

# 2009 MENUS

## ***Beverage Service***

### **Hosted Soda and Juice Bar**

\$10.25 for 3 hrs - \$11.25 for 4 hrs - \$12.25 for 5 hrs

Coca-Cola, Diet Coke, Sprite, Fruit Juices, Mineral Water and Sparkling Cider and Hot Chocolate

### **Brunch Bar**

\$20.50 for 3 hrs - \$22.50 for 4 hrs - \$24.50 for 5 hrs

Includes Soda/Juice Bar, House Champagne, House Beers, White Wine, Bloody Marys, Mimosas and Screw Drivers. *(Only available on cruises departing by 1:00 p.m.)*

### **Premium Brunch Bar**

\$24 for 3 hrs - \$26 for 4 hrs - \$28 for 5 hrs

Includes everything in Brunch Bar, plus Premium Champagne, Kir Royales, Bellinis and Premium Vodka *(Only available on cruises departing by 1:00 p.m.)*

### **Hosted Standard Wine, Beer and Champagne Bar**

\$24 for 3 hrs - \$26 for 4 hrs - \$28 for 5 hrs

Soda/Juice Bar, House Chardonnay, House Cabernet Sauvignon, House Champagne and House Beers

### **Hosted Premium Wine, Beer and Champagne Bar**

\$28 for 3 hrs - \$31 for 4 hrs - \$33 for 5 hrs

Soda/Juice Bar, Premium Champagne, House Beers, Premium Beers (Corona, Heineken, Samuel Adams, Newcastle Brown Ale) and choice of Two Wines from Tier One of our Premium Wine List

### **Hosted Standard Bar**

\$30 for 3 hrs - \$33 for 4 hrs - \$35 for 5 hrs

Soda/Juice Bar, House Chardonnay, House Cabernet Sauvignon, House Beers, House Champagne, House Brand Liquors: Vodka, Gin, Tequila, Rum, Bourbon, Whiskey, Scotch and Brandy

### **Hosted Premium Bar**

\$34 for 3 hrs - \$36 for 4 hrs - \$38 for 5 hrs

Boarding Glass of Premium Champagne, Soda/Juice Bar, Premium Champagne, House & Premium Beers (Corona, Heineken, Samuel Adams, Newcastle Brown Ale), Choice of Two Wines from Tiers One or Two of our Premium Wine List as well as the following premium brands: Skyy Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Jose Cuervo 1800 Tequila, Chivas Regal Scotch, Jack Daniel's Whiskey and Canadian Club

### **Top Shelf Bar**

\$41 for 3 hrs - \$45 for 4 hrs - \$49 for 5 hrs

Boarding Glass of Premium Champagne, Soda/Juice Bar, Premium Champagne, House & Premium Beers (Corona, Heineken, Samuel Adams, Newcastle Brown Ale), Choice of Three Wines from Tiers One, Two or Three of our Premium Wine List as well as the following top shelf brands: Grey Goose Vodka, Absolut Citron, Absolut Mandarin, Bombay Sapphire Gin, Tanqueray 10 Gin, Patron Silver Tequila, Malibu Rum, Maker's Mark, Johnny Walker Black Label, Crown Royal *(Includes all After-Dinner Liqueurs)*

## **Specialty Bar Additions**

*Prices are in addition to Hosted bar price. All Prices listed are per guest.*

### **Mariachi Bar**

Premium Tequila, Sangria, Mexican Beers and Margaritas

\$7 for 3 hrs - \$8 for 4 hrs - \$9 for 5 hrs

\*Add to Soda and Juice Bar

\$14 for 3 hrs - \$15 for 4 hrs - \$16 for 5 hrs

### **Tropical Bar**

Pina Coladas, Daiquiris, Blue Hawaiians, Margaritas, Mai Tais and Mojitos

\$8 for 3 hrs - \$9 for 4 hrs - \$10 for 5 hrs

\*Add to a Soda and Juice Bar

\$15 for 3 hrs - \$16 for 4hrs - \$17 for 5 hrs

### **Champagne Bar**

Premium Champagne, Champagne Cocktails, Bellinis, Kir Royales and Mimosas

\$7 for 3 hrs - \$8 for 4 hrs - \$9 for 5 hrs

\*Add to a Soda and Juice Bar

\$14 for 3 hrs - \$15 for 4 hrs - \$16 for 5 hrs

### **Beers of the World Bar**

Sierra Nevada Pale Ale, Widmer Hefeweizen, Fat Tire Amber Ale, Stella Artois, Guinness Stout, Pilsner Urquell

\$8 for 3 hrs - \$9 for 4 hrs - \$10 for 5 hrs

\*Add to a Soda Juice bar

\$15 for 3 hrs - \$16 for 4 hrs - \$17 for 5 hrs

### **Martini Bar**

Top Shelf Vodkas and Gin, Classic Martinis, Gibsons, Cosmopolitans, Lemon Drops and more. Comes complete with Bar, Bartender and Martini Glasses.

\$10.50 for 3 hrs - \$11.50 for 4 hrs - \$12.50 for 5 hrs

\*Add to Soda and Juice Bar

\$19 for 3 hrs - \$20 for 4 hrs - \$21 for 5 hrs

### **After-Dinner Liqueurs**

Hennessy Cognac, Grand Marnier, Amaretto di Saronno, Drambuie, Kahlua, Bailey's Irish Cream, Port, Frangelico, Midori, Peach and Peppermint Schnapps

\$11 for 3 hrs - \$12 for 4 hrs - \$13 for 4 hrs

### **International Coffee Bar**

*(Can be added to a soda & juice bar and any other hosted bar.)*

French Roast Regular & Decaf as well as a variety of flavored selections. Accompanied with Cinnamon Sticks, Cinnamon Sugar, Brown & White Sugar Cubes, Shaved Chocolate & Fresh Whipped Cream.

