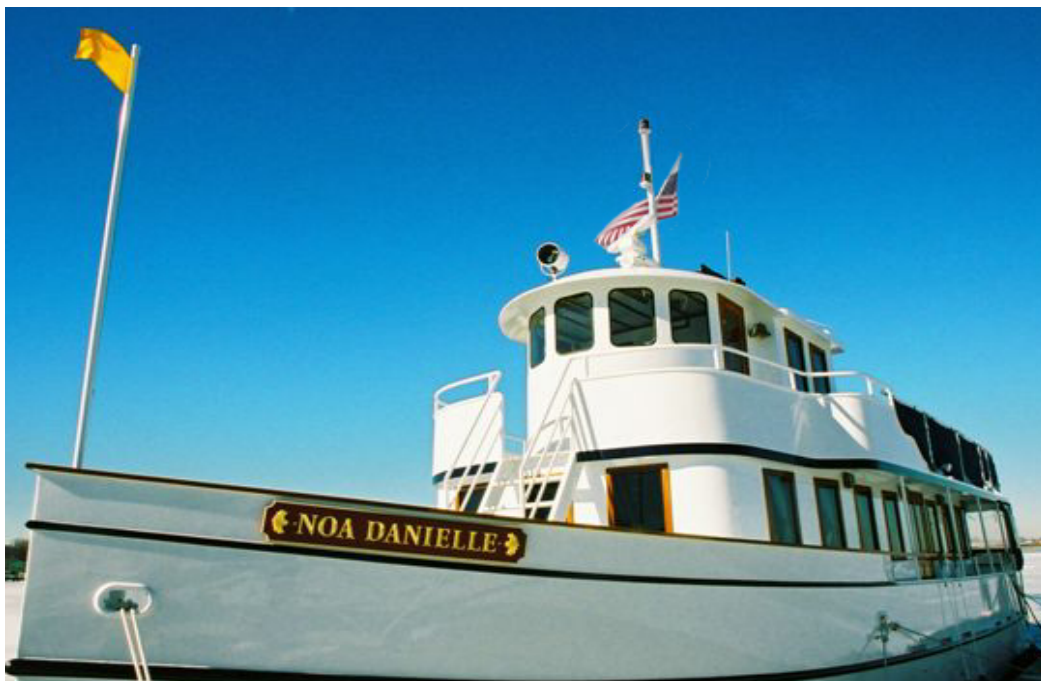




Manhattan Steamboat Company, LLC Yacht Noa Danielle

Cruise Menus 2010-2011

**Dinner Menus I, II, III
Cocktail Menus I, II, III
Lunch Menu I
Brunch Menus I, II
Enhancements & Substitution Menu**



Yacht Noa Danielle Dining Aboard

Our offering is not limited to upscale cruise setting. We are committed to providing our guests with the best culinary experience on the water. We employ an executive chef who cooks all dishes fresh in the yacht's galley, while guests cruise. The presentation and quality of the food we serve is of utmost importance to us. To complement our excellent cuisine, we have wonderful wines onboard. Our wine selection was created exclusively for our yachts by Morrell Wine, NYC's top Wine Merchants. By far, some of the best wines offered in NY Harbor!



We look forward to hosting you and your guests on board and ensuring your celebration is most spectacular!!!



Yacht Noa Danielle Bar Offering

**This Bar Offering was created exclusively for the NOA DANIELLE
by Morrell Wine Merchants of New York City.**

Yacht Bar	2 hours	3 hours	4 hours	Overtime/hr
Deluxe Bar (pp) – top shelf	\$25	\$30	\$35	\$10
Premium Bar (pp) – brand names	\$20	\$25	\$30	\$8
Wine & Beer Bar (pp)	\$15	\$20	\$25	\$6
Soft Drinks Bar (pp)	\$13	\$15	\$18	\$4
Cordials (pp add'l)	\$10	\$10	\$10	\$5
Champagne (pp add'l)	\$6	\$8	\$10	\$5

Premium Bar

Red Wines

Chateau Chappelle St. Jean Cotes De Castillion OR Cuvée Petit Martinot Bordeaux Supérieur (Bordeaux)
Santa Cristina Antinori Sangiovese Tuscany

White Wines

Hogue Cellars Fume Blanc Washington State
Chardonnay Ardeche Louis Latour France

Note:

1. *Out of stock wines will be replaced with comparable alternatives.*
2. *Please call for Wine Upgrades.*

