



Justine

97 ft Luxury Charter Yacht
Jersey City, NJ

MIX & MINGLE MENU

STATIONARY HORS D'OEUVRES: (SELECT ONE)

FRESH SEASONAL VEGETABLE CRUDITE W/ DIPS: A COLORFUL DISPLAY OF SEASONAL VEGETABLES, SERVED WITH A VARIETY OF DIPS.

INTERNATIONAL CHEESE PLATTER: AN ARTFUL PRESENTATION OF 5 DIFFERENT CHEESES, DECORATED WITH DRIED AND FRESH FRUITS.

ANTIPASTO PLATTER: AN ASSORTMENT OF SLICED MEATS, AGED CHEDDAR CHEESE, ARTICHOKE HEARTS, SUNDRIED TOMATOES, AND OLIVES.

JUMBO SHRIMP COCKTAIL W/ LIMED COCKTAIL SAUCE: PLUMP, JUICY JUMBO SHRIMP SERVED WITH A TANGY LIMED COCKTAIL SAUCE .

MEDITERRANEAN MEZZE PLATTER: MIDDLE EASTERN MEZZE DISHES, SERVED WITH PITA, OLIVES, GRAPE LEAVES, AND FRESH CUT VEGETABLES.

APPETIZERS: (SELECT FOUR):

STEAK ON CROSTINI WITH HORSE RADISH SAUCE: SUCCULENT SLICES OF PREMIUM BEEF ATOP CRISPY CROSTINI WITH A ZESTY HORSE RADISH KICK.

CAPRESE SKEWERS: A DELIGHTFUL FUSION OF FRESH TOMATOES, MOZZARELLA, AND BASIL, ELEGANTLY DRIZZLED WITH BALSAMIC GLAZE.

SHRIMP TEMPURA WITH SWEET/CHILI SAUCE: CRISPY SHRIMP TEMPURA DIPPED IN AN ADDICTIVE SWEET AND CHILI BLEND.

PIGS IN BLANKET: GOURMET SAUSAGES WRAPPED IN FLAKY PASTRY, COZILY NESTLED AND BURSTING WITH FLAVOR.

SPINACH & CHEESE PIES: A DELECTABLE DANCE OF CREAMY CHEESE AND GARDEN-FRESH SPINACH WRAPPED IN A GOLDEN, FLAKY CRUST.

HEIRLOOM BRUSCHETTA ON TOASTED GARLIC BREAD: A SYMPHONY OF HEIRLOOM TOMATOES ON GARLIC-INFUSED TOAST.

AHI TUNA & AVOCADO BITES: LUSH AHI TUNA PAIRED WITH CREAMY AVOCADO, AN ELEGANT BITE THAT SINGS OF THE SEA.

VEGETABLE DUMPLINGS WITH SPICY AIOLI: DELECTABLE POCKETS FILLED WITH FRESHNESS, ZEST, AND A SPICY AIOLI KISS.

MINI LOBSTER ROLLS: PETITE ROLLS PACKED WITH SUCCULENT LOBSTER, A LUXURIOUS BITE-SIZED INDULGENCE.

FRUIT SKEWERS: A REFRESHING ARRANGEMENT OF SEASONAL FRUITS, SKEWERED TO PERFECTION – NATURE'S CANDY.

MINI CRABCAKE WITH SPICY LEMON AIOLI: EXQUISITE MINI CRABCAKES SERVED WITH A TANGY AND SPICY LEMON AIOLI.

BACON WRAPPED SCALLOPS: JUICY SCALLOPS WRAPPED IN CRISP, SMOKY BACON, A MOUTHWATERING MARRIAGE OF LAND AND SEA.

MINI CHICKEN KABOB WITH TZATZIKI SAUCE: TENDER CHICKEN PIECES SKEWERED AND GRILLED TO PERFECTION, COMPLEMENTED BY CREAMY TZATZIKI SAUCE.