\$7.50 per guest

### **Deluxe Coffee Bar**

*(Can be added to a soda & juice bar and any other hosted bar. Available on specific yachts only).*

All items in the International Coffee Bar plus espresso and coffee drinks. All coffee made to order for your guests by our server/attendant.

\$14.00 per guest

## ***A La Carte Hors d' Oeuvres*** ***Displayed:***

Seasonal Fresh Fruit Platter  
**\$6.00 per guest**

Artichoke and Spinach Gratin with Seasoned Pita Chips  
**\$6.25 per guest**

Balsamic Grilled Vegetables  
Includes Japanese Eggplant, Baby Carrots, Bell Peppers, Mushrooms, Asparagus, Yellow Squash, Zucchini and Broccoli Served with Fresh Basil Pesto  
**\$6.25 per guest**

Farmer's Harvest of Fresh Seasonal Vegetables  
Carrots, Celery, Jicama, Cucumbers, Zucchini, Squash, Bell Peppers, Broccoli, Cauliflower and Cherry Tomatoes Served with Black Pepper-Roasted Garlic Ranch Dip  
**\$6.25 per guest**

Brie En Croute  
Imported Double Crème Brie Cheese filled with Pine Nuts, Tomatoes, Pesto, Encased in Puff Pastry and Baked Served with Seasonal Grapes, Apples and Sliced Baguettes  
**\$7.25 per guest**

Salsa Sampler  
Pico De Gallo Salsa, Roasted Corn-Black Bean Salsa, Grilled Pineapple Salsa with Tortilla Chips  
**\$7.25 per guest \*Add Guacamole for \$3.00 per guest**

Bruschetta Sampler  
Classic Tomato-Basil with Red Onion, Garlic and Balsamic Vinegar, White Bean Puree with Rosemary and Lemon, Roasted Garlic and Herb, served with Toasted and Grilled Breads  
**\$7.25 per guest**

Hummus Sampler  
Roasted Garlic, Sun Dried Tomato and Lemon Herb Hummus Served with Grilled Pita Bread, Seasoned Crisps, Sliced Tomato, Cucumbers, Moroccan Spicy Olives and Harrissa  
**\$7.25 per guest**

Local and Artisan Cheeses  
Assorted Crackers, Flat Breads, Crostini, Grapes, Apples, Berries, Dried Fruit and Roasted Nuts  
**\$8.50 per guest**

Napa Cabernet Lacquered Salmon Filet  
Served with Toast Points, Caper Aioli and Lemon Cucumber Raita, Diced Onions and Capers  
**\$9.50 per guest**

Mediterranean Platter  
Italian Salami, Spicy Cappicola Ham, Provolone, Mozzarella Cheeses, Roasted Peppers, Artichoke Hearts, Marinated Mushrooms, Olives, Hummus, Spicy Tapenade, Baked Pita Triangles and Garlic Crostini  
**\$9.25 per guest**

Carved Whole Roasted Tenderloin  
With Onions, Vine Ripened Tomatoes, Herbed Rolls, Pommery Mustard and Horseradish Sour Cream  
**\$15.50 per guest**

Iced Seafood Display  
Jumbo Prawns, Cracked Crab, Pacific Oysters on the Half Shell, Cold Poached Mussels with Tabasco Mignonette, Dijon Dill Sauce and Classic Red Sauce

***\$23.00 per guest***

***Steward-Passed:***

Brie with Raspberry Preserves and Walnuts in Filo  
***\$2.75 per piece***

Firecracker Chicken with Chipotle Cream  
***\$2.75 per piece***

Asian Vegetable Potstickers with Spicy Citrus Ponzu Sauce  
***\$3.00 per piece***

Thai Style Chicken Satay with a Peanut Mint Sauce  
***\$3.25 per piece***

Spanikopita Served with Tzatziki Sauce  
***\$3.25 per piece***

Fried Artichoke Hearts, Dusted with Parmesan Cheese and served with Meyer Lemon Aioli  
***\$3.25 per piece***

Crisp Fried Wild Mushroom Triangoli with Fresh Arrabiata Sauce  
***\$3.25 per piece***

Curried Potato Vegetable Samosa with Cucumber Mint Raita  
***\$3.25 per piece***

Coconut Shrimp with Raspberry-Chili Sauce  
***\$3.50 per piece***

Asparagus, Caramelized Onion and Manchego Cheese Quesadilla served with Romesco Sauce  
***\$3.75 per piece***

Cashew Chicken Spring Roll with Mango Chili Sauce  
***\$3.75 per piece***

Fresh Mozzarella, Sun Dried Tomato and Basil on a Garlic Crostini  
***\$3.75 per piece***

Prime Flat Iron Nega Maki, Hoisin-Ginger Marinade brushed with Sweet Jalapeño Glaze  
***\$4.25 per piece***

Tequila Shrimp, Jumbo Prawn with a Tequila-Lime Marinade in a Shot Glass with Salsa Quemada  
***\$4.25 per piece***

