

EXTRAORDINARY EVENTS AROUND MANHATTAN

AQUA AZUL



AQUAAZUL YACHT

CRUISE MENUS 2019-2020

BAR OFFERING

WEDDING BUFFET DINNER 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 are committed to providing our guests with the best culinary experience on the water, thereby ensuring successful events with a beautiful setting, excellent food and top service. All dishes are freshly prepared onboard by our executive chef.

The presentation and quality of the food we serve is of utmost importance to us.

Complementing our cuisine are excellent wines, exclusively selected for us by Morrell Wine, NYC's top Wine Merchants.

We look forward to hosting you and your guests on board and ensuring your celebration is most spectacular!!!



EXTRAORDINARY EVENTS AROUND MANHATTAN

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AQUAAZUL YACHTBUFFET MENU I

COCKTAIL HOUR

Elegant Display Platters:

International Cheese Platter w/ Fresh Berries & Grapes, Carr's Crackers & Fresh Baguette
Garden Vegetable Crudités w/ Hummus Tahini & Blue Cheese Dips

Substitutions:

Seasonal Fresh Fruit Display
Tomato-Mozzarella Skewers w/ Balsamic Drizzle
Tricolor Tortilla Chips w/ Salsa Caliente, Pico De Gallo & Homemade Guacamole
Brie en-Croute w/ Apples & Water Crackers

Butlered Hors D'oeuvres:

Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers
Shrimp Shumai w/ Soy Wasabi
Caprese Crostini with Tomato, Mozzarella & Basil
Roast Pork w/ Hoisin Glaze
Watermelon Cubes w/ Feta & Mint

Substitutions:

Chorizo-Manchego Quesadilla w/ Chipotle Sauce
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

BUFFET DINNER

Assorted Mini Rolls w/ Sweet Butter

Salad (choose 1):

Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan
Mixed Baby Greens & Grape Tomatoes w/ Shallot Balsamic Vinaigrette

Entrees (choose 2):

Chef-carved NY Strip Steak w/ Bordelaise Sauce & Horseradish Cream
Mediterranean Chicken w/ Sundried Tomatoes, Artichoke Hearts & Pesto Sauce
Wild Turbot/Nile Perch w/ Tomato Confit

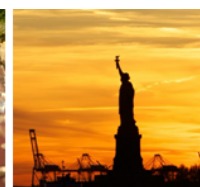
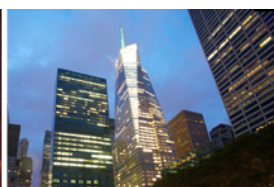
Accompaniments:

Penne ala Vodka w/ Basil
Roasted New Potatoes w/ Rosemary & Thyme
Grilled Summer Vegetables

DESSERT HOUR

Wedding Cake

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 MENU

ELEGANT DISPLAY PLATTERS

Tomato-Mozzarella Platter w/ Balsamic Drizzle

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

Tricolor Tortilla Chips w/ Salsa Caliente, Pico De Gallo & Homemade Guacamole

Garden Vegetable Crudités w/ Hummus & Tahini Dip

International Cheese Platter w/ Fresh Berries & Grapes

Brie en-Croute w/ Apples & Water Crackers

Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (substituted @ \$3pp, added at \$5pp)

Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (substituted @ \$3pp, added at \$5pp)

Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (substituted @ \$3pp, added at \$5pp)

French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (substituted @ \$3pp, added at \$5pp)

Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (added @ \$10pp)

Raw Bar Display of Blue Point Oysters, Little Neck Clams & Colossal Shrimp w/ Champagne Mignonette (market price)

Alaskan King Crab Legs Display Platter (market price)

Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)

BUTLERED HORS D'OEUVRES

Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers

Caprese Crostini with Tomato, Mozzarella & Basil

Roast Pork Lollipops with Hoi Sin Glaze

Watermelon Cubes w/ Feta & Mint

Shrimp OR Edamame Shumai w/ Soy Wasabi

Figs & Roquefort Cheese on Crostini

Chorizo and Manchego Quesadilla

Greek Tyropita (w/ Feta Cheese filling)

Foie Gras & Pear on Toast Points

Roasted Beets, Goat Cheese & Almond Sliver on Endive Spears

Sautéed Wild Mushrooms in Fillo Cups

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

Shredded BBQ Chicken in Mini Pitas

Tuna Tartar on Nori Rice Crackers (substituted @ \$3pp)

Sirloin Steak Crostini (substituted @ \$3pp)

Shrimp with Green Chili Pesto (substituted @ \$5pp)

Grilled Shrimp with Lemon Thyme on Skewers (substituted @ \$5pp)

Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ \$10pp)

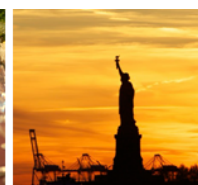
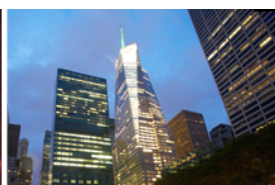
SAVORY SALADS

Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan

Mixed Baby Greens & Grape Tomatoes w/ Shallot Balsamic Vinaigrette

Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vinaigrette (substituted @ \$4pp)

Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vinaigrette (substituted @ \$4pp)



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ENTREES

NY Strip Steak w/ Bordelaise Sauce
Mediterranean Chicken w/ Sundried Tomatoes, Artichoke & Basil
Sliced Steak w/ Stilton Cream Sauce
Wild Turbot w/ Tomato Confit
Roast Loin of Pork w/ Bourbon Apple Sauce
Chicken Breast Stuffed w/ Pesto, Mozzarella & Sundried Tomatoes
Broiled Salmon w/ Creamy Dill Wine Sauce (substituted @ \$5pp)
Chicken Breast Stuffed w/ Spinach & Wild Mushrooms
Rosemary Roasted Chicken
Steak Au Poivre
Stuffed Pork Tenderloin w/ Dried Fruit & Pomegranate sauce
Turkey Breast w/ Cranberry Chutney & Homemade Gravy
Roasted Wild Cod with Sage Butter sauce (substituted @ \$5pp)
Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (substituted @ \$15pp)
Beef Tenderloin Medallions w/ Port Wine & Reduction (substituted @ \$15pp)
Traditional Beef Wellington (substituted @ \$15pp)
Baby Lamb Chops w/ Mint Yogurt (substituted @ 15pp)

ACCOMPANIMENTS

Farfalle w/ Peas & Smoked Bacon
Pearl Couscous w/ Scallions, Baby Portobello Mushrooms
Roasted New Potatoes w/ Rosemary & Thyme
Jasmine Rice w/ Dried Fruits & Nuts
Penne ala Vodka w/ Basil
Moroccan Couscous w/ Curried Vegetables
Orzo w/ Sautéed Mushrooms & Basil
Israeli Couscous w/ Raisins & Pistachios
Penne Primavera w/ Pesto Sauce
Smashed Potatoes with Black Truffles
Rigatoni Bolognese w/ Rich Meat Sauce

VEGETABLES SIDE DISHES

Tuscan-Grilled Summer Vegetables
Stir-Fried Vegetables w/ Scallions
Sugar Snap Peas w/ Mint, Orange & Toasted Almonds
Sautéed Broccoli and Cauliflower w/ Olive Oil and Sea salt
Orange Glazed Green Beans
Braised Root Vegetables

DESSERTS

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