



CATERING MENUS

Continental Breakfast

Assorted Juices
Mini Pastries, Croissants, Scones, Banana Bread
Selection of Jams, Sweet Butter
Coffee, Tea, Brewed Decaffeinated Coffee

\$17.25 per person

Deluxe Continental Breakfast

Assorted Juices
Fresh Seasonal Fruit Salad
Assorted Muffins, Variety of Bagels
Mini Danish Pastries, Croissants, Scones, Banana Bread
Selection of Jams, Cream Cheese, Sweet Butter
Coffee, Tea, Brewed Decaffeinated

\$22.50 per person

Full Deluxe Buffet Breakfast

Assorted Juices
Sliced Fresh Seasonal Fruits
Fresh Scrambled Eggs
Home-style Hash Browned Potatoes
Crisp Bacon & Breakfast Sausage
Mini Pastries, Croissants, Scones, Banana Bread
Mini Muffins & Breakfast Rolls
Selection of Jams, Sweet Butter
Coffee, Tea, Brewed Decaffeinated Coffee

\$33.50 per person



Deluxe Brunch Buffet

ASSORTED MINIATURE BREAKFAST PASTRIES
BAGEL, CROISSANTS, SWEETS

OMELET STATION

Pepper, Onion, Cheddar Cheese, Mushrooms, Ham

EGGS BENEDICT

Canadian bacon, Classic Hollandaise

HASH BROWNS

BACON & SAUSAGE

CHEF'S SELECTION OF PASTA

SCALLOPED POTATOES

Potato Gratin with Parmesan Cheese

GRILLED VEGETABLES

Marinated Zucchini Squash, Peppers, Mushrooms

SMOKED SALMON

Traditional and dill smoked salmons with classic garnishes

CLASSIC CAESAR

Sour dough croutons, Shaved Pecorino

NEW POTATO SALAD

Red bliss potato, Bermuda onion, egg, saffron mayonnaise

TOMATO SALAD

Cucumber, fresh mint

CARVING STATION

Oven Roasted Turkey, Roasted Sirloin

FISH SELECTION

Chef's Choice of seasonal Fish

PAN SEARED BREAST OF CHICKEN

Tomato and fresh basil relish, lemon Beurre Blanc

DESSERTS

Pastry Chef's selections of seasonal cakes & tarts

Coffee, Tea, Brewed Decaffeinated Coffee

BAR SERVICE

Includes Full Open Premium/Cordial Bar

\$92.00 per person

Tax and Service Additional



Menu 1

Luncheon or Dinner Buffet

SALADS

**Romaine, Frisee & Red Oak, Herb Vinaigrette
Marinated Vine Ripe Tomatoes & Fresh Mozzarella,
Balsamic Glaze**

ENTREES

**Beef Tenderloin Brochettes, Peppers & Onions
Grilled Breast of Chicken, Wild Mushroom Sauce
Pan seared Atlantic Salmon, roasted tomato compote**

**Medley of Fresh Seasonal Vegetables
Roasted Yukon Gold Potatoes, Caramelized Onions**

Assorted Dinner Rolls with Sweet Butter

DESSERTS

**Homemade New York Cheesecake
Chocolate & Strawberry Mousse
Fresh Fruit Tart
Vanilla Bean Ice Cream**

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$89.00 per person

Tax and Service Charge Additional

Menu 2

Boarding Reception with Luncheon or Light Dinner Buffet

Boarding Reception (1/2 Hour)

Fresh Vegetable Crudite, Cheese & Fruit Platter
with Hummus, Bleu Cheese, and Ranch Dip
Sliced Baguette

Buffet

Cold Selections

Antipasto Platter with Prosciutto, Salami & Olives
Mixed Greens, Herb Vinaigrette
Toasted Cous Cous, sun dried tomato, Pancetta, watercress.
Grilled Vegetables with Mozzarella & Fresh Basil

Hot selections

Grilled Chicken Breast with Capers, Mushrooms & White Wine
Penne Pasta, Pomodoro & basil
Baked Atlantic Cod with Arugula, White Beans & Fresh Lemon

Seasonal Vegetable Medley
Roasted Garlic Mashed Potatoes

Assorted Dinner Rolls with Sweet Butter

Desserts

Fresh fruit Tart
Chocolate Ganache Cake
Fresh Fruit Salad
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$94.50 per person

Tax and Service Charge Additional

Menu 3

Cocktail Reception with Luncheon or Dinner Buffet

Cocktail Reception

Selection of **four (4)** butlered Hors d'oeuvres

Fresh Vegetable Crudite, Cheese & Fruit Platter

Hummus, Bleu Cheese, and Ranch Dip
Sliced Baguette

Buffet

Mixed field greens, Coach farms goat cheese, pine nuts, garlic olive oil.