Ahi Tuna Cones - Sushi Grade Tuna, Served in an Edible Cone and finished with Tobiko Caviar  
***\$4.25 per piece***

Crispy Lump Crab Cakes with a Chipotle Tarter Sauce  
***\$4.50 per piece***

Lump Crab "Ceviche" Served in Chinese Spoons  
***\$4.75 per piece***

Poached Prawns with Wasabi Cocktail Sauce  
***\$42 per Dozen***

Assorted Canapés, Classic Variety  
(Beef Tenderloin, Salmon Tartar, Brie & Kiwi, Bay Shrimp and Cajun Chicken) Pinwheel. (20 pcs of each per case)  
**\$250 per 100 pieces**

Assorted Canapes, Deluxe Variety  
(Roasted Tomato on Polenta, Seared Ahi on a Sesame Maki Sushi, Black caviar on a Blini, Lobster Medallion on Pumpernickel and Smoked Duck on a Mini Baguette)  
**\$350 per 100 pieces**

## ***Hors D'oeuvres Packages***

### ***Surfside***

Displayed  
Market Fresh Vegetable display  
Seasonal Selection of fresh Vegetables  
Served with Creamy Pesto Dressing  
Fresh Tomato-Basil Bruschetta with Grilled Rustic Breads

Steward-Passed  
Firecracker Chicken with Chipotle Cream  
Brie Walnut and Raspberry in Filo  
Bay Shrimp "Louis" Salad in Belgian Endive  
Spanikopita with Tzatziki Sauce

**4 pieces per guest \$16.00**  
**8 pieces per guest \$20.00**

### ***Bayside***

Displayed  
Local and Artisan Cheese Display, Dried Fruit, Nuts,  
Seasonal Grapes and Berries  
Flat Breads, Crackers, Parmesan Crostini and Bread Sticks  
Artichoke and Spinach Gratin Served with Toasted Pita Chips

Steward-Passed  
Cashew Chicken Spring Roll with Mango Chili Sauce  
Bacon Wrapped Scallops with Maple-Dijon Glaze  
Thai Beef Sate with Spicy Peanut sauce  
Poached Prawns with Wasabi Cocktail sauce  
Curried Potato Vegetable Samosa with Cucumber Mint Chutney

**5 pieces per guest \$19.50**  
**10 pieces per guest \$24.00**

## **Oceanside**

Displayed

Brie En Croute

Imported Double Crème Brie Cheese filled with Pine Nuts, Tomatoes, Pesto, Encased in Puff Pastry and Baked. Served with Seasonal Grapes, Apples and Sliced Baguettes

Hummus Sampler

Roasted Garlic, Sun Dried Tomato and Lemon Herb Hummus. Served with Grilled Pita Bread, Seasoned Crisps, Sliced Tomato, Cucumbers, Moroccan Spicy Olives and Harrissa

Steward-Passed

Ahi Tuna Cones – Sushi Grade Tuna, Served in an Edible Cone and finished with Tobiko Caviar

Fried Artichoke Hearts, Dusted with Parmesan Cheese and served with Meyer Lemon Aioli  
Coconut Shrimp with Raspberry-Chili Sauce

Prime Flat Iron Nega Maki, Hoisin-Ginger Marinade brushed with Sweet Jalapeno Glaze

Gorgonzola Tartlet – Carmelized Onions, Gorgonzola Cheese, Red Seedless Grapes in Filo

***Includes three displayed items and 12 pieces per guest \$35.00***

Upgrade option:

Add Carved Whole Roasted Tenderloin with Onions, Vine Ripened Tomatoes, Herbed Rolls, Pommery Mustard and Horseradish Sour Cream

\$15.00 additional per person

## ***Special Dessert Options***

### **A La Carte Desserts**

(Two Dozen Minimum)

<i>Chocolate Truffles</i> .....	<i>\$21.00 per dozen</i>
<i>Chocolate Walnut Brownies</i> .....	<i>\$23.00 per dozen</i>
<i>Coconut Macaroons</i> .....	<i>\$23.00 per dozen</i>
<i>Assorted Dessert Bars</i> .....	<i>\$25.00 per dozen</i>
<i>Mini Cup Cakes</i> .....	<i>\$25.00 per dozen</i>
<i>Jumbo Fresh Baked Cookies</i> .....	<i>\$25.00 per dozen</i>
<i>Mini Cheesecakes</i> .....	<i>\$26.00 per dozen</i>
<i>Assorted Petite Fours</i> .....	<i>\$29.00 per dozen</i>
<i>Chocolate Dipped Strawberries "Tuxedo" Long Stem-seasonal. Market Price</i>	

*Grand Dessert Display:*

*Classic European Pastries*

*Assorted Multi-Layered Cakes*

*Variety of Petit Fours*

*Bittersweet Chocolate Fondue with Fruit, Mini Cream Puffs, Marshmallows, Cookies. \$17.00 per person*

*When Purchased with Lunch or Dinner Seated or Buffet Meal...\$13.00 per person (Minimum 30 Guests)*

## **Breakfast and Brunch**

Available on Cruises departing by 1:00 pm. Includes Signature Service.

### **Continental Breakfast**

Cascade of Freshly Baked Breakfast Pastries including Bear Claws, Cheese and Fruit Danish, Croissants, Muffins, Cinnamon Rolls and an assortment of Fresh Bagels served with Sweet Butter, Natural Fruit Preserves, Whipped Cream Cheese and Flavored Honey.