Liquor

Absolute Vodka	Tanqueray Gin/Bombay Gin	Jack Daniels Scotch
Dewars Scotch	Makers Mark Bourbon	Sauza Tequila/Cuervo Gold Tequila
Captain Morgan Rum	Malibu Rum	Bacardi Rum
Apple Pucker	Peach Liquor	Triple Sec
Crème De Chassis	Campari	Martini Dry
Martini Red		

Beer

Becks
Amstel Light
Corona

Soft Drinks

Sodas
Juices
Bottled Water (Sparkling & Still)

Deluxe Bar

In addition to the above Premium Bar:

Grey Goose/Kettel One Vodka	Bombay Sapphire Gin	Johnny Walker Red
Upgraded Tequila Brand (TBD)	Mount Gay Rum	

Cordials Bar

Hennessy Cognac VS	Courvoisier Cognac VSOP	Remy Martin Cognac VSOP
Martell Cognac VSOP	Grand Marnier	Brandy
Amaretto Di Saronno	Sambuca	Kahlua
Bailey's Irish Cream	Alize	Tawny Porto 10-Year

Champagne/Sparkling Wine

Prosecco Riondo

Yacht Noa Danielle Dinner Menu I

For the enjoyment of our guests, this menu is served buffet style.
Should you wish to have it served as a formal plated dinner, please add \$10pp.

COCKTAIL HOUR

Elegant Display Platters

Garden Vegetable Crudités w/ Hummus Tahini Dip
Tricolor Tortilla Chips w/ Salsa Caliente & Guacamole

Upgrades

International Cheese Platter w/ Fresh Berries & Grapes (Menu I- substituted @ add'l \$3pp)
Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (Menu I- substituted @ add'l \$3pp)
Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (Menu I- substituted @ add'l \$3pp)
Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (Menu I- substituted @ add'l \$3pp)
Brie en-Croute w/ Apples & Water Crackers (Menu I- substituted @ add'l \$3pp)
French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (Menu I- substituted @ add'l \$3pp)
Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)

Butlered Hors D'oeuvres

Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers
Shrimp Shumai w/ Soy Wasabi

Caprese Crostini with Tomato, Mozzarella & Basil
Mini Edamame Shumai Dumplings w/ Soy Sauce

Upgrades

Tuna Tartar on Nori Rice Crackers (Menu I- substituted @ add'l \$3pp)
Grilled Tenderloin Beef Medallions in Burgundy Sauce on Greens (Menu I- substituted @ add'l \$3pp)
Steak Au Poivre Crostini (Menu I- substituted @ add'l \$3pp)
Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)

BUFFET DINNER

Assorted Mini Rolls w/ Sweet Butter

Savory Salad

Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan

Entrees

Steak Au Poivre

Chicken Breast Stuffed w/ Pesto & Mozzarella

Upgrades

Moroccan Spiced Wild Turbot w/ Tomato Confit (substituted @ add'l \$3pp)
Broiled Salmon w/ Creamy Dill Wine Sauce (Menu I- substituted @ add'l \$5pp)
Roasted Wild Cod with Sage Butter sauce (Menu I- substituted @ add'l \$5pp)
Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (substituted @ add'l \$10pp)
Grilled Swordfish with Tarragon Crème Fraiche (substituted @ add'l \$10pp)
Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (substituted @ add'l \$12pp)
Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (substituted @ add'l \$12pp)
Baby Lamb Chops w/ Mint Yogurt (substituted @ add'l \$15pp)

Accompaniments

Saffron Risotto w/ Wild Mushrooms
Tuscan Grilled Summer Vegetables

DESSERT HOUR

Desserts

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

OR: Occasion Cake

Gourmet Coffee & Tea Service

Upgrades

Viennese Display of Mini Pastries & Cakes (add'l \$8pp)
Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Noa Danielle

Dinner Menu II

For the enjoyment of our guests, this menu is served buffet style.
Should you wish to have it served as a formal plated dinner, please add \$10pp.

