

Dinner Menus

Welcome Aboard Sparkling Water & Wine And Premium Open Bar

Your Choice of (1) Signature Cocktail Drink

The Princess

½ oz Absolut Citron Vodka
½ oz Malibu Rum
½ oz Peach Schnapps
½ Pineapple juice
1 oz Cranberry Juice
Garnish with Pineapple

The Majesty

1 oz Jim Beam
1 oz Amaretto
Garnish with Cherry

The Sundancer

1 oz Jose Cuervo
½ oz Triple Sec
½ oz Lime Juice
1 oz Sour Mix
Dash of Grenadine
Garnish with Lime

The Destiny

1 oz Tanqueray
1 oz Sour Mix
1 oz Tonic Water
Dash of Blue Curacao
Garnish with Lemon & Lime

The Horizon's Edge

1 oz Captain Morgan
¼ oz Crème de Banana
1 oz orange juice
Garnish with Cherry

The Riverfront Station

1 oz Stolichnaya Vanilla
½ oz Kahlua Coffee Liqueur
½ oz Irish Cream
1 oz Milk
Topped with Whipped Cream

The Star of America

1 oz Bacardi Rum
½ oz Captain Morgans
½ oz Malibu Rum
Pineapple Juice & Cranberry Juice
Garnish with Pineapple

SOFT DRINKS:

- Pepsi
- Diet Pepsi
- Sprite
- Ginger Ale
- Cranberry Juice
- Orange Juice
- Pineapple Juice
- Grapefruit Juice

BEER & WINE (HOUSE BRANDS):

- Coors
- Corona
- Bud Light
- Heineken
- Chardonnay
- White Zinfandel
- Merlot
- Cabernet
- Pinot Grigio

PREMIUM BAR:

- Absolute
- Absolute Citron
- Absolute Mandarin
- Apple Schnapps
- Bacardi
- Blue Curacao
- Captain Morgan's
- Carolans Irish Cream
- Dewars
- Dry Vermouth
- Jack Daniels
- Johnnie Walker Red
- Jose Cuervo
- Kahlua
- Kettle One
- Malibu
- Melon Midori
- Peach Schnapps
- Seagrams's 7
- Southern Comfort
- Stolichnaya
- Sweet Vermouth
- Tanqueray
- Tito's Vodka

Dinner Menus

Cocktail Hour

Fresh Garden Crudité
Assortment of Fresh Cut
Garden Vegetables Served
with Bleu Cheese Dressing

Horn of Plenty Station

International Cheeses **Fresh Sliced Fruit**
Assortment of International A Variety of Seasonal Fruit
Cheeses with Crackers

Hot Chafer Display

(NOT INCLUDED IN PACKAGE, \$20/PP ADDITIONAL)

Swedish Meatballs
Pasta with Creamy Basil Pesto
Shrimp Scampi Sautéed in Garlic and White Wine served over Rice
Chicken with Spinach sautéed on Olive Oil, Garlic, Butter and White Wine served over Pasta

Mediterranean Display

Tahini Hummus with Toasted Pita
Stuffed Grape Leave
Sliced Beef Steak Tomatoes with Feta, Olive Oil and Oregano
Turkish Olive Medley with Tzatziki Dip
Bruschetta with Toasted Turkish Pita
Eggplant Vegetable Ragout with Toasted Turkish Pita
Tuscan Grilled Vegetables, Fire Roasted Peppers, Mushrooms with an Herb Infused Olive Oil
Turkish Style Tabbouleh on Toasted Pita

Butler Passed Hors D'oeuvres

(Choose 6)