Fresh Seasonal Fruit Display served with Flavored Yogurt

Fresh Squeezed Fruit Juices

Coffee, Variety of Teas and Hot Chocolate

**\$18 per guest**

### **Cabrillo Brunch Buffet** **30 Guest minimum**

Fresh Baked Breakfast Pastries including Croissants, Assorted Mini-Muffins, Flavored Danish and Cinnamon Rolls Served with Fruit Preserves and Butter

Seasonal Fresh Fruit Display

Carved Breast of Turkey with Cranberry Relish

Fusilli Pasta Salad with Poached Scallops, Shrimp and a Cucumber Dill Dressing

Oven Roasted Baby Red Potatoes with Sautéed Onions and Peppers

Scrambled Eggs with Chives, Gruyere Cheese and Prosciutto

Cinnamon Swirl French Toast topped with Caramelized Pineapple and Bananas, Powdered Sugar and Vermont Maple Syrup

Smoked Link Sausage Patties

Variety of Brownies, Dessert Bars, Cookies and Mini Pastries

**\$32 per guest**

**Additions of Chef Carved Glazed Ham, Add \$6.50 per person or Herb-Crusted Sirloin, Add \$8.00 per person.**

## **Seated Breakfast / Brunch Selections**

*All meals include Fresh Fruit and Pastry Table Service*

### **Very French Toast**

Sliced Baguettes, Cinnamon, Nutmeg and Heavy Cream sautéed Golden Brown and finished with Fresh Berries and Brandied Cream Sauce. Served with Yogurt and Berries

**\$16.00 per guest**

### **Heart Smart Vegetable Frittata**

Grilled Seasonal Vegetables, Cholesterol Free Eggs, Asiago Cheese and Fresh Herbs. Served with House Potatoes with Sautéed Peppers and Onions

**\$16.00 per guest**

### **New Age Huevos Rancheros**

Organic Corn Tortillas, Slow Cooked Black Beans, Soy Based Chorizo and Scrambled Farm Fresh Eggs with Melted Cheddar Cheese, Fresh Salsa, Avocado and Sour Cream Spiked with Ancho Chili. Served with House Potatoes

**\$16.00 per guest**

### **Flat Iron Steak and Eggs**

Choice Flat Iron Steak served with Farm Fresh Scrambled Eggs and House Potatoes with Sautéed Onions and Peppers

**\$18.50 per guest**

### **Smoked Salmon Plate**

Top of the Line Scottish Smoked Salmon

Served with a Fresh Toasted Bagel, Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Natural Style Yogurt with Fresh Berries

**\$19.00 per guest**

## **Seated Lunches**

Available on Cruises departing by 1:00 pm. Menus include freshly baked rolls, coffee, tea and Signature Service.

### **Sunset Lunch**

Portobello Mushroom Ravioli with Roasted Tomato, Chopped Kalamata Olives and Artichoke Hearts, tossed with Fresh Basil Pesto and Cream and served with Freshly Grated Parmesan Cheese

**\$16.00 per guest**

### **Redondo Lunch**

Baby Spinach and Arugala Salad, Candied Walnuts, Orange Segments, Shaved Red Onions, Julienne of Grilled Chicken Breast with a Citrus Vinaigrette and Herbed Crostini

**\$17.00 per guest**

### **Catalina Lunch**

Chopped Salad

Chunks of Iceberg Lettuce Tossed with Grated Egg, Plum Tomatoes, Applewood Smoked Bacon, Maytag Bleu Cheese and Drizzled with Black Pepper-Buttermilk Dressing

**\$17.00 per guest**

### **Belmont Lunch**

Fresh Chicken Breast stuffed with Cappicola Ham, Spinach, Pine Nuts and Fontina Cheese. Sautéed and Finished with Roasted Tomato Sauce, Fingerling Potatoes, Sea salt and Fresh Thyme

**\$20.00 per guest**

### **Mainsail Lunch**

Grilled Tilapia with Anchiote Marinade, served with Black Bean Corn Cakes with a Roasted Garlic Cream and served with Seasonal Vegetables

**\$22.00 per guest**

### **Shoreline Lunch**

Grilled Prime Flat Iron Steak with Mushroom-Roasted Shallot Ragout, Asiago Mashed Red Bliss Potatoes and Seasonal Vegetables

**\$24.00 per guest**

### **Del Rey Lunch**

Fresh Hawaiian Ahi Tuna Seared Rare, Drizzled with Wasabi Aioli and served on a bed of Mixed Organic Greens, Dressed with Cilantro Mirin Vinaigrette and garnished with Marinated Cucumber Salad and sesame Won Tons

**\$24.00 per guest**

### **Showcase Lunch Duet**

Grilled Sirloin Finished with Peppercorn Demi Glace and Baked Salmon Filet Finished with Lemon Caper Sauce

*Accompanied by the following:*

Confetti Rice Pilaf and Fresh Seasonal Vegetables

**\$26 per guest**

*\*Add one of the following Salads to your Lunch for \$3.25 per guest:*

**Classic Caesar Salad**

Romaine Hearts, Garlic Croutons, Shredded Radicchio, Parmesan Cheese, Baby Tomatoes and a Balsamic Caesar Dressing

**Mixed Greens**

Organic greens, Herbed Goat Cheese Crouton, Roasted Beets, Black pepper Walnuts, Baby Tomatoes and a Champagne Orange Vinaigrette

**Caprese Salad**

Roma Tomatoes, Red Onions, Basil and Mozzarella

**Desserts**

*Choice of One:*

Key Lime Tart with a Dark Rum Sauce  
Chocolate Decadence Cake with Raspberry Coulis  
Carrot Spice Cake with Vanilla Crème Anglaise  
New York Style Cheese Cake with Amaretto Cream  
Cinnamon Apple Tart with Brandy Crème Anglaise  
Lemon Berry Tart

**Service Enhancements**

Enhance the service and style of your event with these special features.

