strawberries,  
Blueberries, Mandarin Oranges,  
Almonds, Raisins, Red Onions,  
Served with Honey Citrus Dressing*

### SPINACH SALAD

*Spinach, Red Onions, Chopped  
Bacon, Pine Nuts, Feta Cheese,  
Served with Balsamic Dressing*

### ORIENTAL SALAD

*Mixed Greens, Mandarin Oranges,  
Cashews, Peppers, Onions, Carrots,  
Grilled Chicken,  
Sesame Seed Dressing & Fried  
Wontons*

### YOUR CHOICE OF PROTEIN

*Grilled Chicken \$30  
Grilled Salmon \$33  
Sauteed Shrimp \$31  
Without Protein \$27*

### DRESSINGS AVAILABLE

*Ranch  
Blue Cheese  
Red Wine  
Honey Mustard  
Italian Balsamic*

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PLATED LUNCH SELECTIONS: STARTER SALADS AND ENTREES

*Served with freshly Baked Rolls & Butter*

*Parties have choice of one*

## **HOUSE SALAD**

*Your Choice of Dressing*

\$9

## **CEASAR SALAD**

*Garlic Croutons & Parmesan cheese*

\$9

## **ICEBERG WEDGE**

*Tomato, Chopped Bacon and Blue  
Cheese Crumbles*

*Served with Blue Cheese Dressing \$11*

*Parties have choice of two*

*Served with Chef choice Starch & Vegetable*

## **ROASTED CHICKEN BREAST**

*Marsala Mushroom Sauce*

\$38.00

## **GRILLED MAHI**

*Tropical Fruit Salsa & Lemon Beurre Blanc*

\$41

## **GRILLED SALMON**

*Citrus Beurre Blanc*

\$39.00

## **GRILLED NEW YORK STEAK**

*7 oz. w/ Cabernet Sauce*

\$43.00

## **GRILLED PETITE FILET OF BEEF**

*Red Wine Shallot Sauce*

\$51

12/30/25 BCY

les tax

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# BCYC

## BUFFETS

*Minimum of 25 Guests*

*Available 11:30 am – 3:00 pm*

*All selections include Coffee, Hot Tea and Iced Tea*

### DELI BUFFET

#### SALADS

*Caesar Salad, Fruit Salad*

*Pasta Salad*

#### BUILD YOUR OWN SANDWICH

*Turkey, Ham, Roast Beef, Tuna Salad*

*Assorted Bread*

*Pickles, Onions, Cheeses,*

*Mustard & Mayonnaise*

*Tomato and Lettuce*

*Served with potato chips*

#### DESSERT

*Freshly Baked Cookies*

42.00

*Add Ice Cream with Chocolate Syrup \$3.00*

### AFTERNOON TEA

*Minimum of 25 Guests*

*Gluten Free Available Upon Request*

#### ASSORTED FINGER SANDWICHES

*Smoked Salmon Mousse with Dill, Ham & Cheese, Cucumber with Boursin Cheese Mousse,*

*Turkey Pin Wheels with Chipotle Mayo, Egg Salad, Chicken Curry Salad*

#### DESSERT

*Scones with Devonshire Cream & Jelly & Assorted Miniature French Pastries*

*Assortment of Hot Teas*

53.00

**HORS D'OEUVRES**

**DISPLAYED  
HORS D'OEUVRES**

**HUMMUS & PITA**

11.00 per person

**SHRIMP COCKTAIL**

13.00 per person

**CRUDITES OF FRESH VEGETABLES**

*Ranch Dip*

10.00 per person

**CHARCUTERIE WITH IMPORTED &  
DOMESTIC CHEESES**

17.50

**IMPORTED & DOMESTIC CHEESE TRAY**

*With Crackers*

15.00 per person

**MARINATED LAMB CHOPS**

*With Rosemary Sauce*

14.00 per piece

**BAKED BRIE**

*With Walnut, Cranberries and, Crackers*

12.50 per person (minimum 35)