Marinated Fresh Mozzarella & Plum Tomatoes, Balsamic Glaze

Caesar Salad

Penne, watercress, endive, raspberry yogurt

Hot Selections

Select **Two (2)** from the following entrees:

Breast of Chicken, Artichokes, Spinach & Garlic Jus

Sliced Sirloin, port wine au jus

Salmon Fillet with Mustard Greens & Kalamata Olives

Mahi-Mahi, Leeks, Capers & Roasted Tomatoes

Medley of Seasonal Vegetables

Assorted Dinner Rolls with Sweet Butter

Desserts

Homemade Cheesecake

Chocolate Ganache Cake

Fresh Pecan Tart

Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$107.00 per person

Tax and Service Charge Additional



Menu 4

Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Selection of **Six (6)** butlered Hors d'oeuvres

Salad

Select **one (1)** of the following:

Caesar Salad, Sourdough Croutons
Mixed Salad, Crumbled Stilton,
Honey-Spiced Pecans, Cranberry Vinaigrette
Romaine, Red Oak & Frisee Salad, Balsamic Vinaigrette

Entrees

Includes selection of Two (2) Entrees from list provided:

Assorted Dinner Rolls with Sweet Butter

Desserts

New York Style Cheesecake
Fresh strawberry shortcake
Chocolate Ganache Cake
Fresh Fruit Salad
Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$110.00 per person
Tax and Service Charge Additional

Menu 5

Elaborate Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Select **Six (6)** butlered Hors d'oeuvres

Cocktail Buffet

International Cheese Board

Seasonal Fruits & Sliced Baguette

Fresh Vegetable Crudite

Hummus, Bleu Cheese, and Ranch Dip

Fresh Tomato & Mozzarella Basil & Balsamic Glaze

Antipasto Platter with Olives, Prosciutto, Salami & Provolone

Dinner

Salads

Select **One (1)** of the following:

Caesar Salad, Sourdough Crouton

Mixed Salad, Crumbled Stilton,

Honey-Spiced Pecans, Cranberry Vinaigrette

Romaine, Frisee & Red Oak with Walnuts, Bleu Cheese & Bacon

Sherry Vinaigrette

Entrees

Includes selection of Two (2) Entrees from list provided:

Assorted Dinner Rolls with Sweet Butter

Desserts

New York Style Cheesecake

Fresh fruit tart

Chocolate Ganache Cake

Fresh Fruits in Season

Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$125.00 per person

Tax and Service Additional



Menu 6

Lavish Cocktail Reception with Sit-Down Dinner

Cocktail Reception

Selection of **Six (6)** butlered Hors d'oeuvres

Cocktail Buffet

International Cheese Board
Seasonal Fruits & Sliced Baguette

Fresh Vegetable Crudite
Hummus, Bleu Cheese, and Ranch Dip

Antipasto Platter with Olives, Prosciutto & Provolone

Vine Ripe Tomato & Cucumber Salad with Shaved Red Onion

Sliced Smoked Salmon, Traditional Accompaniments

Dinner

Salads

Select **One (1)** of the following:

Caesar Salad, Sourdough Croutons

Chopped Salad with Pecans, Dried Cranberries
Balsamic Vinaigrette

**Frisee, crumbled blue cheese, walnuts, endive, herbed vinaigrette
w/ fresh pears**

**Mixed Salad, Crumbled Stilton,
Honey-Spiced Pecans, Cranberry Vinaigrette**

Appetizer

Select **One (1)** of the following:

Lobster Ravioli
Tomato Cream & Pesto

Lump Crab Cakes
Cucumber Salad & Tomato Remoulade

continued on next page



MENU 6
continued

Penne

Pomodoro, fresh basil & mozzarella

Wild Mushroom Tart

Arugula Salad, Truffle Vinaigrette

Homemade Mozzarella & Tomato Napoleon

Vine ripe tomatoes, house made mozzarella, basil aioli, balsamic glaze

Entrees

Includes selection of Two (2) entrees from list provided:

Assorted Dinner Rolls with Sweet Butter

Desserts

Homemade Cheesecake

Fresh fruit tart

Chocolate Ganache Cake

Profiteroles

Fresh Fruits in Season

Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$142.00 per person

Tax and Service Additional

Menu 7

Continuous Cocktail Party Reception (Minimum of 100 Guests)

Selection of Six (6) butlered Hors d'oeuvres

Cold Displays

Grilled Vegetables with Fresh Mozzarella
Balsamic Glaze

International Cheese & Fruit Display
Sliced Baguette

Seafood Bar

Jumbo Shrimp, Littleneck Clams and Oysters on a bed of crushed ice
Marinated Seafood Salad
Appropriate Sauces and Condiments

Hot Stations

Pasta Bar

Penne Marinara, Farfalle Bolognese & Tortellini Carbonara
Grated Parmesan Cheese & Red Pepper Flakes
Breadsticks

Dim Sum Station

Shrimp Shaomai, Vegetable Dumplings, Mini Egg Rolls, Gyoza
Ponzu Sauce and Thai Dipping Sauce

Carving Station

Roasted Sirloin with Beef Jus and Horseradish Sauce
Roasted Breast of Turkey with Herb Gravy and Cranberry Compote
Classic Caesar Salad
Assorted Sliced Rolls & Breads, Garlic Toast

Desserts

Profiteroles
Chocolate Ganache Cake
New York Style Cheese Cake
Strawberry Layer Cake
Chocolate Dipped Strawberries
Fresh Fruits in Season
Vanilla Bean and Chocolate Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar

\$140.00 per person

Tax and Service Additional

Hors d'Oeuvre Selections

For each Hors d'Oeuvre selection, in addition to your menu plan,
add \$2.50 per Hors d'Oeuvre, per person
(Tax and Service Additional)

HOT

Seared Scallop, Curry Mayonnaise
Thai Beef Satay, Scallion Soy Sauce
Vegetable Spring Rolls, Spicy Orange Sauce
Sesame Chicken, Spicy Peanut Sauce
Fried Pot Stickers, Dipping Sauce
Bayou Shrimp, Chipotle Remoulade
Chicken, Dijon Mustard
Fresh Stuffed Mushrooms, Three Cheeses
Shrimp Shui Mai, Thai Sauce
Spinach and Feta Phyllo, cucumber & garlic dip
Southwest Chicken Firecracker, Black Beans, Cheese and Corn,
Sour Cream Chive Dip
Scallops Wrapped in Bacon, Honey Mustard Sauce

COLD

Smoked Salmon on Blackbread, Asparagus
Melon and Prosciutto
Julienne Duck Breast in a Phyllo Cup
Tuna Tartar in Cucumber Cup
Tuna, Salmon, California Rolls
Lobster Salad Crostini, truffle aioli
Bruschetta, Plum Tomatoes, Roasted Garlic, Basil Infused Olive Oil

CHEF'S SPECIALTY HORS d' OEUVRRES

Baby Lamb Chops, Lamb Jus @ \$8.50 per person
Oysters Rockefeller @ \$4.00 per person
Clams Casino @ \$3.50 per person
Mini Crab cakes @ \$4.75 per person
Jumbo Shrimp Cocktail @ \$8.00 per person

Red bliss Potatoes, Osetra Caviar
@ \$10.00 per person
Maine Lobster Salad on Brioche Croutons
@ \$7.50 per person



ENTREES

A. For each entrée from this list, in addition to what you have selected for your menu, add an additional **\$10.50** to the per person cost of your menu.