**Signature Service**

*Includes:*

- Crisp White Table Linens
- White Linen Napkins
- Glass Stemware
- China for all Food Service
- Candle Centerpieces

Complimentary

**Flagship Service**

*Includes Signature Service plus:*

- Red Carpeted Gangway
- Boarding Glass of House Champagne
- Colored Linen Overlays
- Steward-Passed Chocolate Truffles

\$13.00 per guest

**Admiralty Service**

*Includes Signature Service plus:*

- Red Carpeted Gangway
- Boarding Glass of Mumms Champagne
- White Glove Service
- Maitre d' in Formal Attire
- Colored Linen Overlays & Napkins
- Steward-Passed Chocolate Dipped Strawberries

\$18.00 per guest

## ***Salads***

Choose one of the following to include with your Entrée Selection:

### Butter Lettuce Salad

Butter Lettuce, Cumin Spiced Almonds, Tear Drop Tomatoes, Herbed Goat Cheese Crostini with a Pomegranate Vinaigrette

### Deconstructed Caesar Salad

Split Heart of Petite Romaine, Shredded Radicchio, Chopped Plum Tomatoes, Grilled Ciabatta Crostini, Shredded Parmesan Cheese with a Roasted Garlic Dressing

### Organic Green Salad

Mixed Organic Greens, Peppered Walnuts, Green Apples, Gorgonzola Cheese and Baby Tomatoes served with a Cabernet Vinaigrette

### Spinach Salad

With Tear Drop Tomatoes, Red Seedless Grapes and Chopped Macadamia Nuts tossed in a Champagne Vinaigrette

### Caprese Salad

Fresh Mozzarella & Tomato with Mixed Greens and Drizzled with Balsamic Vinaigrette

## ***Seated Dinners***

### ***Huntington Dinner***

Sesame Crusted Organic Tofu, Sautéed Spinach, Shitake and Oyster Mushrooms, Baby Bok Choy with Thai Pesto and Chili Oil

***\$25.00 per guest***

### ***Vista Dinner***

Organic Chicken Breast with a Caribbean Spice Rub and Apricot Mojo Sauce served with California Brown Rice

***\$25.00 per guest***

### ***Baja Dinner***

Grilled Tilapia finished with Cilantro Pesto Served on Citrus Cous Cous

***\$26.00 per guest***

### ***Harbor View Dinner***

Organic Chicken stuffed with Proscuitto, Goat Cheese, Thyme and Spinach, Pan Seared and finished with Roasted Red Pepper Cream, served with Olive Oil Mashed Potatoes with Nicoise Olives

***\$26.50 per guest***

### ***Topanga Dinner***

Boneless Duck Breast, Pan Seared, Black Currant Demi Glace and served with a Shitake-Potato Cake

***\$28.00 per guest***

### ***Coastal Dinner***

Atlantic Sesame-Crusted Salmon baked with Ginger, Miso and Cilantro Sauce served with Sweet Potato Hash

***\$33.00 per guest***

### ***Island Dinner***

Thai Seasoned Mahi Mahi with Coconut Red Curry Sauce served with Ginger Scented Basmati Rice

***\$34.00 per guest***

### ***Maui Dinner***

Line Caught Pacific Swordfish Grilled and finished with Tomato-Ginger Vinaigrette served with Wasabi Mashed Red Bliss Potatoes

***\$37.00 per guest***

### ***Mariners Dinner***

Baseball Top Sirloin in a Roasted Shallot Bordelaise Sauce served with Carmelized Onions and Asiago Mashed Potatoes

***\$39.00 per guest***

### ***Capistrano Dinner***

Choice New York Steak with House Spice Blend and Roasted Garlic Mushroom-Shallot Ragout served with Fingerling Potatoes and Truffle Oil

***\$42.00 per guest***

### ***Crescent Bay***

Australian Cold Water Lobster

***Market Price***

### ***Emerald Bay***

Prime Center Cut Filet Mignon

***Market Price***

## ***Dinner Duets***

Chicken and Hawaiian Mahi  
Hawaiian Mahi, grilled in a Tamarind Barbeque Glaze  
Pan Seared Chicken Breast with Pineapple Salsa  
Served with Coconut Curried Rice and Fresh Seasonal Vegetables  
***\$34.00 per guest***

Chicken and Prawns  
Pesto Grilled Chicken Breast in a Tomato Basil Sauce  
Grilled Jumbo Prawns in a Balsamic Vinegar Reduction  
Served with Garlic-Leek Mashed Potatoes and Fresh Seasonal Vegetables  
***\$39.00 per guest***

Salmon and Chicken  
Fresh Salmon Filet with a Cilantro-Lime Pesto  
Herb Roasted Garlic Chicken Breast, Saute of Artichoke Hearts, Pearl Onions and Kalamata Olives  
Served with Rice Medley Pilaf and Seasonal Vegetables  
***\$41.00 per guest***

