

Custom Shootout 2019

Monday, April 29

Captains' Night

Build-Your-Own Burgers and Hot Dogs

BBQ Chicken

Potato Salad with Dill Pickle and Bacon Pasta Salad with Avocado and Sun Dried Tomatoes

Creamy Cilantro Lime Coleslaw

Tuesday, April 30

Kickoff Dinner

Conch Fritters

Chopped Salad with Caramelized Peaches, Crisp Green Beans, Crumbled Cheeses and Nuts

Roasted Prime Rib of Beef (carving station)

Salmon En Croute

Chicken Gismonda

Potatoes Anna

Creamy Rice with Spinach and Garlic

Bowtie Pasta with Wild Mushrooms and Parmesan

Roasted Broccoli, Carrots, Cauliflower, Asparagus and Onions with Olive Oil

Wednesday, May 1 Lay Day

Taco Bar (possibly Pilar Rum Sponsored (name change))

Tequila-marinated Mahi, Cilantro Lime Chicken and Mexican Pulled Pork

Corn and Flour Tortillas

Toppings: Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole and Shredded Cheese

Black Beans and Rice

Tostones

Thursday, May 2

Grill Night

Arugula with Grilled Corn and Sweet Red Pepper, Black Beans and Pineapple Vinaigrette

Boater's Entrée: Bring your own meat or fish for our Chefs to grill

Sponsor's Entrée: New York Strip Steaks, Ribs, Hamburgers and Hot Dogs

Twice Baked Stuffed Potatoes

Coconut Curry Rice

Warm Pasta Salad Caprese

Friday, May 3

Boat Builders' Night

Traditional Iceberg Wedge Salad with Bacon, Housemade Croutons and Blue Cheese Dressing

Whole Roasted Suckling Pig

Grilled Skirt Steak (carving station)

Paella with Lobster, Shrimp, Calamari and Chorizo

Penne Pasta with Roasted Garlic and Basil

Three-Cheese Scalloped Potatoes

Green Beans Almondine

Saturday, May 4

Awards Night

Conch Fritters and Lobster Fritters

Chef's Classic Cobb Salad Display

Hard Boiled Eggs, Bacon, etc., Arranged Separately Around a Bed of Lettuce

Seafood Display:

Stone Crab Claws

Shrimp Cocktail

Sushi Rolls

Seared Sea Scallops with Lemon Garlic Butter (live cooking station)

Roasted Filet of Beef with Béarnaise Sauce (carving station)

Rigatoni with White Clam Sauce

Potatoes au Gratin with Gorgonzola

Wild Rice Pilaf

Roasted Asparagus with Lemon Zest and Olive Oil

Red Pepper Soufflé