



# *Eastern Star Menus 2010*

DISTINCTIVE CORPORATE AND PRIVATE YACHT CHARTERS



*"a gourmet winning and dining mini-vacation!"*

THE NEW YORK TIMES



# Eastern Star Menus

DISTINCTIVE CORPORATE AND PRIVATE YACHT CHARTERS

## Elegant Event Cocktail Reception

\$65 per person

## Exceptional Additions

Following Cocktail Reception Menu

## Captains' Menu

\$65 per person

## Moonlight Dinner

\$75 per person

## Ocean Breeze Dinner

\$85 per person

## Starlight Formal Dinner

\$125 per person

## ★ Classic New York Dinner ★

\$175 per person

## Clambake

Market Price

ALL MENUS  
CAN BE CUSTOMIZED  
TO YOUR  
SPECIFICATIONS

"A  
MAHOGANY  
BEAUTY!"  
THE FINE LIVING NETWORK

### ADDITIONAL SERVICES AVAILABLE

CUSTOM DESIGNED CAKES  
FLORAL ARRANGEMENTS

LIVE ENTERTAINMENT, DJ'S , MAGICIANS  
ELEGANT CUSTOM INVITATIONS, MENUS, NAME CARDS  
SPECIALTY LINENS, OVERLAYS AND CHAIR COVERS



# *Eastern Star*

## DISTINCTIVE CORPORATE AND PRIVATE YACHT CHARTERS

### BAR PACKAGES (RATES BASED ON 4-HOUR CHARTER)

#### SODA & JUICE SERVICE \$17PP

COLA, DIET COLA, 7-UP, GINGER-ALE, CLUB SODA, TONIC,  
POLAND SPRING WATER, AND PELLIGRINO SPARKLING WATER

#### IMPORTED AND DOMESTIC BEER, WINE, SODA & JUICE \$25PP

HOUSE WINES: MENAGE A TROIS CHARDONNEY, MENAGE A TROIS CABERNET SAUVIGNON

#### PREMIUM OPEN BAR SILVER SERVICE \$29PP

#### PREMIUM OPEN BAR GOLD SERVICE \$35PP

#### PREMIUM OPEN BAR PLATINUM SERVICE \$40PP

#### CORDIAL SERVICE \$7PP

#### PREMIUM SILVER

ABSOLUT VODKA  
TANQUERAY GIN  
BACARDI RUM  
CAPT MORGAN SPICED RUM  
MALIBU COCONUT RUM  
DEWARS WHITE SCOTCH  
JIM BEAM BOURBON  
JOSE CUERVO WHITE TEQUILA  
BUDWEISER  
BUDWEISER LIGHT  
YEUNG LING

#### PREMIUM GOLD

STOLI VODKA  
MOUNT GAY RUM  
BOMBAY GIN  
JOHNNIE WALKER BLACK  
CUERVO GOLD TEQUILA  
JAMESON WHISKEY  
JACK DANIELS  
HEINEKEN  
AMSTEL LIGHT

#### PREMIUM PLATINUM

KETEL ONE VODKA  
GREY GOOSE VODKA  
PATRON SILVER TEQUILA  
BOMBAY SAPPHIRE GIN  
CHIVAS REGAL SCOTCH  
GLENFIDDICH SINGLE MALT  
MAKERS MARK BOURBON  
CROWN ROYAL WHISKEY  
APPLETON ESTATE VX RUM  
CORONA

#### PREMIUM BAR MIXERS

ORANGE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, BLOODY MARY MIX, MARGARITA MIX,  
SOUR MIX, SWEET AND DRY VERMOUTH

#### CORDIAL SERVICE

REMY MARTIN, COURVOISIER, B&B, DRAMBUIE, GRAND MARNIER, FRANGELICO,  
AMARETTO DI SARRONO, SAMBUCCA, KAHLUA & CAMPARI SWEET & DRY VERMOUTH  
BAILEY'S IRISH CREAM, CHAMBORD, COINTREAU