Steak and Chicken  
Grilled Flat Iron Steak in a Porcini Demi Glace  
Chicken with Prosciutto, Spinach and Provolone finished with Sage Cream  
Served with Sautéed Red Potatoes, Caramelized Onions and Fresh Seasonal Vegetables  
***\$43.00 per guest***

Steak and Prawns  
Grilled Center Cut Filet with Bernaise Sauce  
Roasted Garlic-Rosemary Grilled Prawns  
Served with Cheddar Mashed Potatoes and Seasonal Vegetables  
***\$46.00 per guest***

Steak and Swordfish  
Petite Filet Mignon with a Cabernet Demi Glace  
Pacific Swordfish with a Lemon Basil Sauce  
Served with Parsley New Potatoes and Seasonal Vegetables  
***\$49.00 per guest***

Steak and Lobster  
Prime Center Cut Filet with Roasted Garlic Demi Glace  
Petite Cold Water Lobster Tail with Citrus Butter  
Served with Fingerling Potatoes, Sea salt, Thyme  
along with Baby Carrots and Sugar Snap Peas.  
***Market price***

### ***Seated Entrée Dessert Selections***

*Please choose one of the following:*

Key Lime Tart - Smooth Custard made with a Zesty Key Lime Filling

New York Style Cheesecake - Traditional Cheesecake, Rich and Creamy with Graham Cracker Crust & Raspberry Sauce

Chocolate Dream Cake- Rich Chocolate Decadence with Berry Puree

Classic Crème Brulee served with Fresh Seasonal Berries

Tiramisu - Espresso Flavored Lady Fingers & Mascarpone Cream served with White Chocolate Sauce

Fresh Seasonal Berries in an Almond Florentine Basket and topped with Whipped Cream

Carrot Cake with Cream Cheese Frosting, Walnuts and Cinnamon Cream

Apple Caramel Tart served with a Brandy Crème Anglaise

Lemon Berry Tart

*Sugar free desserts available upon request*

## **Buffets**

### **Del Mar Lunch Buffet**

**30 guest minimum**

**Offered on cruises departing by 1:00pm**

Mixed Green Salad, Red Onions, Peppered Walnuts, Tomatoes and Raspberry Vinaigrette

Sliced Tomato and Fresh Mozzarella Salad with Pine Nuts, Basil, Balsamic Vinegar and Olive Oil

Fresh Fruit Display with Raspberry Yogurt

Penne Pasta Salad, Sun Dried Tomatoes, Garbanzo Beans, Roasted Red Peppers, Provolone Cheese, Capers, Olives, Oil and Vinegar

Sliced Ham, Turkey, Roast Beef and Salami  
Tomatoes, Red Onions, Pickles & Pepperocini  
Mayonnaise, Dijon Mustard and Fresh Baked Rolls & Breads

Warm Cheese Tortellini Primavera, Fresh Seasonal Vegetables tossed with Fresh Basil in Garlic Cream Sauce

Served with Garlic Cheese Baguettes

Tray Passed Mini Pastries

**\$30.00 per guest**

### **Pasta Buffet**

**30 guest minimum**

Classic Caesar Salad  
Fresh Romaine Hearts, Garlic Herb Croutons, Caesar Dressing, Imported Parmesan Cheese and Garnished with Ripe Tomatoes

Tri-Color Cheese Tortellini with Asparagus, Sun Dried Tomatoes, Fresh Basil and Oregano Blended with a Creamy Alfredo Sauce

Penne Pasta, Sautéed Peppers, Onions, Olives, Capers and Grilled Chicken Breast tossed with Chunky Tomato Basil Sauce

Fresh Vegetable Ratatouille, Sauteed Italian Squash with Herbs, Peppers, Tomato, Ricotta and Parmesan Cheeses. Baked until tender.

Garlic Cheese Baguettes and Fresh Rolls served with Butter

Tray Passed Cookies, Brownies, Dessert Bars and Mini Tarts

**\$25.00 per guest**

**\*Upgrades**

Chicken Picatta

Boneless Chicken Breast Sautéed and Finished with Capers, Lemon, Parsley, White Wine and a Touch of Cream

**\$5.00 additional per guest**

Grilled Vegetable Lasagna

Fresh Seasonal Vegetables Marinated, Grilled and Layered between Fresh Tomato Sauce, Pasta, Ricotta and Mozzarella Cheeses

**\$5.00 additional per guest**

Three Cheese Manicotti, Served with Marinara sauce and Covered with Mozzarella and Provolone Cheeses

**\$5.00 additional per guest**

## ***Playa Buffet***

**30 guest minimum**

Lemon-Caper Chicken,

Chicken Breast Sautéed and Finished with Capers, Lemon, Butter & White Wine  
-and-

Grilled Pacific Mahi Mahi Dusted with Island Spices, Grilled & Finished with  
Pineapple Ginger Glaze

*Accompanied by the following:*

Fresh Seasonal Mixed Greens with Shredded Red Cabbage, Carrots, Tomatoes & Croutons, Served with Champagne Herb Vinaigrette

Tomato-Cucumber Salad with Feta Cheese, Red Onion Olives, Capers and  
Fresh Herbs in a Red Wine Vinaigrette

Wild Rice Pilaf with Raisins & Almonds

Fresh Seasonal Vegetables with Butter & Dill

Fresh Baked Rolls & Butter

Tray Passed Mini Cheesecakes, Fudge Brownies, Assorted Dessert Bars & Chocolate Truffles

