



Eastern Star

DISTINCTIVE CORPORATE AND PRIVATE CUSTOM YACHT CHARTERS

MENUS



"a gourmet wining and dining mini-vacation..."

THE NEW YORK TIMES



Eastern Star

DISTINCTIVE CORPORATE AND PRIVATE YACHT CHARTERS

SODA & JUICE BAR

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

IMPORTED AND DOMESTIC BEER, WINE, SODA & JUICE BAR

INCLUDING HOUSE WINES:

FRANCIS FORD COPPOLA DIAMOND SERIES CHARDONNAY

Bright and balanced, highlighted by juicy apple, cantaloupe and pear flavors enveloped in a crème brûlée finish

ESTANCIA CABERNET

Ripe dark black cherry, chocolate and currant complement the spicy, peppery notes and hints of toasted sweet oak

FULL BAR OPTIONS

(INCLUDE BEER, WINE, SODA AND JUICE)

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

MIXERS INCLUDED WITH FULL BAR

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

Additional Bar Options

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

STRAWBERRY DAIQUIRIS * PINA COLADAS * MARGARITAS

SPECIALTY MARTINI BAR

SIGNATURE MARTINI AVAILABLE UPON REQUEST

ALL BRANDS ARE BASED ON AVAILABILITY AND MAY CHANGE WITHOUT NOTICE.



Elegant Event Cocktail Reception

PLEASE REVIEW
EXCEPTIONAL ADDITIONS
ON FOLLOWING PAGE

★ HOT HORS D'OEUVRES ★

(Select Three)

- Peppercorn Filet of Beef on Ficelle Crisps with Arugula and Cognac Aioli*
- Bacon Wrapped Chorizo Stuffed Dates drizzled with Aged Balsamic Reduction*
- Asian Grilled Chicken Skewers served with Peanut Satay*
- Miniature Crab Cakes topped with Shriracha Cream*
- Pan Fried Dumplings served with Spring Onions and Sweet Chili Sauce*
- Spinach & Feta Phyllo Triangles served with Creamy Yogurt Sauce*
- Gorgonzola Tartlets served with Balsamic Sweet Onion Jam and Chives*
- Shrimp Shumai served with Soy Scallion Dipping Sauce*
- Korean Barbequed Beef in Lettuce Wraps*
- Crisp Potato Pancakes served with Crème Fraiche and Chives (Caviar add \$8 per person)*
- Tortellini, Tomato and Marinated Olive Brochette*
- Brie Tarlets with Warm Pear Compote and Toasted Almonds*
- Traditional Shrimp Cocktail or Green Chili Pesto Shrimp (add \$10 per person)*
- Rosemary, Garlic and Balsamic Reduction Grilled Baby Lamb Chops (add \$10 per person)*

★ COLD CANAPÉS ★

(Select Three)

- Virginia Ham and Honey Mustard on Miniature Buttermilk Biscuits*
- Crostini Topped with Fresh Mozzarella, Plum Tomato Basil and Balsamic Reduction*
- Smoked Salmon and Lemon Crème on Pumpernickel Rounds topped with Fresh Dill*
- Tuscan White Bean and Rosemary Bruschetta drizzled with Truffle Oil*
- Peppercorn Seared Ahi Tuna on Wonton Crisp with Ginger and Wasabi Cream*
- California Rolls with Soy Ginger Dipping Sauce*
- Roasted Beets, Pistachios and Creamy Montrachet in Belgian Endive Spears*
- Caviar Mousse on Cucumber served with Fresh Dill*
- Bacon Brochette Dipped in Chocolate*

★ STATIONARY DISPLAYS ★

(Select two)

- Imported Cheese Display and Fresh Fruit with assorted Crackers and Baguettes*
- Grilled Marinated Vegetable Platter drizzled with Balsamic Basil Vinaigrette*
- Fresh Mozzarella, Tomato and Basil served with Crusty Breads*
- Crudité Basket of Fresh Julienned Vegetables served with assorted Dipping Sauces*

★ CARVING STATION ★

(Served with Green Salad)

- Grilled Rosemary Beef Tenderloin Accompanied by Au Jus or Horseradish Cream (add \$15 pp)*
- Herb Roasted Sirlion served with Horseradish Cream (add \$10 pp)*
- Mahogany Roasted Breast of Turkey served with Cranberry Chutney, Sage Mayonnaise and Petit Rolls (add \$10 pp)*
- Bourbon Brown Sugar Glazed Ham served with Dijon Mustard and Yachtmade Buttermilk Biscuits (add \$10 pp)*
- Blackened Pork Loin served with a Roasted Garlic Mayonnaise (add \$10 pp)*
- Grilled or Cold Poached Salmon served with Dill Remoulade (add \$10 pp)*
- Rosemary and Garlic Encrusted Leg or Lamb (add \$12 per person)*