#### FROZEN DRINKS

ADD \$8 PER PERSON  
STRAWBERRY DAIQUIRIS \* PINA COLADAS \* MARGARITAS

#### SPECIALTY MARTINI BAR

ADD \$10 PER PERSON FOR MARTINI BAR  
SIGNATURE MARTINI AVAILABLE UPON REQUEST



## *Elegant Event Cocktail Reception*

### ★ HOT HORS D'OEUVRES ★

*(Select four)*

*Filet of Beef on Ficelle Crisps with Arugula and Cognac Aioli*  
*Shrimp with Green Chili Pesto*  
*Chevré Tartlets with Provençal Peppers*  
*Grilled Chicken Skewers served with Peanut Satay*  
*Asparagus Wrapped in Serano Ham and Phyllo*  
*Miniature Crab Cakes with Roasted Red Pepper Coulis*  
*Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce*  
*Spinach & Feta Phyllo Triangles served with Creamy Yogurt Sauce*  
*Creamy Cheese Souffle Tartlets served with Sprig of Fresh Herbs*  
*Shrimp Shumai served with Soy Scallion Dipping Sauce*  
*Roast Red Baby "B's" with Crème Fraiche and Rosemary*  
*Tortellini and Marinated Olive Brochette*

### ★ COLD CANAPÉS ★

*(Select four)*

*Vegetable or Shrimp Spring Rolls with Minted Ginger Dipping Sauce*  
*Virginia Ham and Honey Mustard on Miniature Buttermilk Biscuits*  
*Crostini Topped with Fresh Mozzarella, Plum Tomato, and Basil*  
*Smoked Salmon and Lemon Crème Fraiche on Black Bread served with Fresh Dill*  
*Tuscan White Bean and Rosemary Bruschetta*  
*Wonton Stacks with Ahi Tuna, Wasabi and Ginger*  
*Goat Cheese Mousse on Endive Spears*  
*Salmon Mousse on Cucumber served with Fresh Mint*

### ★ STATIONARY DISPLAYS ★

*(Select two)*

*Imported Cheese Platter and Fresh Fruit with assorted Crackers and Baguettes*  
*Grilled Marinated Vegetable Platter drizzled with Balsamic Basil Vinaigrette*  
*Charcuterie of Assorted Italian Dried Meats, Cheeses, Olives and Artichoke Hearts served with Crusty Italian Breads*  
*Mediterranean Display of Hummus, Babaganouj, Olives, and Feta served with Warmed Pita Chips*  
*Crudité of Fresh Julienned Vegetables served with assorted Dipping Sauces*

### ★ GRAND FINALE ★

*Dessert Display of Assorted Miniature Pastries and Cookies*  
*or Occasion Cake*  
*Freshly Brewed Coffee and Select Teas*

CARVING STATIONS,  
SEAFOOD DISPLAYS AND  
PASTA STATIONS AVAILABLE.

PLEASE REVIEW  
EXCEPTIONAL ADDITIONS  
ON FOLLOWING PAGE

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★ EASTERN STAR'S EXCEPTIONAL ADDITIONS ★

*(Market Price Please call for Information)*

***Antipasto Display***

*Assorted Italian Meats, Cheeses, Olives and Artichokes served with crusty Italian Breads*

***Mediterranean Display***

*A wonderful selection of Mediterranean Tapas, including Roasted Vegetables, assorted Cheeses, Calamata Olives, Stuffed Grape Leaves, Hummus, and Babaganouj served with warmed Pita Breads  
...and a bellydancer! (optional but highly recommended)*

***Raw Seafood Bar***

*Chilled Littleneck Clams, Oysters on the Half Shell, and Jumbo Shrimp served with Traditional Cocktail Sauce, Horseradish, and Lemon Wedges*

***Seafood Display***

*Cold cracked Maine Lobsters, Traditional Shrimp Cocktail and Alaskan King Crab Legs served with Traditional Cocktail Sauce, Horseradish and Lemon Wedges*

***Sushi Display***

*Assorted Fresh Sushi served with Wasabi, Pickled Ginger and Soy Sauce*

***Assorted Paté Display***

*Marinated Baby Lamb Chops served with a Mint Dipping Sauce*

***The Joys of Caviar Display***

*Accoutrement to include Finely Chopped Hard Boiled Egg White, Egg Yolk, and Onion, Lemon Wedges, Crème Fraiche and Blinis*

***Carving Stations***

*Beef Tenderloin Accompanied by Au Jus, Béarnaise Sauce and Horseradish Crème  
Mahogany Roasted Breast of Turkey served with Cranberry Chutney, Sage Mayonnaise and Petit Rolls  
Bourbon Brown Sugar Glazed Ham served sliced with Cranberry Pear Chutney, Dijon Mustard  
and Yachtmade Buttermilk Biscuits*