**BEEF SLIDERS**

*Cheddar Cheese & Chipotle Mayo*

9.00 each – may add Fries \$2.50 per person

**FLATBREAD**

*Choice of two 36.50 per whole Flatbread*

*-Tomato Pesto Mozzarella*

*-Portobello, Fig, Blue cheese*

**TRAY PASSED**

**7.25 per piece**

**HOT HORS D'OEUVRES**

Coconut Shrimp, Thai Chili Sauce

Mini Crab Cakes with Cajun Sauce

Spanakopita - Spinach, Cheese, Herbs & Spices

Vegetable Spring Rolls with Soy Sesame Dipping Sauce

Mini Chicken Cordon Bleu

Pork Pot Stickers with Soy Dipping Sauce

Teriyaki Glazed Beef Skewers

Beef Wellington

Crab Stuffed Mushrooms

Parmesan Breaded Artichoke Heart Served w/ Marinara Sauce

**COLD HORS D'OEUVRES**

**7.25 per piece**

Seared Ahi on Crispy Wonton with Wasabi Aioli

Smoked Salmon Mousse on Crostini

Shrimp Ceviche on Cucumber

Smoked Turkey with Chipotle Aioli wrapped in a Tortilla

Goat Cheese & Sundried Tomato Mouse on Crostini

Peppered Beef Tenderloin  
on Sourdough Crisp with Creamy Horseradish

Tomato Basil Bruschetta on Crostini

Prosciutto Fig, Blue cheese on a Crostini

Antipasto Crostini:  
Artichokes, Roasted Peppers, Mozzarella, Olive, & Pesto

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## CHILDREN'S SELECTIONS

*For children 10 and under*

### CHICKEN STRIPS

Served with French Fries or Fresh Fruit

### HAMBURGER OR CHEESEBURGER

Served with French Fries or Fresh Fruit

### MAC N CHEESE

Served with Fruit

**16.00 per child**

## VENDOR MEALS

### DELI SANDWICH

Turkey or Ham served with Chips and Beverage

**21.00 per person**

## A LA CARTE DINNER SELECTIONS

*Parties have choice of one Salad*

*All selections include Fresh Rolls & Butter*

### Starter Salads

House Salad \$11

Cesar Salad \$11

Iceberg Wedge, Tomato, Chopped Bacon and Blue Cheese Crumbles  
Served with Blue Cheese Dressing \$13

Mixed Greens, Blue Cheese, Cranberries, and Candied Walnuts  
Served with Xerez Dressing \$13

Greek Salad, Tomato, Cucumber, Red Onions, Olive and Lemon Vinaigrette \$13

Roasted Beet, Prosciutto, Figs and Pine Nuts served with Red Wine Dressing \$14

Tomato Mozzarella salad, served with Balsamic Reduction \$14

### Dressings Available

Ranch

Blue Cheese

Red Wine

Honey Mustard

Italian Balsamic Dressing

## A LA CARTE MAIN COURSE SELECTIONS

*Parties have choice of two Entrees*

*All selections include Fresh Rolls & Butter  
Entrée served with Starch and Vegetable*

### Poultry

Roasted Chicken Breast, Chardonnay Truffle sauce \$39  
Chicken Roulade Stuffed, Mushroom Herb Mousse \$42

### Seafood

Roasted Salmon, Fennel Saffron sauce \$41  
Teriyaki Glazed Salmon, Cucumber Grapefruit Salsa \$43  
Grilled Mahi with Tropical Fruit Salsa and Lime Beurre Blanc \$47  
Seared Seabass, Cilantro Lime Beurre Blanc \$55  
Chilean Seabass, Champagne Lobster sauce \$69

### Meat

Grilled New York Steak, Cabernet Sauvignon sauce \$56  
Braised Beef Short Ribs, Red Wine Bacon sauce \$57  
Grilled Filet of Beef, Red wine Shallot sauce \$67  
Peppered Crusted Filet of Beef, Cabernet Reduction \$68

### Duo Plates

Filet of Beef & Chicken, Mushroom Truffle sauce \$59  
Filet of Beef & Salmon, Red wine sauce and Mango salsa \$61  
Filet of Beef & Shrimp, Bordelaise sauce and Tomato Chutney \$61

Filet of Beef & Lobster Tail, Cabernet sauce and Drawn Butter  
Market Price

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## A LA CARTE PLATED DESSERT SELECTIONS

*Parties have choice of one Dessert*

*New York Cheesecake*

*With Berries \$10.50*

*Brownie Ala Mode \$10.50*

*Crème Brulee Tart*

*With Berries \$11.50*

*Lemon Tart \$13*

*Chocolate Cake \$13.50*

*Triple Chocolate Cake \$13.50*



## VEGETARIAN OPTIONS

*Substitute any entrée for a vegetarian choice*

### VEGETARIAN CHOICE

Pasta Primavera  
Vegetable Encroute  
Quinoa & Grilled Vegetables

### STARCH OPTIONS

*Choice of One:*

Mashed Potatoes  
Scalloped Potatoes  
Herb Garlic Roasted Potatoes  
Basmati Rice Pilaf  
Herb Quinoa