**\$34.50 per guest**

## ***Venice Buffet***

**30 guest minimum**

*Choice of two entrees:*

Fresh Tilapia,

Farm Raised Tilapia, Southwestern Spice Blend and Grilled Fresh Roasted Corn-Black Bean Salsa  
-or-

Chicken Breast

Boneless Breast of Chicken, Fresh Herb Marinade, Grilled and Finished with Tomato-Basil Sauce  
-or-

Santa Maria Style Carved Tri Tip

Special House Marinade, Slow Roasted, Sliced and Served with Salsa Fresca

*Accompanied by the following:*

Organic Mixed Greens with Baby Tomatoes, Slivered Red Onions, Hearts of Palm and a White Balsamic Vinaigrette

Pasta Salad

Penne Pasta, Genoa Salami, Roasted Peppers, Radicchio, Olives, Fresh Mozzarella and Garbanzo Beans tossed with Fresh Herbs, Oil and Vinegar

Wild Rice Pilaf

Long Grain and Wild Rice with Toasted Almonds and Scallions

Fresh Seasonal Vegetables with Dill

Freshly Baked Rolls and Butter

Select Assortment of Tray Passed Mini Pastries

**\$37.50 per guest. Add \$6 for third entrée**

## **Lido Buffet**

**30 guest minimum**

*Choice of two entrees:*

Fresh Atlantic Poached Salmon  
Served with Apple Fennel Cream

-or-

Pan Seared Chicken Breast  
Boneless Chicken Breast, Pan Seared and Finished with Sautéed Shitake Mushrooms and Artichoke Hearts in a Red Wine Sauce

-or-

Chef Carved New York Strip Loin  
Served with Horseradish Cream and Peppercorn Demi Sauce

*Accompanied by the following:*

Caesar Salad

Tender Hearts of Romaine, Garlic Herb Croutons, Parmesan Cheese, Radicchio Julienne, Chopped Tomatoes and Creamy Caesar Dressing

Tomato-Cucumber Salad

Feta Cheese, Red Onions, Olives, Capers, Fresh Oregano in a Red Wine Vinaigrette

Green Beans and Julienne Carrots

Oven Roasted Red Rose Potatoes tossed with Fresh Rosemary, Parsley and Garlic

Fresh Baked Rolls and Butter

Selection of Cakes, Tortes, Mini Pastries, Dessert Bars and Petit Fours

**\$47.50 per guest. Add \$6 for third entrée.**

## **Laguna Buffet**

**30 guest minimum**

*Includes all Three Entrées:*

Grilled Swordfish with a Citrus Hollandaise Sauce

-and-

Carved Whole Filet Mignon of Beef with Horseradish Sour Cream & Peppercorn Demi Glace

-and-

Grilled Breast of Chicken with Forest Mushroom, Brandy & Cream

*Accompanied by the following:*

Black Tiger Prawns & Cracked Crab with Cocktail Sauce

Salad Caprese: Roma Tomatoes, Red Onions, Basil & Mozzarella

Spinach Salad with Pine Nuts, Mushrooms, Bacon & Feta Cheese with Champagne Vinaigrette

Saffron Rice with Toasted Almonds

Gemelli Carbonara - Peas, Sun Dried Tomatoes, Crispy Fried Prosciutto, Parmesan Cheese and Cream tossed with Gemelli Pasta

Season's Best Baby Vegetables

Assorted Cakes, Petit Fours & Chocolate Dipped Strawberries, Assortment of Cheesecakes Served with Berry Puree & Crème Anglaise

**\$58.00 per guest.**

## **Specialty Menus**

### **Avalon Walk-Around Buffet**

**50 guest minimum**

*Steward Passed*

Vegetable Samosa with Mint Chutney

Thai Chicken Sate with Spicy Peanut Sauce

Mini Crab Cakes with Remoulade Sauce

Antipasto Display

Salami, Ham and Cappicola Cubes

Provolone and Mozzarella Cheese

Pepperocini and Cherry Peppers

Grilled Vegetables and Assorted Olives

Toasted Baguettes

Domestic and Imported Cheese Display

Crackers, Breadsticks, FlatBreads, Grapes and Apples

Brie en Croute

Classic Caesar Salad with Imported Parmesan Cheese and Garlic Croutons

Napa Cabernet Lacquered Salmon Filet  
With Toasted Baguettes, Caper Aioli, Cucumber Raita, Onions and Capers

Fusilli Pasta  
With Scallops, Shrimp, Asparagus, Sun Dried Tomatoes, Fresh basil, Garlic Cream Sauce, Parmesan Cheese and Garlic Cheese Baguettes

Chef Carved Turkey Breast  
Mini Rolls & Traditional Condiments

Tray Passed assorted Petite Fours, Chocolate Covered Strawberries and Mini Pastries  
**\$46 per guest**

### ***Executive Food Station Menu***

**75 person minimum**

*(Menu only available on the following yachts: Entertainer, Wild Goose, Endless Dreams, Dream On, Just Dreamin, Marina)*

#### ***Carving Station:***

Herb Crusted Whole Tenderloin of Beef  
Served with Freshly Baked Silver Rolls, Horseradish Cream and Imported Dijon Mustard,  
Marinated Onions and Sliced Tomatoes