COCKTAIL HOUR

Elegant Display Platters

International Cheese Platter w/ Fresh Berries & Grapes
Seasonal Fresh Fruit Display w/ Honey-Mint Yogurt Sauce

Upgrades

Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)
Raw Bar Display of Blue Point Oysters, Little Neck Clams & Shrimp w/ Champagne Mignonette (market price)
Alaskan King Crab Legs Platter (market price)
Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)

Butlered Hors D'oeuvres

Tuna Tartar on Nori Rice Crackers
Roast Pork Lollipops with Hoi Sin Glaze
Shrimp Shumai w/ Soy Wasabi
Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears
Mini Edamame Shumai Dumplings w/ Soy Sauce

Upgrades

Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)
Lobster Cakes w/ Red Pepper Coulis (substituted add'l \$10pp)

BUFFET DINNER

Assorted Mini Rolls w/ Sweet Butter

Savory Salad

Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vinaigrette

Entrees

Sliced Steak w/ Stilton Cream Sauce
Roasted Wild Cod with Sage Butter sauce

Upgrades

Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (substituted @ add'l \$10pp)
Grilled Swordfish with Tarragon Crème Fraiche (substituted @ add'l \$10pp)
Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (substituted @ add'l \$12pp)
Traditional Beef Wellington (substituted @ add'l \$12pp)
Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (substituted @ add'l \$12pp)
Broiled Chilean Sea Bass w/ Roasted Peppers & Garlic Confit (substituted @ add'l \$15pp)
Baby Lamb Chops w/ Mint Yogurt (substituted @ add'l \$15pp)
Butter-Poached Maine Lobster Tails (Plated only. Market price)

Accompaniments

Jasmine Rice w/ Dried Fruits & Nuts
Tuscan Grilled Summer Vegetables

DESSERT HOUR

Desserts

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings
AND Cream Puffs Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache

OR:

Occasion Cake

AND Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings
Gourmet Coffee & Tea Service

Upgrades

Viennese Display of Mini Pastries & Cakes (add'l \$8pp)
Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Noa Danielle

Dinner Menu III

For the enjoyment of our guests, this menu is served buffet style.
Should you wish to have it served as a formal plated dinner, please add \$10pp.

COCKTAIL HOUR

Elegant Display Platters

Shrimp Platter w/ Cocktail Sauce & Lemon Glacee
International Cheese Platter w/ Fresh Berries & Grapes
Seasonal Fresh Fruit Display w/ Honey-Mint Yogurt Sauce

Upgrades

Raw Bar Display of Blue Point Oysters, Little Neck Clams & Shrimp w/ Champagne Mignonette (market price)
Alaskan King Crab Legs Platter (market price)
Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)

Butlered Hors D'oeuvres

Sautéed Wild Mushrooms on Polenta Coins
Tuna Tartar on Nori Rice Crackers
Shrimp Shumai w/ Soy Wasabi
Roast Pork Lollipops with Hoi Sin Glaze
Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears
Mini Edamame Shumai Dumplings w/ Soy Sauce

Upgrades

Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)

BUFFET DINNER

Assorted Mini Rolls w/ Sweet Butter

Savory Salad

Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vinaigrette

Entrees

Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction
Broiled Salmon w/ Creamy Dill Wine Sauce

Upgrades

Traditional Beef Wellington (substituted @ add'l \$5pp)
Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (substituted @ add'l \$5pp)
Grilled Swordfish with Tarragon Crème Fraiche (substituted @ add'l \$5pp)
Broiled Chilean Sea Bass w/ Cherry Tomatoes, Roasted Peppers & Garlic Confit (substituted @ add'l \$10pp)
Baby Lamb Chops w/ Mint Yogurt (substituted @ add'l \$10pp)
Butter-Poached Maine Lobster Tails (Plated only. Market price)

Accompaniments

Israeli Couscous w/ Scallions, Baby Portobello Mushrooms & Chopped Kalamata Olives
Tuscan Grilled Summer Vegetables

DESSERT HOUR

Desserts

Viennese Display of Mini Pastries & Cakes
Gourmet Coffee & Tea Service

Upgrades

Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Noa Danielle Cocktail Menu I

For the enjoyment of our guests, this menu is served cocktail style.