# BCYC

## BUFFET DINNER SELECTIONS

*All selections include Iced Tea and Coffee*

*(Minimum of 25 Guests)*

### ALL AMERICAN BUFFET

#### SALADS

Mixed Greens with Balsamic and Ranch Dressing  
Coleslaw & Pasta Salad  
Fresh Fruit

#### ENTRESS

Hamburgers, Hot Dogs, Chicken,  
With French Fries, Baked Beans &  
Corn on the Cob  
Served with Lettuce, Cheese, Tomatoes,  
Onions, Mayonnaise, Ketchup, Mustard,  
Relish & Pickles

#### DESSERTS

Ice Cream Sundae Bar &  
Assorted Freshly Baked Cookies

**48.00 per person**

### MEXICAN BUFFET

#### SALADS

Mexican Caesar  
Corn & Black Bean Salad,  
Seafood Ceviche  
Chips & Salsa

#### ENTREES

Build Your Own Taco's:  
Chicken, Beef, Carnitas,  
Cheese Enchiladas  
Sides include: Rice, Beans  
Lettuce, Cheese, Pico de Gallo, Jalapenos  
Sour Cream, Salsa, Guacamole,  
Corn & Flour Tortillas

#### DESSERTS

Ice cream & Churros

**59.00 per person**

### BAHIA BUFFET

#### SALADS

Caesar Salad  
Celery Remoulade & Shrimp Salad  
Chinese Chicken Salad  
Pearl Couscous & Vegetable Salad

#### ENTREES

Grilled Chicken, Mushroom Chardonnay Sauce  
Roasted Salmon, Citrus Beurre Blanc

#### VEGETABLE & STARCH

Herb Garlic Roasted Potatoes  
Sautéed Green Beans

#### DESSERTS

Assorted Pastry Display

**62.00 per person**

### BACK BAY BUFFET

#### SALADS

Fresh Green Salad with Ranch & Balsamic dressing  
Fruit Salad  
Artichoke, Cucumber, Tomato, Olives with Feta Cheese  
Salad

#### ENTREES

Grilled Chicken, Chardonnay Sauce  
Blackened Mahi, Lemon Beurre Blanc  
Herb Garlic Roasted Potatoes  
Sautéed Vegetables

#### DESSERT

Freshly Baked Cookies & Brownies,  
**50.00**

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## ITALIAN BUFFET

### SALADS

Mixed Greens with Balsamic Dressing  
Tomato Mozzarella Salad  
Antipasto Salad  
Melon, Prosciutto, Arugula Salad

### ENTREES

Chicken Cacciatore  
Roasted Pork Loin, Marsala sauce  
Fettuccini Alfredo  
Herb Parmesan Polenta,  
Grilled Zucchini Al Pomodoro

### DESSERTS

Tiramisu & Cannoli  
Freshly Baked Cookies

70.00 per person

## THE CORINTHIAN

### SALADS

Caesar Salad  
Tomato, Cucumber, Spinach, Olives & Blue Cheese  
Mixed Greens, Roasted Beets, Pine Nuts,  
& Feta Cheese

### ENTREES

Braised Beef Short Ribs  
Salmon, Lobster Saffron Sauce  
Grilled Chicken, Chardonnay Truffle sauce  
Scalloped Potatoes  
Vegetable Medley

### DESSERTS

Assorted Mini Pastries

80.00 per person

*Chef's Station - Add on to Buffet*  
*(\$188 Chef Fee)*

## Carving Station

### Prime Rib

Au Jus, Spicy & Creamy Horseradish  
23.00 per person

Consuming raw or uncooked meat, poultry, fish, or eggs may increase your risk of food borne illness

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## Dessert Stations

### **Ice Cream Sundae Bar**

Vanilla or Chocolate Ice Cream with assorted condiments and sauces  
16.00 per person

### **Assorted Fresh Baked Cookies**

21.00/Dozen

### **Fresh Baked Brownies**

21.00/Dozen

12/30/25

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## CASH BAR PRICING

<b>Well Cocktails</b>	<b>\$11</b>
<b>Call Cocktails</b>	<b>\$13</b>
<b>Premium Cocktails</b>	<b>\$14</b>

## CASH BAR PRICING

<b>Glass of Wine</b>	<b>\$10</b>
<b>Premium Wine</b>	<b>\$14</b>
<b>Domestic Beer</b>	<b>\$9</b>
<b>Imported Beer</b>	<b>\$10</b>
<b>IPA Beer</b>	<b>\$11</b>
<b>Soft Drinks</b>	<b>\$4</b>
<b>Juices &amp; Bottled Water</b>	<b>\$4</b>