★ GRAND FINALE ★

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



★ 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

Pasta Stations

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

Grand Additions

Chocolate Dipped Strawberries, Fresh Fruit Display, Seasonal Berries with Chantilly Cream Petit Fours, Creme Brulée Station, Assorted Cheesecakes, Assorted Layered 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, 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 Dipped Strawberries, NY Style Cheesecake, Chocolate Mousse Cake, Mini French Pastries, Assorted Tarts and Cookies

ALL MENUS CAN BE CUSTOMIZED



The Captain's Menu

*Includes Chefs choice of
Two farmers market side dishes
Fresh Assorted Breads
and Sweet Butter*

★ PASSED HORS D'OEUVRES AND CANAPÉS★

(select four)

*Asian Grilled Chicken Skewers served with Peanut Satay
Creamy Gorgonzola Tartlets served with Balsamic Sweet Onion Jam
Pan Fried Asian Dumplings served with Spring Onions and Sweet Chili Sauce
Crostinini with Fresh Mozzarella, Basil and Tomato with Balsamic Reduction
Korean Barbequed Beef in Lettuce Wraps
Tuscan White Bean Bruschetta with Rosemary and Truffle Oil
Crispy Spinach & Feta Phyllo Triangles served with Creamy Tzasaki
Marinated Tortellini and Olive Brochette
Traditional Shrimp Cocktail or Green Chili Pesto Shrimp (add \$10 per person)*

★ STATIONARY DISPLAY ★

(select one)

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

★ SALAD ★

(select one)

*Watermelon, Feta, Red Onion and Mixed Greens served with Classic Balsamic Vinaigrette
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 Slivered Almonds with a Citrus Vinaigrette*

★ ENTRÉES ★

(select two)

*Herb Encrusted Roasted New York Sirloin served with Shallot Merlot Reduction Sauce or Horseradish Crème
Chicken Francaise served with Fresh Lemon and Herbs in a 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
Roasted Salmon with Tomatoes, Black Olives and Capers in Balsamic Reduction
Farfalle with Sauteed Greens, Caramelized Onions, Toasted Walnuts and Gorgonzola Cheese
Penne with Fresh Tomato garnished with Pecorino Romano Shavings and Basil Leaves*

★ DESSERT★

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



Moonlight Dinner

*Includes Chefs choice of
Two farmers market side dishes
Fresh Assorted Breads
and Sweet Butter*

★ HORS D'OEUVRES AND CANAPÉS ★ (Select four)

*Grilled Chicken Skewers served with Peanut Satay
Mini Portabellas Stuffed with Herbed Boursin Mousse and Fried Vidalia Onion Grass
Asparagus and Prosciutto Wrapped in Puff Pastry
Korean Barbequed Beef in Lettuce Wraps
Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce
Crostoni with Fresh Mozzarella, Basil and Tomato with Balsamic Reduction
Creamy Gorgonzola Tarts served with Balsamic Sweet Onion Jam
Tuscan White Bean Bruschetta topped with Fresh Rosemary and Truffle Oil
Spinach & Feta Phyllo Triangles served with Creamy Tzaziki
Tortellini and Marinated Olive Brochette
Traditional Shrimp Cocktail or Green Chili Pesto Shrimp (add \$10 per person)*

★ 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)

*Watermelon, Feta, Red Onion and Mixed Greens served with Classic Balsamic Vinaigrette
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 Hanger Steak with Porcini Mushroom Demi Glace
Asian Marinated Grilled Skirt Steak
Grilled Salmon with Lime, Cilantro and Heirloom Tomato Chutney
Almond Crusted Tilapia with Citrus and Cilantro Mojo
Roasted Pork Tenderloin served with Pineapple Rum Reduction Sauce
Chicken Piccata served in a Lemon Butter and White Wine Sauce with Capers*

★ GRAND FINALE ★ (Select One)

*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

★ HORS D'OEUVRES AND CANAPÉS ★ (Select four)

Miniature Crabcakes served with a Shriracha Cream
Peppercorn Filet of Beef on Ficelle Crisps topped with Arugla Cognac Aioli
Miniature Blue Cheese, Bacon and Sweet Onion Tartlets
Asian Grilled Chicken Skewers served with Peanut Satay
Mini Portabellas Stuffed with Herbed Boursin Mousse and Fried Vidalia Onion Grass
Pan Fried Dumplings served with a Scallion and Soy Sesame Dipping Sauce
Smoked Salmon on Pumpernickel Rounds with Lemon Crème and Fresh Dill
Korean Barbequed Beef in Lettuce Wraps
Asparagus and Proscuitto Wrapped in Puff Pastry
Virginia Ham and Honey Mustard on Miniature Buttermilk Biscuits

★ 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

★ SALADS ★ (Select one)