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BUFFET MENU

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INTERNATIONAL CHEESE PLATTER: AN ARTFUL PRESENTATION OF 5 DIFFERENT CHEESES, DECORATED WITH DRIED AND FRESH FRUITS.

ANTIPASTO PLATTER: AN ASSORTMENT OF SLICED MEATS, AGED CHEDDAR CHEESE, ARTICHOKE HEARTS, SUNDRIED TOMATOES, AND OLIVES.

JUMBO SHRIMP COCKTAIL W/ LIMED COCKTAIL SAUCE: PLUMP, JUICY JUMBO SHRIMP SERVED WITH A TANGY LIMED COCKTAIL SAUCE.

MEDITERRANEAN MEZZE PLATTER: MIDDLE EASTERN MEZZE DISHES, SERVED WITH PITA, OLIVES, GRAPE LEAVES, AND FRESH CUT VEGETABLES.

SALADS AND SIDES (SELECT ONE):

SALAD JUSTINE: MESCLUN GREENS WITH CUCUMBERS, CARROTS, TOMATOES, RED ONION, SCALLION, AND BEETS, DRESSED IN A HOUSE VINAIGRETTE.

CLASSIC CAESAR SALAD: A CLASSIC SALAD WITH CRISP ROMAINE LETTUCE, CROUTONS, AND A RICH CAESAR DRESSING.

MEDLEY OF SEASONAL ROASTED VEGETABLES: AN ASSORTMENT OF SEASONAL VEGETABLES, ROASTED TO PERFECTION.

ROASTED HERB POTATOES: HERBS INFUSED ROASTED POTATOES, TRANSFORMING THEM INTO A CRISPY, GOLDEN DELIGHT WITH EVERY SAVORY BITE.

SAUTEED WILD MUSHROOMS & GREEN BEANS: TENDER GREEN BEANS AND EARTHY WILD MUSHROOMS SAUTÉED IN GARLIC AND OLIVE OIL.

PASTAS (SELECT ONE):

PENNE ALLA VODKA: PENNE PASTA IN A CREAMY TOMATO-BASED VODKA SAUCE.

CREAMY 4 CHEESE MAC & CHEESE: A COMFORTING DISH OF ELBOW MACARONI SMOTHERED IN A RICH FOUR-CHEESE SAUCE.

CAPRESE PASTA PESTO SALAD: A BASIL-PESTO PASTA SALAD WITH CHERRY TOMATOES, GARLIC, AND A TOUCH OF CREAM.

FRESH TOMATO AND SPINACH PASTA: AL DENTE PASTA MINGLING WITH JUICY FRESH TOMATOES AND TENDER SPINACH.

ENTREES (SELECT TWO):

SKIRT STEAK: A TENDER AND JUICY SKIRT STEAK, GRILLED TO PERFECTION.

GRILLED SALMON WITH CREAMY DILL SAUCE: A SUCCULENT SALMON FILLET, GRILLED AND SERVED WITH A CREAMY DILL SAUCE.

HONEY MUSTARD GLAZED CHICKEN THIGHS: TENDER BONELESS CHICKEN THIGHS, GLAZED IN A SWEET AND TANGY HONEY MUSTARD SAUCE.

GRILLED CHICKEN BREAST WITH CHIMICHURRI SAUCE: TENDER CHICKEN BREAST, GRILLED AND SERVED WITH A FRESH CHIMICHURRI SAUCE.

DESSERTS (SELECT ONE):

ASSORTED MINI PASTRIES: A SELECTION OF BITE-SIZED PASTRIES, INCLUDING A VARIETY OF SWEET TREATS.

CLASSIC CHEESECAKE: A RICH AND CREAMY CHEESECAKE, WITH A GRAHAM CRACKER CRUST.

LAVA CAKE: RICH FUDGY CHOCOLATE CAKE, WITH A MOLTEN CENTER.

CHOCOLATE MOUSSE SLIDES: DECADENT CHOCOLATE MOUSSE LAYERED WITH WHIPPED CREAM AND WILD BERRIES, A SYMPHONY OF SWEET PERFECTION.