## BEVERAGE ENHANCEMENTS

Corkage Fee (Wine & Champagne)  
Member Pricing- \$15/bottle (750ml)  
Non-Member pricing \$25/ bottle (750ml)

Wine  
BV Century Cellars - Chardonnay, Cabernet,  
or Merlot  
\$28/bottle

Champagne (Korbel)  
\$40/bottle

Sparkling Cider (Martinelli's)  
\$12/bottle

Bartender Charge  
\$190/ per 50 guests

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12/30/25

# BCYC

## Additional Services/ Charges

### Room Rentals

Banquet Room  
\$900

Lounge  
\$555

Dining Room  
\$595

Card Room  
\$400

Board Room  
\$250

### Patio Rentals

Mid Patio  
\$450

Pool Patio  
\$500

Compass Rose  
Patio  
\$450

### Complimentary Sundries

Permanent Dance Floor in Banquet  
room  
Choice of Wedding Arch  
Single Candle Votives  
Tables & Chairs  
Plates  
Silverware & Glassware  
White Napkins  
White Linen

*Additional cost may occur for special color  
requests*

### Sundries/ Misc.

Valet Parking  
Required for events 70 guests & above.

Cake Cutting/ Outside Desserts  
\$4.50++ per person

Champagne Toast  
House champagne  
\$ 28 ++per bottle

Ceremony Set-up Fee  
\$500

AV Fee  
Per TV \$125  
Includes set up

Round Acrylic Gold Chargers  
(max in house 170)  
\$1.50 per

White or Black Curtains  
(As backdrop or around the room against  
walls to create an elegant space)  
\$175

Microphones  
\$50

Podium  
\$25

# BCYC

## Entertainment

### DJ's

#### DJ Eddie-Audio Visual & Lighting

contact: 714-651-8013

#### Carcano DJ- Audio Visual & Lighting

Ryan Carcano

Office: 949-455-1296

Email: [ryan@carcanodj.com](mailto:ryan@carcanodj.com) , Website: [www.carcanodj.com](http://www.carcanodj.com)

#### Universal Sounds- Professional Music

DJ Vic

Contact: 949-292-1368,

Website: [DJVICSUSOUNDS@YAHOO.COM](mailto:DJVICSUSOUNDS@YAHOO.COM)

### BAND'S/ LIVE MUSIC

#### Flashback HeartAttack-Live/ Rock Band

Contact: 949-771-9108, Email: [80covers@gmail.com](mailto:80covers@gmail.com)

Website: [RedLeather.com](http://RedLeather.com)

#### Don Ross- Musician- Vocalist- Entertainer

Contact: 949-274-6595, Email: [Donross4music@yahoo.com](mailto:Donross4music@yahoo.com)

#### Mariachi De Corazon- Mariachi Band

Contact: 323-434-2350 OR 323-383-7762

# BCYC

## Bakeries

### **The Baking Fool**

Contact: Larry Sanchez

714-650-0595

Website: [www.thebakingfool.com](http://www.thebakingfool.com)

Instagram: thebakingfool

### **Simply Sweet Cakery, Brooke Corpus**

714.444.2278

2930 Grace Lane Suite F, Costa Mesa, ca 92626 / [cakes@simplesweetcakery.com](mailto:cakes@simplesweetcakery.com)

[www.simplysweetcakery.com](http://www.simplysweetcakery.com)

### **Miss Mini Donuts – Custom Mini Donuts, Made Fresh Daily**

949-204-7413

Donut Bar – Donut Cart – Donut Stand

[www.missminidonuts.com](http://www.missminidonuts.com) / [leslie@missminidonuts.com](mailto:leslie@missminidonuts.com)



# BCYC

## Event Planning/ Design



**California Dreamin' Weddings & Events, Karen Kupke**

karen@californiadreaminweddings.com

949.444.3754

Californiadreaminweddings.com

**Corona del Mar Florist**

3337 East Coast Hwy · (949) 673-8270

**OC Flowers & Events**

949-433-4350

17921 Sky Park Circle

Building 28 Suite G, Irvine, CA 92614

[www.ocflowersandevents.com](http://www.ocflowersandevents.com)

Instagram: @ocflowersandevents

**Faux Flower Walls**

Wonderwall OC

714-655-6346

Check out their Instagram! @wonderwalloc

**Balloon Arches & MORE**

Party with the Mami

Owner- Desiree Vargas

[partywiththemami@gmail.com](mailto:partywiththemami@gmail.com)

Check out their Instagram!- @partywiththemami