*Blackened Pork Loin served with a Roasted Garlic Mayonnaise  
Rosemary Garlic Encrusted Roast Leg of Lamb served with Mint Apple Jelly*

***Pasta Stations***

*Choice of Farfalle, Penne or Ziti prepared to order with selection of Sauces, Imported Cheeses and Sauteed Vegetables*

***Grand Additions***

*Chocolate Dipped Strawberries, Fresh Seasonal Berries with Chantilly Whipped Cream  
Petit Fours, Creme Brulée Station, Assorted Cheesecakes, Assorted Mousse Cakes*

***Assorted Pies, Cakes, Tarts and Miniatures***

*Tiramisu, Cappuccino Hazelnut Torte, Grand Marnier Cake, Chocolate Truffle Torte,  
Light and Dark Chocolate Mousse Torte, Pecan Bourbon Tart, Warm Apple Dumplings with Whiskey Carmel Sauce  
Pear Almond Tart, Strawberry Shortcakes, Sweet Lemon Tart with Raspberry Coulis  
Chocolate Fondue Platter served with assorted Fresh and Dried Fruits, and Assorted Cakes and Cookies*

***Sundae Station on the Upper Deck***

*Vanilla and Chocolate Ice Cream with Traditional Sundae Toppings: Chocolate Sauce, Butterscotch Sauce,  
Crushed Oreos, Reeses Pieces, Heath Bars, Jimmies, Cherries, Chopped Nuts and Whipped Cream*

***Viennese Dessert Table***

*Chocolate Fondue with Accompaniments, NY Style Cheesecake, Mini French Pastries, Petit Fours, Assorted Tea Cookies*

PLEASE INQUIRE ABOUT ADDITIONAL SPECIALTY ITEMS



## *The Captain's Menu*

*Includes Chefs choice of  
2 farmers market side dishes  
Fresh Assorted Breads*

### ★ PASSED HORS D'OEUVRES AND CANAPÉS ★

*(select four)*

*Grilled Chicken Skewers served with Peanut Satay  
Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce  
Savory Tarts with Goats Cheese, Leeks and Basil  
Crostini Topped with Fresh Mozzarella, Basil and Balsamic Reduction  
Lemony Hummous served on Endive Tips  
Tuscan White Bean Bruschetta topped with Basil and Roasted Red Pepper  
Spinach & Feta Phyllo Triangles  
Tortellini and Marinated Olive Brochettes*

### ★ STATIONARY DISPLAY ★

*(select one)*

*Imported Cheese Platter and Fresh Fruit with assorted Crackers and Baguettes  
Cruité Display of Assorted Fresh Vegetables and Dips*

### ★ SALAD ★

*(select one)*

*Organic Baby Reds & Greens served with Roma Tomatoes and a Classic Balsamic Vinaigrette  
Bangkok Salad layered with Crisp Wontons Drizzled with Garlic Miso Dressing  
Salad of Mixed Greens, Oranges, Sweet Red Onion and Shivered Almonds with a Citrus Vinaigrette*

### ★ ENTRÉES ★

*(select two)*

*Herb Encrusted Roasted New York Sirloin served with Shallot Merlot Sauce and Horseradish Crème  
Ginger Garlic Grilled Steak  
Chicken Francaise served with Fresh Herbs, Lemon Butter, Capers and White Wine Sauce  
Grilled Chicken Breast Sliced with Fresh Tomato, Olive and Basil Confit  
Orange-Rosemary Marinated Roasted Breast of Chicken  
Miso Glazed Salmon served on a Bed of Sesame Scallion Salad  
Poached Salmon served with Dill Remoulade and Marinated Vegetable Medley  
Farfalle with Sauteed Greens, Caramelized Onions, Toasted Walnuts and Gorgonzola Cheese  
Penne with Fresh Tomato garnished with Pecorino Romano Shavings and Basil Leaves  
Gemelli with Parmesan Cream, Sweet Peas and Apple Smoked Bacon*

### ★ DESSERT ★

*The Chefs Miniature Assorted Pastry Display or Occasion Cake  
Freshly Brewed Coffee, Decaf and Select Teas*



