

Sunset Rendezvous Menus

Ship's Wheel Display \$68.00 per person

Chilled Seafood Platter

Jumbo Prawns, Smoked Salmon, Lemon Wedges, Spicy Cocktail Sauce, Capers, Diced Tomato, Diced Onion, Diced Eggs, Crème Cheese & Mini Bagels

Imported and Domestic Cheese Tray

Brie, Smoked Gouda, Aged Cheddar, Swiss, Herbed Jack Grapes and Seasonal Berries

Sliced Baguettes and Crackers

Dip and Spread Sampler

Roasted Eggplant, Sweet Red Pepper and Fresh Herbs
Crab Dijon Dip
Hummus with Sesame and Garlic

Vegetable Crudités with Chef's Dip

Antipasto Platter

Italian cured meat, Herb marinated olives,
Vine ripened tomatoes and Fresh Mozzarella Cheese

Chicken or Beef Satay

With Teriyaki Marinade and Spicy Thai Peanut Sauce
OR

Carved to Order (add \$5)

Roasted Beef Tenderloin with Dinner Rolls, Dijon, Mayonnaise, Mustard, and Cream Horse Radish

Chicken/Vegetable Pot Stickers or Spanikopita

With Thai Sweet Chili Sauce, Spicy soy sauce
& Herb tomato sauce

Gourmet Petite Pastry Selection

Steward's Three Course Menu \$65.00 per Person

Jumbo Shrimp Cocktail Platter

Lemon Wedges and spicy cocktail sauce

Mediterranean Dip and Spread Sampler

Roasted red pepper hummus, Artichoke lemon herb goat cheese, roasted eggplant,
Kalamata Olives with fresh rosemary

Sliced Baguettes, Gourmet Crackers and Flatbreads

Imported and Domestic Gourmet Cheese Board

Brie, Emmenthaler, Smoked Gouda, Gorgonzola, Aged Cheddar, Montrachet
Garnished with fresh berries and grapes

**Young Spring Greens
with Raspberry- Balsamic Vinaigrette**
Candied Walnuts, Feta Cheese and Sun dried Cranberries

Garlic-Roasted Beef Tri-Tip
With Sautéed forest mushrooms, leeks and Marsala wine

**Herb roasted seasonal vegetables
and baby potatoes**

Rustic Bread Basket

Assorted Cookies and Brownies
Garnished with Fresh Berries and Grapes

*Tax and Gratuity Additional
Waitstaff \$150.00 each
Menu Prices Higher for Smaller Groups*

Sunset Rendezvous Menus

Harbor Lights Menu \$69.00 per person

Baked Brie in Puff Pastry
Served with Seasonal Berries and Grapes

Sliced Baguettes and Crackers

Dip and Spread Sampler
Roasted Eggplant, Sweet Red Pepper and Fresh Tarragon
Artichokes, Goat Cheese, Lemon and Fresh Thyme,
Hummus with Sesame and Garlic

Stuffed Mushrooms Florentine

Maki Sushi Rolls - (Add \$3 Per Guest)
California Rolls with Surimi (imitation crab) and
Philadelphia Rolls with Smoked Salmon, Served with
Soy Sauce, Wasabi and Pickled Ginger

Baby Greens
with Champagne Vinaigrette Candied Walnuts,
Sliced Pears and Gorgonzola Cheese

Sliced Rustic Bread Basket

Choice of 2 Entrees

Fresh Seabass or Northern Halibut
Raspberry-dill beurre blanc, Toasted Pistachios
or

Seared Chicken Breast
With Red Wine Demi-Glaze
Or

Roated Tri Tip
With Red Wine Sauce

Fresh Sautéed Vegetables

Choice of
Roasted Red Potatoes or Rice Pilaf

Birthday Cake Provided by Guest

Captain's Three Course Menu \$63.00 per person

Imported Domestic Gourmet Cheese Board
Brie, Emmenthaler, Smoked Gouda, Gorgonzola.,
Aged Cheddar, and Montrachet
Garnished with fresh Berries and Grapes

Sliced Baguettes and Crackers

Mediterranean Dip and Spread Sampler
Kalamata Olive Tapanade, Artichokes, Goat Cheese,
Lemon and Fresh Thyme
Hummus with Sesame and Garlic

Classic Caesar Salad

Hearts of Romaine Lettuce, Parmesan Cheese,
Toasted Croutons, Traditional Caesar Dressing

Sliced Rustic Bread Basket

Beef Strip Loin
Pepper-Herb Crusted
or

Seared Chicken Breast
With Red Wine Demi-Glaze
Or

Seared Salmon
With Dill Cream Sauce

Sauteed Asparagus Spears

Choice of
Roasted Red Potatoes or
Rice Pilaf

Assorted Gourmet Mini Pastries

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Sunset Rendezvous
Menus for
11-15 guests

Seas The Day Menu
\$75.00 Per Person

Chilled Seafood Display

Jumbo Prawns, Choice of Cold Green Lip Mussels, King Crab
Legs or Smoked Salmon
Fresh Lemon & Spicy Cocktail Sauce

Imported and Domestic Gourmet Cheese Board

Brie, Emmenthaler, Smoked Gouda, Gorgonzola,
Aged Cheddar, Montrachet
Garnished with Fresh Berries and Grapes
Sliced Baguette, Toasted Flatbread and Gourmet Crackers

Stuffed Mushrooms

Chicken and Apple Sausage with Prosciutto
Goat Cheese and Carmelized Onion

Assorted Gourmet Marinated Olives

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Young Greens

with Raspberry Balsamic Vinaigrette
Candied Walnuts, Grape tomatoes, Cucumber Sun Dried
Cranberries & Feta

Pepper-Herb Crusted Beef Tenderloin

Port Wine Demi-Glaze and Gorgonzola Cheese

Pesto Seared Salmon Or Fresh Sea Bass

Tomato Concasse and Feta Cheese

Fresh Rosemary Red Potatoes

Roasted Asparagus Spears

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Assorted Gourmet Mini Pastries

Beverage Service

We stock the most popular assortment of domestic and imported beers, wines, and premium liquors. Let us know if you have a special beer, wine or liquor request and we will customize to your taste. All alcoholic bars include one-million dollar liability insurance, setup, cleanup and accessories. Bartender is required on all alcohol bars and is included for groups of 25 or more

Non Alcoholic Bar
\$8.00/Guest

All you can drink. Provides: Assorted regular and diet sodas, bottled water, assorted fruit drinks, ice, cups, and napkins.

Premium Beer and Wine Bar
\$20.00/Guest

Provides: Open bar including assorted domestic and imported beers; assorted wines, and champagne; regular and diet sodas, bottled water and fruit drinks.

Open Classic Bar
\$24.00/Guest

Provides: Open bar including assorted domestic and imported beers; assorted wines, and champagne; premium well drinks; regular and diet sodas, bottled water and fruit drinks.

Open Premium Bar
\$28.00/Guest

Provides: Open bar with mixed and blended drinks using premium liquors; domestic and imported beers; assorted wines, and champagne; regular and diet sodas, bottled water and fruit drinks.

Top Shelf Bar
\$38.00/Guest

Provides: Open bar with mixed and blended drinks using top shelf and premium liquors; assorted liqueurs, and cordials; assorted domestic and imported beers; assorted wines, and champagne; regular and diet sodas, bottled water and fruit drinks.

Bartender \$150.00

Prices are based on a 3 hr. cruise

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