COCKTAIL HOUR

Elegant Display Platters

Garden Vegetable Crudités w/ Hummus Tahini Dip
International Cheese Platter w/ Fresh Berries & Grapes

Upgrades

Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)
Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (Menu I- substituted @ add'l \$3pp)
Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (Menu I- substituted @ add'l \$3pp)
Antipasto Display of Aged Italian Meats w/ Bocconcini, Grana Padano & Marinated Peppers (Menu I- substituted @ add'l \$3pp)
French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (Menu I- substituted @ add'l \$3pp)

Butlered Hors D'oeuvres

Shrimp Shumai w/ Soy Wasabi
Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears
Spicy Caribbean Fish Cakes w/ Mango Chutney
Caprese Crostini with Tomato, Mozzarella & Basil
Figs & Roquefort Cheese on Crostini
Roast Pork Lollipops with Hoi Sin Glaze

Upgrades

Tuna Tartar on Nori Rice Crackers (Menu I- substituted @ add'l \$3pp)
Grilled Tenderloin Beef Medallions in Burgundy Sauce on Greens (Menu I- substituted @ add'l \$3pp)
Steak Au Poivre Crostini (Menu I- substituted @ add'l \$3pp)
Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)

SALAD & PASTA

Assorted Mini Rolls w/ Sweet Butter

Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan
Farfalle w/ Peas & Smoked Bacon

CARVED MEAT PLATTER (UPGRADE)

Roast Loin of Pork w/ Bourbon Apple Sauce (add'l \$8pp)

OR

Grilled Marinated Hanger Steak w/ Shallot Sauce (add'l \$8pp)

OR

Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (add'l \$12pp)

DESSERT HOUR

Desserts

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

OR: Occasion Cake

Gourmet Coffee & Tea Service

Upgrades

Viennese Display of Mini Pastries & Cakes (add'l \$8pp)
Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Noa Danielle Cocktail Menu II

For the enjoyment of our guests, this menu is served cocktail style.

COCKTAIL HOUR

Elegant Display Platters

Garden Vegetable Crudités w/ Hummus Tahini Dip
International Cheese Platter w/ Fresh Berries & Grapes
Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers
Upgrades & Substitutions
Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)
Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles
Antipasto Display of Aged Italian Meats w/ Bocconcini, Grana Padano & Marinated Peppers
French Charcuterie Platter of Cured Meats w/ Sausages & Pâté

Butlered Hors D'oeuvres

Shrimp Shumai w/ Soy Wasabi
Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears
Spicy Caribbean Fish Cakes w/ Mango Chutney
Caprese Crostini with Tomato, Mozzarella & Basil
Figs & Roquefort Cheese on Crostini
Roast Pork Lollipops with Hoi Sin Glaze
Upgrades
Tuna Tartar on Nori Rice Crackers (Menu I- substituted @ add'l \$3pp)
Grilled Tenderloin Beef Medallions in Burgundy Sauce on Greens (Menu I- substituted @ add'l \$3pp)
Steak Au Poivre Crostini (Menu I- substituted @ add'l \$3pp)
Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)

CARVED MEAT PLATTER

Roast Loin of Pork w/ Bourbon Apple Sauce
OR
Grilled Marinated Hanger Steak w/ Shallot Sauce
Upgrades
Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (Substituted @ add'l \$6pp)

SALAD & PASTA

Assorted Mini Rolls w/ Sweet Butter

Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan
Farfalle w/ Peas & Smoked Bacon

DESSERT HOUR

Desserts

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings
AND Cream Puffs Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache
OR:
Occasion Cake
AND Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings
Gourmet Coffee & Tea Service
Upgrades
Viennese Display of Mini Pastries & Cakes (add'l \$8pp)
Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Noa Danielle

Cocktail Menu III

For the enjoyment of our guests, this menu is served cocktail style.

COCKTAIL HOUR

Elegant Display Platters

Shrimp Platter w/ Cocktail Sauce & Lemon Glacee
International Cheese Platter w/ Fresh Berries & Grapes
Garden Vegetable Crudités w/ Hummus Tahini Dip

Upgrades

Raw Bar Display of Blue Point Oysters, Little Neck Clams & Shrimp w/ Champagne Mignonette (market price)
Alaskan King Crab Legs Platter (market price)
Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)

Butlered Hors D'oeuvres

Sautéed Wild Mushrooms on Polenta Coins
Tuna Tartar on Nori Rice Crackers
Shrimp Shumai w/ Soy Wasabi
Roast Pork Lollipops with Hoi Sin Glaze
Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears
Mini Edamame Shumai Dumplings w/ Soy Sauce

Upgrades

Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)
Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)

CARVED MEAT PLATTERS

Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction
Roast Loin of Pork w/ Bourbon Apple Sauce

SALAD & PASTA

Assorted Mini Rolls w/ Sweet Butter

Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan
Farfalle w/ Peas & Smoked Bacon

DESSERT HOUR

Desserts

Viennese Display of Mini Pastries & Cakes
Gourmet Coffee & Tea Service

Upgrades

Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Noa Danielle Lunch Menu I

For the enjoyment of our guests, this menu is served buffet style.
Should you wish to have it served as a formal plated dinner, please add \$10pp.