## *Moonlight Dinner*

*Includes Chefs choice of  
2 farmers market side dishes  
Fresh Assorted Breads*

### ★ HORS D'OEUVRES AND CANAPÉS ★

*(Select four)*

*Wonton Stacks with Ahi Tuna, Wasabi and Ginger  
Tomato and Crème Fraiche Croustades “Cups” with Chive Deco  
Fruited Brie with Orange Marmalade on Crostini  
Grilled Chicken Skewers served with Peanut Satay  
Chevré Tartlets with Provencal Peppers  
Blue Corn Cups with Mango-Green Onion Salsa  
Crostini Topped with Mozzarella, Roasted Red Peppers and Basil  
Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce  
Mini Portabellas Stuffed with Herbed Boursin Mousse and Fried Vidalia Onion Grass*

### ★ STATIONARY DISPLAY ★

*(Select one)*

*Imported Cheese Platter and Fresh Fruit with assorted Crackers and Baguettes  
Crudité Display of Assorted Fresh Vegetables and Dips  
Antipasto of Assorted Italian Meats, Cheeses, Olives and Marinated Vegetables served with Crusty Italian Breads  
Mediterranean Display of Hummus, Babaganouj, Olives and Feta served with Pita Chips*

### ★ SALADS ★

*(Select one)*

*Organic Reds & Greens with Cucumber, Roma Tomatoes and Balsamic Vinaigrette  
Mesclun Greens served with Gorgonzola Cheese, Toasted Walnuts and Fresh Pear Slices  
Classic Caesar Salad*

### ★ ENTRÉES ★

*(Select two)*

*Grilled Flank Steak in a Scallion Sesame Soy Glaze  
Grilled Lamb with Lemon Thyme Aioli  
Fresh Grilled Salmon with Lime, Cilantro and Heirloom Tomato Chutney  
Roasted Pork Tenderloin served with Pineapple Rum Reduction Sauce  
Chicken Breast Stuffed with Gruyere and Proscuitto in a White Wine, Fresh Tarragon and Lemon Butter Sauce  
Sauteed Shrimp served in a Tomato Basil Cream Sauce over Penne  
Choice of Fresh Pasta served with Plum Tomato, Basil Infused Extra Virgin Olive Oil, Garlic and Shallots  
Garnished with Black Truffle  
Almond Crusted Tilapia over Baby Spinach and Mandarin Orange Red Onion Salad, Citrus and Cilantro Mojo*

### ★ GRAND FINALE ★

*(Select two )*

*Dessert Display of Assorted Miniature French Pastries and Cookies,  
Triple Chocolate Mousse Cake or New York Style Cheesecake or Occasion Cake*

*Freshly Brewed Coffee, Decaf and Select Teas*



## *Ocean Breeze Dinner*

*Includes Chefs choice of  
2 farmers market side dishes  
Fresh Assorted Breads*

### ★ HORS D'OEUVRES AND CANAPÉS ★

*(Select four)*

*Miniature Blue Cheese, Bacon and Pear Tartlets*

*Grilled Chicken Skewers served with Peanut Satay*

*Watermelon Sorbet in Cucumber Cups Garnished with Thai Mint Coulis*

*Seared Sesame Wasabi Crusted Ahi Loin Wrapped in a Szechuan Peppercorn Crepe Tomato and Crème Fraiche*

*Mini Portabellas Stuffed with Herbed Boursin Mousse and Fried Vidalia Onion Grass*

*Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce*

*Filet of Beef on Ficelle Crisps with Arugula topped with Cognac Aioli*

*Smoked Salmon on Black Bread with Lemon Crème Fraiche and Fresh Dill*

*Savory Tart with Wild Mushroom, Truffle Oil and Chives*

*Miniature Crabcakes served with a Roasted Red Pepper Coulis*

### ★ STATIONARY DISPLAY ★

*(Select one)*

*Imported Cheese Platter and Fresh Fruit with assorted Crackers and Baguettes*

*Crudité Display of Assorted Fresh Vegetables and Dips*

*Fresh Mozzarella, Heirloom Red Tomato and Basil served with Crusty Breads*

*Antipasto of Assorted Italian Meats, Cheeses, Olives and Marinated Vegetables served with Crusty Italian Breads*

