

All fine dining buffets options will include fresh mozzarella, tomato & basil w/ extra virgin olive oil, antipasto of grilled meats, vegetables & cheeses, Italian string bean salad & French rolls w/ sweet butter.

Minimum of 25 guests

First Mate's Dinner

Choose 1 side, 2 entrees & 2 desserts

Captain's Dinner

Choose 2 sides, 3 entrees & 3 desserts

Admiral's Feast

Choose 4 hors d'oeuvres, 2 sides, 3 entrees & 4 desserts

Poultry Entree Options

Grilled honey mustard chicken w/ oven roasted leeks & butternut squash

Pan seared chicken w/ a light tomato, onion & roasted garlic broth

Roasted chicken breast w/ garlic, Tuscan pepper & paper thin sliced bliss potatoes

Grilled chicken Roma roasted & sun dried w/ fresh basil broth

Grilled Asian chicken w/ asparagus & ginger

Olive crusted chicken breast w/ oven roasted fennel & tomato

Lemon basil chicken w/ ratatouille

Fresh roast turkey breast filled w/ apples & raisins, served w/ glazed sweet potato

Oven roast turkey breast w/ poached vegetables

Duck breast w/ wheat berry, chives & dried cherries

Seafood Entree Options

Brown chili salmon w/ sugar snap peas, red pepper & baby carrots

Potato wrapped salmon w/ wilted spinach

Sea bass & scallops w/ bouillabaisse sauce

Mango glazed Chilean sea bass w/ julienne of garden vegetables

Sesame tuna w/ ginger-leek vegetables

Roast halibut w/ braised fennel & baby carrots

Grilled swordfish w/ roasted tomatoes & capers

Chilled half lobsters w/ roasted tomato tartar

Garlic shrimp w/ sauteed spinach & white beans

Beef, Veal or Lamb Entree Options

Roasted filet mignon w/ horseradish sauce

Filet mignon stuffed w/ arugula & roasted peppers

Roasted veal w/ charred tomato & eggplant

Veal stuffed w/ dried cherries & port wine glaze

Veal stuffed w/ wild mushrooms & balsamic vinaigrette

Grilled garlic lamb loin w/ wheat berry & chives

Vegetarian Entree Options

Eggplant Rolatine w/ Ricotta

Eggplant Rolatine w/ Spinach & Mushrooms

Vegetarian Lasagna

Baked Ziti

Vegetarian Burritos

Side Dish Options

Truffled mashed potatoes

Roasted new potatoes w/ shallots

Wheat berry & brown rice w/ lemon & chives

Baby carrots & French beans w/ shallots

Burnt Asparagus w/ sesame seeds

French beans w/ almonds & cranberries

Baby arugala w/ cherries, pecans & gorgonzola

Baby spinach w/ jicama & Mandarin oranges w/ an orange poppy vinaigrette

Mesclun w/ caramelized apple & manchego w/ a pear vinaigrette

Dessert Options

Miniature assorted cupcakes

Cheese cake square

Berry-misu layered w/ mascarpone & berries

Linzer heart cookies & blondies