Roasted Beet and Goat Cheese Salad:
Roasted Beets, Frisee Lettuce, Fennel, Red Onion and Bacon in a Citrus Vinaigrette served with Goat Cheese
Mesclun Greens served with Gorgonzola Cheese, Toasted Walnuts and Fresh Pear Slices
Classic Caesar Salad

★ ENTRÉES ★ (Select two)

NY Strip Steak served Au Poivre or with Creamy Gorgonzola Peppercorn Sauce
Grilled Rib Eye with Shallot Thyme Butter
Phyllo Wrapped Salmon served with Sweet Red Pepper Sauce
Grilled Swordfish topped with Roasted Tomatoes, Olives and Basil Oil
Chicken Breast Stuffed with Gruyere and Proscuitto served in White Wine, Tarragon and Lemon Butter Sauce
Grilled Tenderloin of Beef Rolled in Cracked Black Peppercorns with Rosemary and Garlic (additional \$10 pp)

★ GRAND FINALE ★ (Select One)

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

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



The Starlight Menu

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

★ HORS D'OEUVRES★

(Select four)

*Miniature Lobster Cakes with Mango Green Onion Salsa
Roasted Beets, Pistachios and Creamy Montrachet in Belgian Endive Spears
Seared Ahi Tuna Wonton Crisps with Wasabi Cream and Ginger
Asian Grilled Chicken Skewers served with Peanut Satay
Crisp Potato Pancakes served with Crème Fraiche topped with Caviar
Peppercorn Filet of Beef on Ficelle Crisps with Arugula and Cognac Aioli
Traditional Shrimp Cocktail or Green Chili Pesto Shrimp
Sesame Beef Skewers served with Ponzu Glaze
Savory Tarts with Wild Mushroom, Gruyere Cheese and Fried Leeks
Korean Barbequed Beef in Lettuce Wraps
Asparagus and Proscuitto Wrapped in Puff Pastry*

★ STATIONARY DISPLAYS★

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

★ SALADS ★

(Select one)

*Salad of Baby Greens tossed with Toasted Walnuts, Goats Cheese and a Balsamic Vinaigrette
Baby Arugula and Raddicchio
Served with shaved Fennel, Pecorino Romano and Toasted Pine Nut-Lemon Vinaigrette
Organic Reds & Greens
with Cucumber, Roma Tomatoes and Balsamic Vinaigrette
Classic Caesar Salad*

★ ENTRÉES ★

(Select two)

*Grilled Tenderloin of Beef Rolled in Cracked Black Peppercorns with Rosemary and Garlic
Pan-Seared Breast of Duck served with a Honey Peppercorn Sauce
Grilled Baby Lamb Chops Marinated in Rosemary, Garlic and Balsamic Glaze
Roasted Mahi Mahi with Fresh Mango Green Onion Salsa
Grilled Striped Bass with Fresh Herbs, Lemon and Olive Oil*

★ 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 or Occasion Cake
Freshly Brewed Coffee, Decaf and Select Teas*



★ *The Classic New York Dinner* ★

FORMAL SIT DOWN MENU

★ STATIONARY DISPLAY UPON BOARDING ★

Imported Cheeses, Figs and Fresh Fruit served with Assorted Crackers and Baguettes

★ HORS D'OEUVRES ★

(Select four)

Miniature Lobster Cakes served with Shiriracha Cream

Seared Ahi Tuna Wonton Crisps with Wasabi Cream and Ginger

Gruyere and Mushroom Tartlets with Fresh Thyme

Crisp Potato Pancakes served with Crème Fraiche topped with Caviar

Bacon Wrapped Chorizo Stuffed Dates Drizzled with Aged Balsamic Reduction

Virginia Ham and Honey Mustard on Miniature Buttermilk Biscuits

Korean Barbequed Beef in Lettuce Wraps

Asparagus and Proscuitto Wrapped in Puff Pastry

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

★ SALAD COURSE ★

(Select one)

Baby Greens tossed with Toasted Walnuts, Goats Cheese and Citrus Vinaigrette

Field Greens, Fresh Tomato and Red Onion topped with Gorgonzola Cheese Dressing

Classic Caesar Salad served with Homemade Garlic Croutons

★ ENTRÉE ★

Surf and Turf

Grilled Filet Mignon in Red Wine Reduction and Diver Scallops served in Orange Champagne Sauce

Garlic Mashed Potatoes and Roasted Asparagus with Truffle Oil

★ DESSERTS ★

Chocolate Dipped Strawberries served with a choice of

New York Style Cheese Cake

Triple Chocolate Mousse Cake

Dessert Display of Assorted Miniature French Pastries and Cookies

or

Occasion Cake

Freshly Brewed Coffee, Decaf and Select Teas

**Specialty Wines, Champagnes and After Dinner Cordials available upon request.*



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 Shrimp and Mango-Green Onion Salsa

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

★ STATIONARY DISPLAY ★

Crudite Basket 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

Vegetable

★ 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