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HIGH-END MENU WITH PRIVATE CHEF

STATIONARY HORS D'OEUVRES: (SELECT TWO)

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INTERNATIONAL CHEESE PLATTER: AN ARTFUL PRESENTATION OF 5 DIFFERENT CHEESES, DECORATED WITH DRIED AND FRESH FRUITS.

ANTIPASTO PLATTER: AN ASSORTMENT OF SLICED MEATS, AGED CHEDDAR CHEESE, ARTICHOKE HEARTS, SUNDRIED TOMATOES, AND OLIVES.

JUMBO SHRIMP COCKTAIL W/ LIMED COCKTAIL SAUCE: PLUMP, JUICY JUMBO SHRIMP SERVED WITH A TANGY LIMED COCKTAIL SAUCE.

MEDITERRANEAN MEZZE PLATTER: MIDDLE EASTERN MEZZE DISHES, SERVED WITH PITA, OLIVES, GRAPE LEAVES, AND FRESH CUT VEGETABLES.

BUTLERED HORS D'OEUVRES: (SELECT THREE)

BURGER SLIDERS: MINIATURE VERSIONS OF YOUR FAVORITE BURGERS, COOKED TO PERFECTION AND SERVED ON MINI BUNS.

MINIATURE LOBSTER ROLLS ON BRIOCHE: TINY LOBSTER ROLLS MADE WITH SUCCULENT LOBSTER MEAT AND SERVED ON A TOASTED BRIOCHE BUN.

MEDITERRANEAN CHICKEN SKEWERS W/ TZATZIKI: GRILLED CHICKEN SKEWERS W/ MEDITERRANEAN SPICES, SERVED WITH A CREAMY TZATZIKI.

SPINACH WRAPPED IN PHYLLO: FRESH SPINACH LEAVES WRAPPED IN FLAKY PHYLLO DOUGH, SERVED WARM AND CRISPY.

VEGETABLE DUMPLINGS W/ GINGER SAUCE: PLUMP DUMPLINGS FILLED W/ A MIXTURE OF SEASONAL VEGETABLES & SERVED W/ A GINGER SAUCE.

FRANKS EN CROUTE (PIGS IN A BLANKET): BITE-SIZED HOT DOGS WRAPPED IN FLAKY PASTRY DOUGH, PERFECT FOR AN AFTERNOON SNACK.

BACON WRAPPED SCALLOPS: SUCCULENT SCALLOPS WRAPPED IN SAVORY BACON AND BROILED TO PERFECTION.

LAMB LOLLIPOPS WITH MINT LEMON SAUCE: TENDER, JUICY LAMB CHOPS MARINATED IN MINT AND LEMON, SERVED W/ A ZESTY MINT LEMON SAUCE.

TUNA TARTARE WITH AVOCADO PUREE: FRESH TUNA DICED AND MIXED WITH AVOCADO PUREE, SERVED WITH CROSTINI FOR DIPPING.

SIDES AND SALADS: (SELECT THREE)

SALAD JUSTINE: MESCLUN GREENS WITH CUCUMBERS, CARROTS, TOMATOES, RED ONION, SCALLION, BEETS, AND SERVED WITH A HOUSE VINAIGRETTE.

CLASSIC CAESAR SALAD: CRISP HEARTS OF ROMAINE, TOPPED WITH HERBED CROUTONS, PARMESAN CHEESE, AND A CLASSIC CAESAR DRESSING.

ROASTED BEET & BURRATA SALAD: FRESH MIXED GREENS W/ JUICY TOMATOES, CREAMY BURRATA, FRESH HERBS, AND A BALSAMIC VINAIGRETTE.

GREEK SALAD: A TRADITIONAL GREEK SALAD WITH JUICY TOMATOES, SLICED CUCUMBERS, RED ONION, GREEN PEPPER

CREAMY MASHED POTATO: SILKY SMOOTH AND BUTTERY MASHED POTATOES, SEASONED TO PERFECTION AND TOPPED WITH A TOUCH OF CREAM

HERB GARLIC ROASTED POTATOES: FLAVORFUL OVEN-ROASTED POTATOES INFUSED WITH GARLIC, ROSEMARY, AND THYME.