Sliced Chateaubriand

Baby Vegetables, Horseradish Potatoes
Bernaise Sauce

Free Range Half Roasted Chicken

Sweet Potato, Broccolini, Caramelized onions, Saffron Rice, Smoked Bacon Jus

Herb Crusted Salmon

Potato Puree, Mustard Greens
Red Pepper Salsa Sauce

Seared Filet Mignon

Whipped Potatoes, Mushroom-Onion Ragout
Haricot Verts, Red Wine Demi Glace

Port Braised Beef Short Ribs

Gremolata Polenta, Brussel Sprouts, Parsnips
& Carrots

Garden Vegetables Baked in Puff Pastry

Baby Greens, Garlic Cream

Atlantic Cod

Roasted Fingerling Potatoes, Broccoli Rabe
Brown Butter Sauce

Horseradish-Soy Poached Salmon

Cauliflower Puree, Potatoes, Bok Choy
Cucumber-Lemon Sauce

Lobster Ravioli

Seafood fume, truffle butter, shaved Pecorino



Specialty Dinner Entrees

Lemon-Thyme Crusted Colorado Rack of Lamb

Bean & Escarole, Baby Carrots

Mint Cream

\$13.00 per person

Grilled Filet Mignon & Half Lobster

Seasonal Vegetables, Mashed Potatoes

Bernaise Sauce

\$25.00 per person

Roast Prime Rib Au Jus

Red Bliss Potatoes, Sauteed Green Beans

Beef Sauce

\$16.00 per person

Beef Wellington

Potato Croquette, Creamed Spinach

Truffle Demi

\$17.00 per person

Tax and Service Additional

Specialty Cocktail and Appetizer Suggestions

(Priced to augment menus)

***Minimum of 100 Guests (Prices Quoted for Smaller Groups)**

Seafood Bar

Jumbo Shrimp, Little Neck Clams and Oysters on a bed of crushed ice
Marinated Seafood Salad
Appropriate sauces and condiments
\$18.50 per person

Pasta Bar

Penne Marinara, Farfalle Bolognese & Tortellini Carbonara
Grated Parmesan Cheese and Red Pepper Flakes
Breadsticks
\$12.00 per person

Carving Station

Roasted Sirloin with Beef Jus and Horseradish Sauce
Roasted Breast of Turkey with Herb Gravy and Cranberry Compote
Classic Caesar Salad
Assorted Sliced Rolls and Breads
\$15.00 per person
*Carver Additional

Dim Sum Station

Shrimp Shaomai, Vegetable Dumplings, Mini Egg Rolls, Gyoza
Soy Sauce, Thai Dipping Sauce & Seaweed Salad
\$13.00 per person

Jumbo Shrimp Cocktail

Served on a Bed of Ice with Cocktail Sauce & Fresh Lemon
\$13.00 per person

Sushi Bar

A Variety of Hand Rolled Sushi
\$19.50 per person
*Sushi Chef Additional

Smoked Salmon Station

Capers, Red Onions, Crème Fraiche, Egg Yolks
& Whites, Russian Blackbread
\$12.50 per person

Antipasto Display

Salami, Prosciutto, Aged Provolone, Fresh Mozzarella,
Sun Dried Tomatoes, Grilled Vegetables and Focaccia
\$12.50 per person

Tax and Service Additional

- Continued on following page -



Specialty Cocktail and Appetizer Suggestions

- continued -

Russian Caviar Bar

served with classic garnish

Beluga,

Osetra,

Sevruga,

Market price

Tax and Service Additional

Specialty Desserts

(Priced to augment menus)

Assorted Gourmet Cookies

\$5.00 per person

Blondies & Brownies

\$5.00 per person

Ice Cream Bar

Vanilla Bean, Chocolate and Strawberry Ice Cream

Sauces include: chocolate, butterscotch and marshmallow

Condiments include: walnuts in syrup, Reeses Pieces, Oreo Cookies, Sprinkles,
Maraschino Cherries and Whipped Cream

\$7.00 per person

Assorted French Pastries

\$6.50 per person

Assorted Chocolate Truffles

\$8. per person

Chocolate Dipped Strawberries

\$6.50 per person

Vanilla, Chocolate & Strawberry Profiteroles

With Mocha Caramel Sauce

\$5.50 per person

Viennese Table A

Rugulach, Assorted Cookies, Fresh Seasonal Fruit, Cheesecake, Chocolate Mousse,
Strawberry Shortcake, Carrot Cake, Seasonal Fruit Tarts, Caramel Custard

\$12.50 per person

Viennese Table B

Fresh Seasonal Fruit Display, Profiteroles, Mini French Pastries, Chocolate Mousse,
Dark and White Chocolate Dipped Fruits, White Chocolate Mousse Cake, Tiramisu
Layer Cake, Homemade Cheesecake, Vanilla Bean Ice Cream

\$14.50 per person

Espresso Service

\$4.00 per person

Special Occasion Cakes are available upon request

Tax and Service Additional



Open Bar Service

We offer the facilities of an open bar for all events aboard our yachts. Only the finest quality brands are served, including all liquor, wine, domestic and imported beer, aperitifs, cordials and mixers.

All service equipment, ice supplies, bartenders, waitstaff and all incidental items are included.

Special Accommodations

The preceding menus are suggestions that we offer, based upon our years of experience serving a wide range of clients. We pride ourselves on accommodating any requests and would be pleased to consider your personal preferences.

A List of Recommended Kosher Caterers is available upon request