COCKTAIL HOUR

Elegant Display Platters (select 1)

Garden Vegetable Crudités w/ Hummus Tahini Dip
Fresh Mozzarella, Beefsteak Tomatoes & Basil w/ Balsamic Vinaigrette
Brie en-Croute w/ Apples & Water Crackers
Tricolor Tortilla Chips w/ Salsa Caliente & Guacamole

Upgrades

International Cheese Platter w/ Fresh Berries & Grapes (Menu I- substituted @ add'l \$3pp)
Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (Menu I- substituted @ add'l \$3pp)
Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (Menu I- substituted @ add'l \$3pp)
Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (Menu I- substituted @ add'l \$3pp)
French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (Menu I- substituted @ add'l \$3pp)
Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)

BUFFET LUNCH

Assorted Mini Rolls w/ Sweet Butter

Savory Salad (select 1)

Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vinaigrette
Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan
Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vinaigrette
Mixed Baby Greens & Grape Tomatoes w/ Shallot Balsamic Vinaigrette
Spinach Salad w/ Mushrooms, Beets & Goat Cheese in Balsamic Reduction

Entrees

Beef Tenderloin Medallions w/ Mushrooms in Port Wine Reduction on Mini Rolls
Grilled Chicken Skewers w/ Pepper, Cherry Tomatoes & Onions

Accompaniments (select 2)

Penne Primavera w/ Pesto Sauce
Israeli Couscous w/ Scallions, Baby Portobello Mushrooms & Chopped Kalamata Olives
Roasted New Potatoes w/ Rosemary & Thyme
Penne ala Vodka w/ Fresh Basil & Capers
Israeli Couscous w/ Scallions, Raisins & Pistachios
Tuscan Grilled Summer Vegetables
Stir Fry Summer Vegetables w/ Scallions
Sugar Snap Peas w/ Mint, Orange & Toasted Almonds

DESSERT HOUR

Desserts

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings
OR: Occasion Cake
Gourmet Coffee & Tea Service

Upgrades

Viennese Display of Mini Pastries & Cakes (add'l \$8pp)
Chocolate River w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (add'l \$8pp)

Yacht Noa Danielle

Brunch Menu I

**For the enjoyment of our guests, this menu may be served with a
Brunch Bar of Mimosas, Bloody Mary's and Screwdrivers**

*Gourmet Coffee & Tea Service
Assortment of Fresh Juices*

Brunch Display Platter

*Seasonal Fruit Salad w/ Fresh Fruits & Dried Fruits
A Basket of Mini Breakfast Croissants, Scones, Muffins & Pastries w/ Preserves
Fresh Bagel Platter w/ Assorted Cream Cheeses & Preserves*

Upgrades

*Smoked Salmon Platter w/ Tomatoes, Cucumbers, Red Onions & Capers (add'l \$8pp)
Smoked Fish Platter w/ Tomatoes, Cucumber, Scallions & Olives (substituted at add'l \$12pp)*

Brunch Hors D'oeuvres (select 6)

*Country French Toast w/ Pecans & Maple Syrup
Scrambled Eggs & Scallions in Corn Cups
Smoked Salmon w/ Crème Fraiche on Cucumber Discs
Petite Pancakes w/ Bananas & Maple Syrup
Mini Breakfast Sausages
Mini Breakfast Tacos
Pigs in a Blanket w/ Spicy Mustard
Deviled Eggs w/ Caviar*

Upgrades

*Beef Tenderloin Medallions w/ Port Wine Reduction on Mini Rolls (add'l \$8pp)
Grilled Chicken on Skewers w/ Peppers, Cherry Tomatoes & Onions (add'l \$8pp)*

Dessert

Assortment of French Layer Cakes w/ Chocolate, Mocha, Raspberry & Strawberry Mousse Fillings

Upgrades

*Viennese Display of Mini Pastries & Cakes (add'l \$8pp)
Occasion Cake (add'l charge based on choices)*

Yacht Noa Danielle Brunch Menu II

For the enjoyment of our guests, this menu may be served with a
Brunch Bar of Mimosas, Bloody Mary's and Screwdrivers