ROASTED SEASONAL VEGETABLES: A MEDLEY OF CHEF-SELECTED, IN-SEASON VEGETABLES, ROASTED AND SERVED WITH A LIGHT SEASONING.

SAUTEED WILD MUSHROOMS & GREEN BEANS: TENDER GREEN BEANS AND EARTHY WILD MUSHROOMS SAUTÉED IN GARLIC AND OLIVE OIL.

MEDITERRANEAN PEARL COUSCOUS: PEARL COUSCOUS, SUN-DRIED TOMATOES, AND FRESH HERBS, TOSSED IN A LIGHT LEMON-OLIVE OIL DRESSING.

TURKISH RICE: A SAVORY MEDLEY OF ORZO AND BUTTER MELTS WITH SPECIAL TURKISH WHITE RICE, CREATING A FLAVORFUL AND COMFORTING BLEND.

ENTREES: (SELECT TWO)

CHARRED BEEF TENDERLOIN: JUICY & TENDER BEEF, PERFECTLY GRILLED & SERVED W/ A THREE-HERB CHIMICHURRI AND A SHARP HORSERADISH SAUCE.

CHARRED SKIRT STEAK: AN IRRESISTIBLE STEAK, GRILLED TO PERFECTION AND PAIRED WITH A FLAVORFUL THREE-HERB CHIMICHURRI.

BAKED LEMON SALMON: FRESH SALMON FILLETS, SEASONED WITH LEMON AND HERBS, AND BAKED TO PERFECTION WITH A CREAMY DILL SAUCE.

SLICED GRILLED CHICKEN BREAST PLATTER: PERFECTLY COOKED CHICKEN BREAST ACCOMPANIED BY A ZESTY CHIMICHURRI SAUCE.

BROILED LOBSTER TAIL W/ GARLIC BUTTER: FRESH, JUICY LOBSTER TAILS BROILED TO PERFECTION & FINISHED WITH A GARLIC BUTTER SAUCE.

SEARED CHICKEN THIGHS W/ MUSHROOM SAUCE: TENDER AND CHICKEN THIGHS, SEARED & SERVED WITH CREAMY WILD MUSHROOM SAUCE.

CHICKEN PICCATA: CHICKEN BREAST, COOKED IN A LEMON, CAPER, AND WHITE WINE SAUCE, AND PRESENTED IN A FLAVORFUL PICCATA SAUCE.

GARLIC CRUSTED RACK OF LAMB W/ TAHINI SAUCE: RACK OF LAMB, CRUSTED WITH GARLIC & HERB, SERVED WITH A TANTALIZING TAHINI SAUCE.

DESSERTS: (SELECT ONE)

ASSORTED MINI PASTRIES: AN INDULGENT SELECTION OF MINI PASTRIES, INCLUDING FRUIT-FILLED TARTS, CREAMY ÉCLAIRS, AND FLAKY CROISSANTS.

CHOCOLATE MOLTEN CAKE: A DECADENT DESSERT, FILLED W/ WARM, FLOWING CHOCOLATE, AND SERVED W/ A SCOOP OF VANILLA ICE CREAM.

ASSORTED CHEESECAKE: A CREAMY AND DELIGHTFUL COLLECTION OF CHEESECAKES, EACH WITH ITS OWN UNIQUE FLAVOR.

CHOCOLATE MOUSSE SLIDES: DECADENT CHOCOLATE MOUSSE LAYERED WITH WHIPPED CREAM AND WILD BERRIES, A SYMPHONY OF SWEET PERFECTION.

CLASSIC APPLE PIE WITH WHIPPED CREAM: HEARTWARMING SLICES OF CLASSIC APPLE PIE, PAIRED WITH A SMOOTH WHIPPED CREAM FOR A TIMELESS TREAT.