#### ***Salad Station:***

Oriental Chicken Salad with Shredded Chicken Breast, Chopped Greens, Baby Bok Choy, Snow Peas, Shiitake Mushrooms, Chopped Celery and Scallions. Garnished with Crispy Won Ton Strips and served with a Spicy Sesame Dressing

Organic Mixed Greens Salad with Candied Walnuts, Dried Cranberries, Baby Tomatoes, Maytag Bleu Cheese served with Champagne Vinaigrette

Fresh Spinach Salad with Sliced Mushrooms, Red Onion, Chopped Egg, Sesame Seeds, Bacon and Baby Tomatoes in a Warm Spinach Dressing

Classic Caesar Salad with Roasted Garlic Dressing

#### ***Pacific Shoreline Station:***

Alaskan Wild Caught King Crab Legs with Melted Citrus Butter

Jumbo Poached Prawns on Ice served with Cocktail & Remoulade Sauce

Napa Cabernet Lacquered Salmon Filet served with Toasted Baguettes, Capers and Sliced Red Onions

Ceviche served Baja Style with Tortilla Chips and Pico de Gallo

Assorted Nigiri Sushi

#### ***Pasta Station:***

Penne Pasta with Fresh Vodka Tomato Sauce with Italian Sausage, Onions, Peppers and Olives

Fettuccine Alfredo with Chicken tossed with Pine Nuts and Roasted Tri-Colored Peppers

Tri-Cheese Tortellini with Walnut Basil Pesto, Sun Dried Tomatoes and Asparagus

Balsamic Grilled Vegetable Platter with Mushrooms, Eggplant, Squash, Sweet Peppers and Fennel

Freshly Baked Garlic Cheese Bread

***Elegant Dessert Station:***

An Array of Pastries including:

Petit Fours, Chocolate-Dipped Strawberries, Layered Cakes, Walnut Fudge Brownies, Assorted Flavored Cheesecakes, Coconut Macaroons, Macadamia White Chocolate Chip Cookies, Key Lime Tarts

Display of Fresh Seasonal Fruit, Imported Cheeses and Chocolate Truffles

***\$75.00 per guest.***

*(Exhibition-style Stations and an onboard Sushi Chef are available at an additional cost. Please consult your sales manager for details.)*

## ***Respect Our Planet Menu***

***Steward Passed Hors d' Oeuvres***

Ahi Tartar in a Cucumber Cup with Ginger Ponzu

Chicken Mole Skewer with Avocado Cream

Belgian Endive, Gorgonzola Cheese, Toasted Walnuts and Balsamic Vinegar Gastrique

***Salad***

Organic Greens, Heirloom Tomatoes, Blue Cheese, Toasted Walnuts and Pomegranate Seeds served with a Fig Balsamic Vinaigrette

***Entrée Choices:***

Grilled Norwegian Salmon, White Bean Ragout and Basil Pistou served with Local Farmed Baby Vegetables

-or-

Pan Seared Breast of Organic Chicken with a Lavender Honey-Ginger Glaze served with Sautéed Fingerling Potatoes

Served with Fresh Baked Rolls and Breads

Chef's Selection for Dessert

***Market Price***

***\*All items subject to change & costing to be advised at time of purchase. All items require special ordering and special minimums may apply.***

***\*Ask Your Sales Manager about choosing from our Selection of Organic Wines to complement this Menu***

## ENTERTAINMENT

We have a full-service Entertainment Department to help you customize your event! We are proud to offer the following entertainment options for your cruising experience.

For your benefit, all of your entertainment options will be coordinated through our experienced Entertainment Director using entertainment familiar to our yachts.

*\*All yachts are equipped with Sirius Satellite Radio for exceptional music & sports quality\**

Our versatile musicians can play the dance hits of the '40s through today as well as a variety of jazz, standards and popular favorites for your dining and listening pleasure. Prices include up to four hours of entertainment. Pricing for additional hours vary; please consult your Sales Manager.

Solo Keyboard or Guitar.....	\$525.00	<u>Dance Band or Background Dinner Music</u>	
"One-Person Band".....	\$625.00	Duo.....	\$900.00
(Keyboard or guitar w/vocals & synthesized or pre-recorded accompaniment)		Trio.....	\$1,300.00
DJ Dancing.....	\$750.00	Quartet.....	\$1,700.00
Karaoke with DJ.....	\$975.00	Quintet.....	\$2,100.00
		Sextet.....	\$2,500.00

### Theme Events and Specialty Entertainment

Ask your Sales Manager about these unique theme events complete with props, music, costumes and entertainment. Prices will vary depending on the yacht and theme. A guaranteed hit!

#### Theme Events

Casino Night  
Wine Tasting Cruises  
Wild West Party  
Latin / Mexican Fiesta  
Hollywood Classics Party  
Tropical Island Paradise  
Murder Mystery

#### Specialty Music

Show/Dance Band  
Classical  
Country Western  
Mariachi Band  
Big Band Era  
Caribbean & Reggae

#### Featured Performers

Caricature Artists  
Strolling Magicians  
Psychics, Card Readers  
Children's Entertainers  
Comedians  
Impersonators

*\* Note: Special Rates on entertainment may apply for Holidays and Special Events.*

### Event Enhancements

Take advantage of our full-service event coordination and let us attend to every detail to complete your event. Our prices are competitive, our service impeccable, and our quality excellent. Consider:

*Distinctive Invitations  
Custom Florals and Décor  
Luxury Transportation*

*Professional Photography  
Nautical and Traditional Gifts  
Meeting Equipment Rental*