### ★ SALADS ★

*(Select one)*

*Bibb Lettuce, Endive, Radicchio, Tri Color Pepper Curls with Roasted Shallot Tarragon Vinaigrette*

*Warm Pecan Crusted Goat Cheese served with Baby Greens and Hazelnut Vinaigrette*

*Iceberg Wedges with Warm Bacon and Blue Cheese Dressing*

*Mesclun Greens served with Gorgonzola Cheese, Toasted Walnuts and Fresh Pear Slices*

### ★ ENTRÉES ★

*(Select two)*

*Traditional Paella made with Mussels, Shrimps, Clams, Chorizo Sausages and Chicken served in Saffron Rice*

*Grilled Baby Lamb Chops served with a Minted Yellow Tomato Vinaigrette*

*Grilled Beef Tenderloin Rolled in Cracked Black Peppercorns with Rosemary and Garlic*

*Medallions of New York Strip Loin with Red Wine and Shallot Reduction Sauce*

*Phyllo Wrapped Salmon served with Sweet Red Pepper Sauce*

*Tarragon Roasted Mahi Mahi*

*Pan-Seared Chilean Sea Bass served with a Miso Ginger Glaze*

*Chicken Paupiettes with Lemon Tarragon-Sauce*

*Chicken Breast Stuffed with Garlic Cheese, Spinach and Warm Tomato Veloute*

### ★ GRAND FINALE ★

*(Select two served with Freshly Brewed Coffee, Decaf and Select Teas)*

*Dessert Display of Assorted Miniature French Pastries and Cookies, Triple Chocolate Mousse Cake*

*New York Style Cheesecake, or Occasion Cake*





## *The Starlight Menu*

*Includes Chefs choice of  
2 farmers market side dishes  
Fresh Assorted Breads*

### ★ HORS D'OEUVRES ★

*(Select four)*

*Lobster Medallion with Thyme Truffle Drizzle  
Wonton Stacks with Ahi Tuna, Wasabi and Ginger  
Grilled Chicken Skewers served with Peanut Satay  
Crisp Potato Pancakes served with Crème Fraiche topped with Caviar  
Filet of Beef on Ficelle Crisps with Arugula and Cognac Aioli  
Traditional Shrimp Cocktail or Green Chili Pesto Shrimp  
Chicken or Shrimp Summer Rolls served with Minted Ginger Dipping Sauce*

### ★ STATIONARY DISPLAYS ★

*Imported Cheese Platter and Fresh Fruit served with assorted Crackers and Baguettes  
Crudite Display of Fresh Vegetables with Assorted Dipping Sauces*

### ★ SALADS ★

*(Select one)*

*Salad of Baby Greens tossed with Toasted Walnuts, Goats Cheese and a Raspberry Vinaigrette  
Baby Arugula and Raddicchio  
served with shaved Fennel, Pecorino Romano and Toasted Pine Nut-Lemon Vinaigrette  
Iceberg Wedges with Warm Bacon and Blue Cheese Dressing  
Organic Reds & Greens  
with Cucumber, Roma Tomatoes and Balsamic Vinaigrette  
Bangkok Salad layered with Crisp Wontons Drizzled with Garlic Miso Dressing*

### ★ ENTRÉES ★

*(Select two)*

*Pan-Seared Duck served with a Honey Peppercorn Sauce  
Rosemary and Garlic Encrusted Baby Lamb Chops  
Truffled Halibut in a Porcini Dust with Truffled Micro Greens  
Grilled Petite Filet Mignon with Carmelized Onion and Mushroom Jus  
(add Poached Lobster Tail for \$15)  
Roast Black Angus Chateau of Beef with Smoked Tomato Demi Glace  
Sauteed Veal Chops served in a Port Wine-Shallot Reduction Sauce  
served on a bed of Portobello Mushrooms and Sundried Tomatoes*

### ★ DESSERTS ★

*Chocolate Covered Strawberries served with a choice of the following  
New York Style Cheese Cake, or Triple Chocolate Mousse Cake  
Dessert Display of Assorted Miniature French Pastries and Cookies  
Chocolate Fondue Platter served with assorted Fresh Fruits, or Occasion Cake  
Freshly Brewed Coffee, Decaf and Select Teas*