*Gourmet Coffee & Tea Service
Assortment of Fresh Juices*

Brunch Display Platter

*Seasonal Fruit Salad w/ Fresh Fruits & Dried Fruits
A Basket of Mini Breakfast Croissants, Scones, Muffins & Pastries w/ Preserves
Fresh Bagel Platter w/ Assorted Cream Cheeses & Preserves*

Upgrades

*Smoked Salmon Platter w/ Tomatoes, Cucumbers, Red Onions & Capers (add'l \$8pp)
Smoked Fish Platter w/ Tomatoes, Cucumber, Scallions & Olives (substituted at add'l \$12pp)*

Brunch Entrees (select 4)

*Fluffy Scrambled Eggs w/ Irish Cheddar
Country French Toast w/ Brandy & Cinnamon Apples
Petite Buttermilk Pancakes w/ Bananas, Pecans & Maple Syrup
Chicken Apple Sausages w/ Maple Syrup
Crispy Smoked Bacon
Sautéed Breakfast Potatoes w/ Red Onions & Bell Peppers
Sautéed Mix of Summer Vegetables*

Upgrades

*Beef Tenderloin Medallions w/ Port Wine Reduction on Mini Rolls (add'l \$8pp)
Grilled Chicken on Skewers w/ Peppers, Cherry Tomatoes & Onions (add'l \$8pp)*

Dessert

*Assortment of French Layer Cakes w/ Chocolate, Mocha, Raspberry & Strawberry Mousse Fillings
AND
Cream Puffs Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache*

Upgrades

*Viennese Display of Mini Pastries & Cakes (add'l \$8pp)
Occasion Cake (add'l charge based on choices)*

Yacht Noa Danielle

Enhancements & Substitution Menu

Elegant Display Platters

- Seasonal Fresh Fruit Display w/ Honey-Yogurt & Mint-Yogurt Sauces*
- Tricolor Tortilla Chips w/ Salsa Caliente & Guacamole*
- Garden Vegetable Crudités w/ Hummus & Tahini Dips*
- International Cheese Platter w/ Fresh Berries & Grapes (Menu I- substituted @ add'l \$3pp)*
- Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (Menu I- substituted @ add'l \$3pp)*
- Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (Menu I- substituted @ add'l \$3pp)*
- Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (Menu I- substituted @ add'l \$3pp)*
- Brie en-Croute w/ Apples & Water Crackers (Menu I- substituted @ add'l \$3pp)*
- French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (Menu I- substituted @ add'l \$3pp)*
- Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (Menu I & II- substituted @ add'l \$10pp)*
- Raw Bar Display of Blue Point Oysters, Little Neck Clams & Colossal Shrimp w/ Champagne Mignonette (market price)*
- Alaskan King Crab Legs Display Platter (market price)*
- Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)*

Butlered Hors D'oeuvres

- Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers*
- Sautéed Wild Mushrooms on Polenta Coins*
- Figs & Roquefort Cheese on Crostini*
- Chorizo and Manchego Quesadilla*
- Foie Gras & Pear on Toast Points*
- Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears*
- Shrimp OR Edamame Shumai w/ Soy Wasabi*
- Roast Pork Lollipops with Hoi Sin Glaze*
- Caprese Crostini with Tomato, Mozzarella & Basil*
- Coconut-Cumin Chicken Skewers w/ Citrus Dipping Sauce*
- Japanese Gyoza w/ Chives & Ponzu Sauce*
- Spicy Caribbean Fish Cakes w/ Mango Chutney*
- Smoked Salmon w/ Crème Fraiche & Dill on Cucumber Discs*
- Deviled Eggs w/ Caviar*
- Pigs in a Blanket w/ Spicy Mustard*
- Hummus, Green & Black Olives w/ Zaatar on Flatbreads*
- Shredded BBQ Chicken in Mini Pitas*
- Tuna Tartar on Nori Rice Crackers (Menu I- substituted @ add'l \$3pp)*
- Grilled Tenderloin Beef Medallions in Burgundy Sauce on Greens (Menu I- substituted @ add'l \$3pp)*
- Steak Au Poivre Crostini (Menu I- substituted @ add'l \$3pp)*
- Shrimp with Green Chili Pesto (substituted @ add'l \$6pp)*
- Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$6pp)*
- Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)*
- Lobster Cakes w/ Red Pepper Coulis (substituted add'l \$10pp)*

Savory Salads

- Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vinaigrette*
- Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan*
- Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vinaigrette*
- Mixed Baby Greens & Grape Tomatoes w/ Shallot Balsamic Vinaigrette*
- Spinach Salad w/ Mushrooms, Beets & Goat Cheese in Balsamic Reduction*