Goat Cheese Tartlet with Bella Mushroom
Spanakopita- Spinach Leaves and Feta Cheese stuffed in Light Filo Dough
Vegetable Spring Roll with Ginger Soy Sauce
Breaded Butterfly Shrimp with Cocktail Sauce
Beef Franks Hand Rolled In Puffed Pastry Served With Mustard
Cheese Wrapped In Puffed Pastry
Broccoli Cheddar Melt
Grilled Marinated Steak sliced and served on a Garlic Crostini with Horseradish Cream Aioli
Turkish Style Marinated Chicken Kabob with Orange Ginger Sesame
Chicken Quesadilla with Fresh Salsa
Sweet Pepper Picante- stuffed With Fresh Mozzarella & Champagne Vinaigrette
House Seasoned Roast Pork Tenderloin Medallions
Grilled Chicken Sliders served with Tomato, Cheese and Chipotle Aioli
Sliced Cucumber topped with Salmon Mousse and Fresh Dill
Grilled Asparagus wrapped in Prosciutto
Diced Pineapple & Shrimp spread on Cucumber

Dinner Menus

Sit Down Dinner Menu

Appetizer

Penne w/ Pink Vodka Sauce

Salad

Chef Seasonal Salad

Entrée's

Certified Choice Black Angus Short Ribs

Served with Garlic Herbed Mashed Potato & Vegetable De Jour

French Cut Breast of Chicken in a Chipotle Aioli with Shallots, Mushrooms & Spinach

Served with Roasted Red Potatoes & Vegetable De Jour

Atlantic Salmon enrobed in a Rich Dill Veloute

Served with Roasted Red Potatoes & Vegetable De Jour

Vegetarian Pasta

OR

Create Your Own Combo Medley

Select 2 Entrees from above

(All guests will be served the same combo medley)

Desserts

Fresh Fruit

And

Your choice of

Custom Cake or Cornucopia Dessert Trio

(New York Cheese Cake, Tiramisu, Dark Side of the Moon - chocolate cake)

Dinner Menus

Buffet Menu

Chicken

(Choose 1)

Chicken Marsala
Chicken Piccata
Chicken Stir Fry
Stuffed Chicken
Chicken Saltimbocca
Chicken Parmesan
Chicken Francesca
Sweet & Sour Chicken
General Tso Chicken
Jamaican Jerk Chicken

Beef

(Choose 1)

Beef Bourguignon
Beef Stroganoff
Top Sirloin of Beef
Brisket of Beef

Fish

(Choose 1)

Tilapia w/ lemon butter & white wine
Salmon w/ Orange Sauce
Salmon w/ Dill Sauce
Swai w/ lemon butter & white wine
Haddock w/lemon butter & white wine

Salad Bar

A Wide Variety of Fresh Fruit & Seasonal Salad

Pasta

(Choose 1)

Rigatoni
Tortellini
Penne
Baked Ziti
Farfalle

Sauces

(Choose 1)

Alfredo
Marinara
Pink Vodka
Garlic & Pesto
Bolognese

Rice

(Choose 1)

Rice Pilaf
Yellow Rice

Potatoes

(Choose 1)

Roasted Red Potatoes
Mashed Potatoes
Sweet Mashed Potatoes

Vegetables

(Choose 1)

Mixed Vegetables
Green Bean Almandine
Glazed Carrots
Broccoli

Desserts

Fresh Fruit

And

Your choice of

Custom Cake or Cornucopia Dessert Trio

(New York Cheese Cake, Tiramisu, Dark Side of the Moon -chocolate cake)

Dinner Menus

Menu Enhancements

(Plus applicable fees and tax)

Butlered Hors D' oeuvres Set # 1- \$5pp/ per each selection

- Sesame Tuna Skewers with Soy Ginger Sauce
- Seedless Plums Wrapped In Pastrami
- Sundried Apricot Filled W/ Crème
- Vegetarian Antipasto Skewer
- Potato Pancakes with Applesauce
- Fig and Roquefort Cheese on Crostini
- Jumbo Scallops Wrapped in Bacon
- Sliced Filet Mignon on Toasted Garlic Bread with a Cream Horseradish Sauce
- Filet Mignon Brochettes
- Shrimp on a Skewer
- Clams Casino
- Lamb Chop Medallions with Mint and Garlic Oil

Entrees'

- Slow Roasted Chateaubriand\$12 per person
- Chilean Sea Bass.....\$12 per person
- Red Snapper..... \$10 per person
- Twin Lobster Tail..... \$24 per person
- Rack of Lamb.....\$19 per person

