

EXTRAORDINARY EVENTS AROUND MANHATTAN

# AQUA AZUL



AQUAAZUL YACHT

## CRUISE MENUS 2019-2020

BAR OFFERING

COCKTAIL-STYLE STATIONS MENUS

EXTRAORDINARY EVENTS AROUND MANHATTAN

# AQUA AZUL



## AQUA AZUL YACHT BAR OFFERING

This bar offering was created exclusively for our yachts by Morrell Wine Merchants of New York City.

### PREMIUM BAR

#### RED WINES

Columbia Crest Grand Estates Cabernet Sauvignon (Wine Spectator 89 Ratings)  
Santa Cristina Antinori Sangiovese Tuscany (Wine Spectator 88 Ratings)

#### WHITE WINES

Hogue Cellars Fume Blanc Washington State (Wine Spectator 86 Ratings, Wine Enthusiast 87 Ratings)  
Pinot Grigio Alegra Collezione Venezia Veneto IGT, Italy (Wine & Spirits Magazine 87 Ratings)

#### LIQUOR

Stolichenaya Vodka, Tanqueray Gin, Dewars, Jack Daniels Scotch, Bacardi Rum, Captain Morgan Rum, Coconut Rum, Cuervo Silver Tequila, Apple Pucker, Peach Schnapps, Peach Brandy, Blackberry Brandy, Apricot Brandy, Triple Sec, Crème De Chassis, Amaretto, Martini Dry/Red

#### BEER

Heineken, Coors Light, Corona

#### SOFT DRINKS

Sodas, Juices, Bottled Water (Sparkling & Still)

\* Out of stock wine or liquor will be replaced with comparable alternatives.

### WINE & BEER BAR

#### RED WINES

Columbia Crest Grand Estates Cabernet Sauvignon (Wine Spectator 89 Ratings)  
Santa Cristina Antinori Sangiovese Tuscany (Wine Spectator 88 Ratings)

#### WHITE WINES

Hogue Cellars Fume Blanc Washington State (Wine Spectator 86 Ratings, Wine Enthusiast 87 Ratings)  
Pinot Grigio Anterra Delle Venezie Veneto IGT, Italy (Wine & Spirits Magazine 87 Ratings)  
Ardeche Louis Latour, Chardonnay, France

#### BEER

Heineken, Coors Light, Corona

#### SOFT DRINKS

Sodas, Juices, Bottled Water (Sparkling & Still)

\* Out of stock wine or liquor will be replaced with comparable alternatives.

### OPTIONAL UPGRADES

Top Shelf Bar (add \$10pp)  
Martini Bar (\$10pp)  
Champagne Bar (\$10pp)  
Cordials Bar (\$10pp)

Please call for Wine Upgrades





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## DINING ABOARD THE AQUA AZUL

We offer 2 types of menus: **Buffet style** or **Cocktail style**. Both menus are preceded by cocktail hour and proceeded by Dessert Hour. Cocktail Style menus are small bite, offered to those who wish to promote mingling and networking, and ideal for continuous party, as opposed to the more formal buffet-style seated meal. Both menus are priced the same. We are committed to providing our guests with the best culinary experience on the water, thereby ensuring successful events in a beautiful setting with excellent food and top service. The presentation and quality of the food we serve is of utmost importance to us. All dishes are prepared freshly onboard by our executive chef.





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## AQUAAZUL YACHT STATIONS MENU

### COCKTAIL HOUR

Elegant Display Platters:

Garden Vegetable Crudités w/ Hummus Tahini & Blue Cheese Dips  
Tricolor Tortilla Chips w/ Salsa Caliente, Pico De Gallo & Homemade Guacamole

Substitutions:

Seasonal Fresh Fruit Display  
Tomato-Mozzarella Platter w/ Balsamic Drizzle  
Tricolor Tortilla Chips w/ Salsa Caliente, Pico De Gallo & Homemade Guacamole  
International Cheese Platter w/ Fresh Berries & Grapes, Carr's Crackers & Fresh Baguette (substituted @ \$3pp, added at \$5pp)  
Brie en-Croute w/ Apples & Water Crackers (substituted @ \$3pp, added at \$5pp)