Entrees

- Sliced Steak w/ Stilton Cream Sauce*
- Mediterranean Chicken w/ Sundried Tomatoes, Artichoke & Basil*
- Moroccan Spiced Wild Turbot w/ Tomato Confit*
- Roast Loin of Pork w/ Bourbon Apple Sauce*
- Grilled Marinated Hanger Steak w/ Shallot Sauce*
- Broiled Salmon w/ Creamy Dill Wine Sauce*
- Chicken Breast Stuffed w/ Pesto & Mozzarella*
- Rosemary Roasted Chicken*

Yacht Noa Danielle

Enhancements & Substitution Menu

Steak Au Poivre

Stuffed Pork Tenderloin w/ Dried Fruit & Pomegranate sauce

Roast Turkey Breast w/ Cranberry Chutney

Pineapple Glazed Country Ham

Bistro Charcuterie Platter w/ Sausages, Roast Pork & Sauerkraut

Roasted Wild Cod with Sage Butter sauce (Menu I- substituted @ add'l \$5pp)

Baked Red Snapper w/ Lemongrass & Ginger-Soy Sauce (Menu I & II- substituted @ add'l \$10pp, Menu III- \$5pp)

Grilled Swordfish with Tarragon Crème Fraiche (Menu I & II- substituted @ add'l \$10pp, Menu III- \$5pp)

Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (Menu I & II- substituted @ add'l \$12pp)

Beef Tenderloin Medallions w/ Port Wine & Mushroom Reduction (Menu I & II- substituted @ add'l \$12pp)

Traditional Beef Wellington (Menu I & II- substituted @ add'l \$12pp, Menu III- \$5pp)

Broiled Chilean Sea Bass w/ Cherry Tomatoes, Roasted Peppers & Garlic Confit (Menu I & II- sub. @ add'l \$15pp, Menu III-\$10pp)

Baby Lamb Chops w/ Mint Yogurt (Menu I & II- substituted @ add'l \$15pp, Menu III-\$10pp)

Butter-Poached Maine Lobster Tails (Plated only. Market price)

Pasta & Side Dishes

Israeli Couscous w/ Scallions, Baby Portobello Mushrooms & Chopped Kalamata Olives

Saffron Risotto w/ Wild Mushrooms

Roasted New Potatoes w/ Rosemary & Thyme

Jasmine Rice w/ Dried Fruits & Nuts

Smashed Potatoes with Black Truffles

Penne Primavera w/ Pesto Sauce

Fingerling Potato Hash w/ Portobello Mushrooms

Couscous w/ Curried Vegetables

Orzo w/ Sautéed Mushrooms & Basil

Israeli Couscous w/ Raisins & Pistachios

Penne ala Vodka w/ Basil

Baked Polenta Coins w/ Taleggio Cheese Au Gratin

Farfalle w/ Peas & Smoked Bacon

Risotto w/ Pears & Gorgonzola

Rigatoni Bolognese w/ Rich Meat Sauce

Vegetable Side Dishes

Tuscan Grilled Summer Vegetables

Stir-Fried Summer Vegetables w/ Scallions

Sugar Snap Peas w/ Mint, Orange & Toasted Almonds

Sautéed Portobello Mushrooms & Zucchini

Orange Glazed Green Beans

Braised Root Vegetables (Parsnips, Turnips & Celery Root)

Mint Steamed White & Green Asparagus (in season, upgrade charge TBD)

Desserts

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

Cream Puffs Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache

French Seven-Layer Chocolate Cake Filled & Iced w/ Dark Chocolate Ganache

Key Lime Pie

Chocolate Velvet Mousse Cake

Open Apple Torte Made w/ Fresh Apples over Old World Style Shortcrust

Seasonal Fresh Fruit Display w/ Mint-Honey-Yogurt Dip

Mini N.Y. Style Cheesecakes w/ Fresh Berries (Menu I & II- substituted @ add'l \$3pp)

International Cheese Platter w/ Fresh Berries & Grapes (Menu I- substituted @ add'l \$3pp)

Occasion Cake, Chocolate or White (price varies)

Viennese Display of Mini Pastries & Cakes (Menu I & II- add'l \$8pp)

Chocolate Fondue Fountain w/ Dark Callebaut Belgian Chocolate & Fresh Fruits (Menu I & II- add'l \$8pp)