

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

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 Diabolo.....\$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