Shrimp Cocktail Boat\$12 per person

With Lemon Wedges and Cocktail Sauce

Antipasti with Charcuterie Meats \$16 per person

Assorted Olives, Artichokes, Roasted Peppers Marinated White Beans and Tomatoes
PLUS Genoa Salami, Mortadella, Fresh Mozzarella Cheese, Prosciutto & Pasta Salad

-Wok Stir Fry Station.....\$14 per person

Served with Chicken Stir fry, Shrimp in Orange Ginger Sauce and Vegetables with White Rice

Mexican Fajita and Taco Station \$19 per person

Fajitas with Beef or Chicken & Tacos with Ground Beef Served with Warm Tortillas & Hard
Taco Shells, accompanied by assorted topping: Peppers, Onions, Guacamole, Tomatoes, Cheese and
Sour Cream

Carving Board with Your Choice of (2).....\$10 per person

- Slow Roasted Angus Roast Beef
- Slow Roasted Boneless Turkey Breast
- Slow Roasted Loin of Pork
- Slow Roasted Brisket of Beef

UPGRADE YOUR CARVING BY ADDING AN ITEM BELOW

- Slow Roasted Prime Rib.....\$10 per person
- Slow Roasted Filet Mignon.....\$14 per person

Hot Chaffer Station.....\$6 per person per item

- Eggplant Rolatini with marinara sauce
- Buffalo Style Wings and Sauce
- Tortellini with Sage Butter, Mushrooms and Fresh Parmesan

Dinner Menus

Pasta Station

- Wild Mushroom Ravioli served in Basil Pesto Cream Sauce.....\$8 per person
- Penne with Broccoli Rabe and Sweet Sausage served in a Cream Garlic Sauce.. \$5 per person
- Manicotti with Marinara Sauce and Fresh Basil.....\$5 per person
- Penne with Alfredo Sauce, Roasted Peppers and Mushrooms.....\$5 per person
- Lobster Ravioli with Cream Sauce.....\$8 per person
- Stuffed Shells with Marinara Sauce and Fresh Basil.....\$5.00 per person

Seafood Station

- Sautéed Shrimp Paprika in a Creamy Garlic Sauce served over white rice.... \$13 per person
- Grilled Scallops sautéed in a Garlic & Butter Wine Sauce served over pasta \$13 per person
- Crispy Calamari with a spicy marinara sauce.....\$6 per person
- Mussels Fra Diablo.....\$4 per person

Petite Slider Station\$12 per person

Mini all beef & chicken patties on mini buns accompanied by assorted toppings: Lettuce, Tomato, Cheese, Onion, Pickles, Ketchup, Mustard, Mayonnaise, Chipotle

Mashed Potato Bar.....\$8 per person

Sweet Potatoes and Mashed Yukon Gold White Potatoes served in a Martini Glass accompanied by assorted toppings: Crumbled Bacon, Diced Ham, Sour Cream, Caramelized Onions, Chives, Shredded Cheddar Cheese, Tomato, Broccoli, Scallions, Gravy

Philly Cheesesteak Station.....\$12 per person

Thinly Sliced Beefsteak on Fresh Baked Rolls accompanied by Onion, Peppers, Mushrooms and Cheese

Sushi Station.....\$19 per person

A variety of prepared delicious grab n' go sushi rolls

Upgrade your sushi station to feature an authentic sushi chef to hand roll your sushi \$395

Upgrade to Top Shelf Bar..... \$25.00 per person

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|-------------------------|------------------------|--------------------|
| • Chivas Regal | • Patron | • Tullamore D.E.W. |
| • Johnnie Walker Black | • Hennessy | • Grey Goose |
| • Jameson Irish Whiskey | • Amaretto Disaronno | • Ciroc Coconut |
| • Makers Mark | • Bailey's Irish Crème | |

~Rates & Packages are subject to change without advance notice~

Gratuity is at the sole discretion of the charter and appreciated by the entire staff as they strive to provide a high level of yacht coordination, team management and take pride in the quality and superb result of your special day