Butlered Hors D'oeuvres:

Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers  
Shrimp Shumai w/ Soy Wasabi  
Caprese Crostini with Tomato, Mozzarella & Basil  
Watermelon Cubes w/ Feta & Mint  
Chorizo-Manchego Quesadilla w/ Chipotle Sauce

Substitutions (each add'l HD add \$3pp):

Chorizo-Manchego Quesadilla w/ Chipotle Sauce  
Roast Pork w/ Hoisin Glaze  
Sautéed Wild Mushrooms in Fillo Cups  
Figs & Roquefort Cheese on Crostini  
Foie Gras & Pear on Toast Points  
Roasted Beets, Goat Cheese & Crushed Pistachios on Endive Spears  
Edamame Shumai w/ Soy Wasabi  
Coconut-Cumin Chicken Skewers w/ Citrus Dipping Sauce  
Japanese Gyoza w/ Chives & Ponzu Sauce  
Spicy Caribbean Fish Cakes w/ Mango Chutney  
Smoked Salmon w/ Crème Fraiche & Dill on Cucumber Discs  
Deviled Eggs w/ Caviar  
Pigs in a Blanket w/ Spicy Mustard  
Hummus, Green & Black Olives w/ Zaatar on Flatbreads  
Greek Tyropita filled with Feta Cheese  
Shredded BBQ Chicken in Mini Pitas

### STATIONS (select 2 stations)

**Carving Station (select 2)**

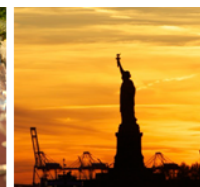
Chef-carved NY Strip Steak w/ Bordelaise Sauce & Horseradish Cream AND  
Turkey Breast w/ Cranberry Chutney & Homemade Gravy  
Roast Loin of Pork w/ Bourbon Apple Sauce  
-Served w/ Petit Rolls & Grilled Summer Vegetables

**Pre-Made Pasta Station (select 2)**

Penne ala Vodka w/ Basil AND  
Farfalle w/ Peas & Smoked Bacon  
-Served w/ Garlic Fingers, Assorted Breadsticks and Freshly Grated Parmesan Cheese AND  
Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan

**Greek Meze**

Greek Delicacies of Feta Cheese, Kaseri Cheese, Tzatziki, Taramosalata, Eggplant Dips, Stuffed Grape Leaves, Gardiniera, Pepperoncini & Greek Olives  
-Served w/ Greek Flatbread Triangles  
-Baby Lamb Chops w/ Mint Yogurt may be added at **\$15pp** -



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## AQUAAZUL YACHT STATIONS MENU

### STATIONS (continued)

#### **Mexican Taco**

Grilled Chicken, Grilled Steak & Sauteed Tri Color Peppers

-Served w/ Fresh Guacamole, Sour Cream, Black Beans, Chopped Onions, Chopped Lettuce, Jalapenos, Cilantro, Shredded Mixed Cheeses, Salsa, Chipotle Sauce, Tabasco & Tacos.

#### **Spanish Tapas**

Tapas Feast of Chorizo, Serrano Ham, Manchego Cheese, Grilled Vegetables, Artichoke Hearts, Fire Roasted Peppers, Spanish Olives, Pepperoncini

-Served w/ Hearty Olive Bread

#### **French Charcuterie**

Display of French Cured Meats & Sausages, Pâtés and Soft Cheese, Cornichons, Grainy & Dijon Mustards, Fig Preserve

-Served w/ Crostini & Baguette.

