

## EVENING ON THE BAY

Three Hour All Inclusive Dinner Cruises on the Great South Bay  
Includes Buffet, Dinner, DJ and Cruise

### Menu #1

#### "Extraordinaire"

Crisp Vegetable Crudités  
Assorted Cheeses with Crackers and Fruit  
Salad of Baby Greens and Balsamic Dressing  
Chicken Valdastano with Mozzarella & Prosciutto  
Steak Florentine  
Seafood Stuffed Sole in Lemon Parsley Butter  
Green Beans Almandine  
Rice Pilaf with Pine Nuts  
Dessert Cake  
Coffee, Decaf & Tea Service

50 Guests  
\$67pp

75 Guests  
\$58pp

100 Guests  
\$53pp

### Menu #2

#### "Surf & Turf"

Bruscetta with Fresh Tomatoes and Basil  
Crisp Vegetable Crudités  
International Cheeses with Crackers and Grapes  
Tossed Baby Greens with Choice of Dressings  
Sliced Filet Mignon Maitre D'Hotel  
Maryland Crab Cakes  
Chicken Marsala **or** Chicken Oreganata  
Vegetable Saute` Melange  
Rice Pilaf  
Assorted Dinner Rolls  
Tropical Fruit Presentation with Pineapple & Mango  
Coffee, Decaf & Tea Service

50 Guests  
\$71pp

75 Guests  
\$62pp

100 Guests  
\$57pp

**Menu #3**  
**"In Good Taste"**

Crisp Vegetable Crudités  
Assorted Cheeses with Crackers and Fruit  
Baby Greens, Pecans, Raisin, Raspberry Dressing  
Sliced Steak au Poivre with Green Peppercorns in Cognac Cream Demi Glace  
Saffron Seafood Paella or Salmon with Mango Salsa  
Chicken Francais or Chicken Scarpariello  
Eggplant Rollatini with Prosciutto and 3 Cheeses  
Farfalle Primavera or Penne Ala Vodka  
Assorted Dinner Rolls and Butter  
Sliced Tropical Fruit Presentation  
Coffee, Decaf & Tea Service

50 Guests	75 Guests	100 Guests
\$71pp	\$62pp	\$57pp

**Menu #4**  
**"Le Francais"**

Crisp Vegetable Crudités  
Assorted Cheeses with Crackers and Fruit  
Mixed Greens with Balsamic Dressing  
Chicken Francais  
Seafood Newburg or Eggplant Parmigiana  
Sliced Roast Prime Rib  
String Beans Almandine or Lemon Broccoli  
Rice Pilaf  
Dinner Rolls  
Apple Pie  
Coffee, Decaf & Tea Service

50 Guests	75 Guests	100 Guests
\$67pp	\$56pp	\$51pp

**Menu #5**  
**"La Roma"**

Crisp Vegetable Crudités  
Assorted Cheeses with Crackers and Fruit  
Mixed Green Salad with Choice of 3 Dressings  
Chicken Marsala  
Baked Ziti or Stuffed Shells  
Eggplant Parmigiana  
Sausage and Peppers or Italian Meatballs  
California Vegetables  
Roast Breast of Turkey Carving with Cranberry  
Assorted Breads and Rolls  
Assorted Pastries with French Butter Cookies  
Coffee, Decaf & Tea Service

50 Guests	75 Guests	100 Guests
\$67pp	\$56pp	\$51pp

**Menu #6**  
**"Cocktail Party Extravaganza"**

Passed Hors D'oeuvres:  
Maryland Crabcakes with Roast Pepper Aoli  
Chicken Satay with Thai Peanut Dipping Sauce  
Franks in Jackets with Dijon Mustard  
Rolled Hibachi Beef & Vegetable Skewer with Teriyaki Sausage & Herb Mushrooms  
Mini Smoked Chicken Quesadilla and Salsa Dip

Crisp Vegetable Crudités  
Garnished Poached Salmon  
Basket Gourmet Sandwiches and Wraps  
Watermelon Boat Fruit Presentation  
French Pastry Selection

50 Guests	75 Guests	100 Guests
\$80pp	\$71pp	\$66pp

**Menu #7**  
**"Mississippi Riverboat Cruise"**

Crisp Vegetable Cruités  
Assorted Cheeses with Crackers and Fruit  
Salad of Baby Greens and Balsamic Dressing  
Chicken Creole with Tomatoes, Peppers & Celery  
New Orleans Seafood Gumbo with Shrimp, Crabmeat, Vegetables in a Spicy Stew  
Cajun Jambalaya (Cajun Rice, chicken, Andouille Sausage & Ham)  
Louisiana Vegetable Medley  
Warm Corn Bread and Butter  
Pecan Pie  
Coffee, Decaf & Tea Service

50 Guests	75 Guests	100 Guests
\$70pp	\$62pp	\$56pp

**Additional Open Bar Service:**

Soda & Juice: \$6pp  
Beer, Wine & Soda: \$10pp  
Standard: \$15pp  
Full Premium: \$21pp  
Extra Hour Charges:  
50 People—\$12pp  
75 People—\$9pp  
100 People—\$7pp

**All prices subject to  
8.625% Sales Tax &  
20% Service Charge**

**Saturday Nights: Minimum 75 Guests**

***If you provide your own catering:***

**4 Hour Charter with Open Bar Service**

(Includes ½ hour boarding, Captain, Deckhands and Bartender)  
Outside vendors by approval

Outside Catering Fee: \$450.00  
Outside DJ Fee: \$300  
Wedding Aboard extra ½ hour: \$400

<b><u>Sunday - Thurs</u></b>	<b><u>Soda &amp; Juice</u></b>	<b><u>Beer, Wine &amp; Soda</u></b>	<b><u>Standard Bar</u></b>	<b><u>Premium Bar</u></b>
Up to 75 Guests:	\$2,500	\$2,800	\$3,100	\$3,500
Over 75 Guests: <i>Per Person</i>	\$19	\$23	\$27	\$33

<b><u>Fri &amp; Sat</u></b>	<b><u>Soda &amp; Juice</u></b>	<b><u>Beer, Wine &amp; Soda</u></b>	<b><u>Standard Bar</u></b>	<b><u>Premium Bar</u></b>
Up to 75 Guests:	\$2,800	\$3,100	\$3,400	\$3,800
Over 75 Guests: <i>Per Person</i>	\$19	\$23	\$27	\$33

**Extra Hour Charges:**

50 Guests - \$12pp  
75 Guests - \$9pp  
100 Guests - \$7pp

**Saturday Nights: Minimum 75 Guests**