★ *The Classic New York Dinner* ★

★ HORS D'OEUVRES ★

*(Select four)*

*Miniature Crab Cakes with a Roasted Red Pepper Coulis  
Seared Diver Sea Scallops wrapped in Warm Baby Spinach and Smokehouse Bacon,  
served with a Balsamic Vinaigrette.*

*Gruyere and Mushroom Tartlets served with a Sprig of Fresh Thyme*

*Crisp Potato Pancakes served with Crème Fraiche topped with Caviar*

*Kyoto Salmon Sushi*

*Watermelon Sorbet in Cucumber Cups Garnished with Thai Mint Coulis*

*Mini Portabellas Stuffed with Herbal Boursin Mousse and Fried Vidalia Onion Grass*

*Goat Cheese Mousse on Endive Spears*

★ SALAD COURSE ★

*(Select one)*

*Boston Bibb Salad with Haricot Vert, Cherry Tomato, Pecorino Shavings and Truffle Oil Dressing.*

*Black Mission Figs served with Aged Prosciutto di Parma and Caramelized Pecans*

*Frisée with Sliced Pear, Toasted Almonds Warm Apple Wood Bacon Dressing*

*Salad of Field Greens, Fresh Tomato, Bermuda Onion topped with Gorgonzola Cheese Vinaigrette*

*Organic Heirloom Tomato with Fresh Basil, Extra Virgin Olive Oil and Fleur de Sel*

★ ENTRÉES ★

*(Select two)*

*Eastern Stars' Delmonico served with Crispy Onions & Truffle Butter Sauce*

*Grilled Black Angus Shell Steak served with a Spicy Creamy Gorgonzola Peppercorn Sauce*

*Grilled Aged Ribeye served with Crispy Onions and Roasted Shallots*

*Beef Wellington with Foie Gras, Black Truffle and Red Wine Duxelle  
wrapped in Puff Pastry and served with Sauce Espagnole*

*Braised Short Rib of Beef served with a Rioja Reduction Sauce*

*Grilled Hanger Steak with Porcini Mushroom Demi Glace*

*Filet Mignon and Lobster Tail with a Bernaise Sauce*

*Mixed Seafood Grill Mahi Mahi, Cod, Shrimp and Scallops served with Tomato Eggplant Chutney*

*Seared Sea Scallops with Ginger Lime Buerre Blanc*

*Pine Nut Crusted Filet of Wild King Salmon served with Baby Arugula and Pea Pesto*

★ DESSERTS ★

*(Select two)*

*Classic Crème Brulee or Molten Chocolate Cakes*

*N.Y. Style Cheesecake accompanied by Seasonal Fruits and Fruit Coulis.*

*Mixed Fresh Berries topped with Chantilly Cream, served on a Pastry Crisp*

*or Occasion Cake*

*Freshly Brewed Coffee, Decaf and Select Teas*



Market Price

★ *Eastern Stars' Famous Clambake* ★

*Join us aboard Motor Yacht Eastern Star for our Famous Clambake*

★ HOT HORS D'OEUVRES AND CANAPÉS ★

*Crostini Topped with Fresh Mozzarella, Plum Tomato, and Basil Chiffonade*  
*Miniature Crab Cakes with Red Pepper Coulis*  
*Blue Corn Cups with Mango-Green Onion Salsa*  
*Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce*

★ STATIONARY DISPLAY ★

*Crudite Display of Fresh Vegetables with Assorted Dipping Sauces*

★ BUFFET ★

*Eastern Star Seafood Display*

*Cold Cracked Maine Lobsters and Traditional Shrimp Cocktail*  
*served with Traditional Cocktail Sauce, Drawn Butter and Lemon Wedges*

*Steamed Prince Edward Island Mussels and Little Neck Clams*  
*served in a White Wine, Garlic and Butter Sauce*  
*accompanied by an assortment of Warm Crusty Breads*

*Organic Reds & Greens*  
*with Cucumbers, Roma Tomatoes and Balsamic Vinaigrette*

*Roasted Red Bliss Herb Potatoes*

*Freshly Picked Steamed Corn on the Cob*

*Freshly Made Cole Slaw*

*Barbequed Baked Beans*

★ DESSERTS ★

*(select two)*

*Key Lime Pie*

*Display of Assorted Miniature French Pastries*

*Fresh Seasonal Berries with Chantilly Whipped Cream*  
*or Occasion Cake*

*Freshly Brewed Coffee, Decaf and Select Teas*