#### **Italian Antipasto**

Italian Display of Cured Meats w/ Prosciutto, Salami, Soppressata, Bocconcini, Parmesan Cheese, Fire Roasted Peppers, Olives, Artichoke Hearts & Pepperoncini

-Served w/ Hearty Olive Bread

#### **Slides Bar**

Classic Beef Sliders, BBQ Chicken Sliders and Turkey Sliders served w/ American Cheese, Bacon Strips, Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickle Chips, Cole Slaw, Mustard, Mayonnaise, Ketchup, BBQ Sauce & Brioche Buns

#### **Hot Dog Bar**

Classic Hot Dogs served w/ Chili, Shredded Cheddar Cheese, Sauerkraut, Sauteed Onions, Pickle Chips, Jalapenos, Cole Slaw, Deli Mustard, Ketchup & Buns

#### **BBQ Station (select 2)**

BBQ Chicken, Hot Dogs & Burgers served w/ Barbequed Beans & Cole Slaw, American Cheese, Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickle Chips, Cole Slaw, Mustard, Mayonnaise, Ketchup, BBQ Sauce & Brioche Buns

#### **Baked Potato Or Mashed Potato Bar**

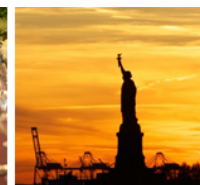
Baked or Mashed Potatoes served w/ a choice of Fried Onion Straws, Chopped Bacon, Grated Cheddar Cheese, Butter, Sour Cream, Sauteed Mushrooms, Corn, Chopped Scallions, Roasted Red peppers, Sundried Tomatoes Strips

### DESSERT HOUR

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

OR Fruit Platter

Gourmet Coffee & Tea Service





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## AQUA AZUL YACHT ENHANCEMENTS & SUBSTITUTIONS

### UPGRADED STATIONS

#### **Made-To-order Pasta Station (\$15pp plus \$325 per chef)**

Penne and Farfalle Pastas offered w/ Vodka Sauce, Marinara Sauce and Pesto Cream Sauce

-Served w/ Garlic Fingers & assorted Breadsticks, Italian Sausages, Mini Meatballs, Baby Spinach, Sliced Mushrooms, Sundried Tomatoes, Colored Peppers, Peas and Freshly Grated Parmesan Cheese.

-Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan

#### **Colossal Shrimp Station (\$15pp)**

Colossal Shrimp w/ Champagne Mignonette, Cocktail Sauce & Lemon Wedges

#### **Sushi Station (\$15pp)**

**Add \$325 for a made-to-order sushi, per sushi chef**

Assorted Sushi Rolls w/ condiments

#### **Raw Bar Station (Market Prices)**

**Alaskan King Crab Legs and/or Lobster Tails may be added.**

**Add \$325 for per shucker**

Raw Bar Display of Blue Point Oysters & Little Neck Clams w/ Champagne Mignonette.

Alaskan King Crab Legs and/or Lobster Tails may be added

#### **Carving Station (select 2) – (\$15pp plus \$325 per chef)**

NY Strip Steak w/ Bordelaise Sauce & Horseradish Cream served w/ Petit Rolls

Mahogany Roasted Breast of Turkey served with Cranberry Chutney, Gravy and Petit Rolls

Roast Loin of Pork w/ Bourbon Apple Sauce

### DESSERTS

Cream Puffs Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache (substituted @ \$3pp)

Seasonal Fresh Fruit Display w/ Mint-Honey-Yogurt Dip

French Seven-Layer Chocolate Cake Filled & Iced w/ Dark Chocolate Ganache (substituted @ \$3pp)

Key Lime Pie (substituted @ \$3pp)

Chocolate Velvet Mousse Cake (substituted @ \$3pp)

Open Apple Torte Made w/ Fresh Apples over Old World Style Shortcrust (substituted @ \$3pp)

Mini N.Y. Style Cheesecakes w/ Fresh Berries (substituted @ \$3pp)

International Cheese Platter w/ Fresh Berries & Grapes (substituted @ \$3pp)

Occasion Cake, Chocolate or White (price varies)

Viennese Display of Mini Pastries & Cakes (add'l \$8pp)

