

# **Justine 2012 Menus**

## **Justine Menu 1**

### **Stationary Displays (Cocktail Hour)**

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet flatbreads.  
Miniature Fruit Kabobs Displayed Around a Pineapple w/ Raspberry Yogurt

### **Buffet Dinner (Room Temp Platters)**

Assorted Rolls & Butter  
Mix Greens w/ Watermelon, Feta & Cherry Tomatoes w/ Port Vinaigrette  
Roasted Filet Mignon w/ Horseradish Scallion Cream  
Thai BBQ Grilled Shrimp w/ Papaya Salsa  
Balsamic & Olive Oil Grilled Asparagus  
Moroccan Cous Cous Salad

### **Dessert w/ coffee, tea, decaf**

Mini Brownies, Cookies & Pastires

## **Justine Menu 2**

### **Stationary Displays (Cocktail Hour)**

Fresh Mozzarella Caprese w/ Sliced Tomatoes, Fresh Basil and Honey Balsamic Reduction  
Jumbo Shrimp Cocktail w/ Sliced Lemons and Homemade Horseradish Cocktail Sauce

### **Hors D'oeuvres (Room Temp)**

Watermelon & Feta Skewers w/ Fig Balsamic Glaze  
Shrimp & Mango Salsa in Tortilla Cup  
Chopped Market Salad w/ Gorgonzola, Pistachios & Sun-dried Cranberries in Seedless Cucumber Cup

### **Buffet Dinner (Room Temp Platters)**

Assorted Rolls & Butter  
Spinach Salad w/ White Beans, Cherry Tomatoes, Marinated Red Onions & Balsamic & Olive Oil  
Peppercorn Crusted Filet Mignon w/ Roasted Tomato Chutney  
Sesame Grilled Chicken Skewers  
Ahi-Tuna w/ Asian Slaw & Fried Wontons  
Grilled Veggie Platter

### **Dessert w/ coffee, tea decaf**

Chocolate Covered Strawberries  
Assorted Mini Cupcakes  
Mini Blondies

## **Justine Menu 3/ (Chef on Board)**

### **Stationary Displays**

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads.

### **Hor's D'oeuvres**

Roasted Corn & Chorizo Baked Clams  
Chicken & Vegetable Shumai w/ Soy Ginger Reduction

Mahi Mahi Tacos w/ Sour Cream  
Braised BBQ Rib Empanadas  
Spinach, Fried Eggplant, Roasted Garlic Marscapone & Tomato Pizza

**Salad**

Mix Greens, Cucumbers, Tomatoes and Croutons in a Balsamic Vinaigrette

**Buffet Entrees**

Marinated Flank w/ Asian Slaw  
Roasted Tilapia Puttanesca

**Accompaniments**

Roasted Red Bliss Potatoes ~ w/ Rosemary and Garlic.  
Roasted Vegetable Medley

**Dessert w/ coffee, tea, decaf**

Tropical Fresh Fruit Display  
Assorted Gourmet Cookies & Fudge Brownies

**Justine Menu 4 / (Chef on Board)**

**Stationary Displays**

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads.  
Miniature Fruit Kabobs Displayed Around a Pineapple w/ Raspberry Yogurt

**Hor's D'oeuvres**

Buffalo Chicken Quesadillas w/ Blue Cheese  
Mini Crab Cakes w/ Mango Salsa  
Shrimp Shumai w/ Soy Ginger Reduction  
Beef & Cheddar Empanadas w/ Sour Cream  
Mini Veggie Pizzas

**Salad**

Mix Greens w/ Grilled Roasted Corn, Red Onions, Cherry Tomatoes & Roasted Pepper Cumin Vinaigrette

**Buffet Entrees**

Roasted Filet Mignon w/ Porcini Cream  
Crab Stuffed Jumbo Shrimp w/ Saffron Cream

**Accompaniments**

Rice Pilaf  
Garlic String Beans

**Dessert**

Chocolate Mousse Cake w/ Raspberry Melba Sauce  
NY Style Cheese Cake w/ Assorted Fresh Berries

**Justine Menu 5 (Chef on Board)**

## **Stationary Displays**

Sushi & Sashimi Display w/ Wasabi, Pickled Ginger & Soy sauce

## **Hor's D'oeuvres**

Roasted Beets, Pistachios & Goat Cheese on Endive

Pan Seared Crab & Shrimp Cakes w/ Lemon Crème

Honey Glazed New Zealand Lamb Chops w/ Apricot Mint Glaze

Fried Chicken Egg Rolls

Brie , Poached Pears & Toasted Almonds in Phyllo Tarts

## **Salad**

Romaine, Sunflower Seeds, Dried Cranberries, Candied Pecans, Gorgonzola & Cranberry Vinaigrette

## **Buffet Entrees**

Roasted Filet Mignon w/ Wild Mushroom Ragu

Jumbo Lobster Cakes w/ Avocado, Mango Salsa

Spinach & Mushroom Stuffed Chicken Breast

## **Accompaniments**

Roasted Fingerling Potatoes

Grilled Asparagus

## **Dessert w/ coffee, tea, decaf**

Chocolate Covered Strawberries

Mini Chocolate Brownies

Mini Oatmeal Cookies

Mimi Pastries

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