



# Justine

97 ft Luxury Charter Yacht  
Alpine, NJ

## CATERING MENU FOR 2020

ALL CRUISES INCLUDE INDIVIDUALLY BOTTLED WATER, PELLIGRINO, COKE, DIET COKE, SPRITE, GINGER ALE, CRANBERRY AND ORANGE JUICES. PLEASE LET US KNOW IF THERE ARE ADDITIONAL SOFT DRINKS YOU MAY LIKE.

WE ARE CURRENTLY PERMITTING LIMITED BYO. GUESTS ARE WELCOME TO BRING LIGHT, ROOM-TEMPERATURE SNACKS AND A BOTTLE OR TWO WITHOUT CHARGE. GUESTS WHO WISH TO BRING FULL MEALS, USE THE GALLEY, AND/OR PROVIDE THEIR OWN PRIVATE CHEF OR CATERER MUST PAY A \$325 GALLEY FEE WHICH INCLUDES CLEANING, ONE SERVER, AND ALL SERVICE ITEMS. PLEASE REFRAIN FROM BRINGING ITEMS POORLY SUITED TO A YACHT, INCLUDING SOUPS, STEWS, CURRIES, CHICKEN WINGS, ICE CREAM CAKES, ETC.

### STATIONARY DISPLAYS

2-6 guests \$100 each. 7-12 add 12/pp

**Antipasto Platter** – Sliced meats and cheese with artichoke hearts, sundried tomatoes and olives

**Crudite** – A colorful assortment of fresh seasonal raw and blanched vegetables with dip

**International Cheese Platter** – Variety of 5 cheeses, beautifully decorated with grapes, strawberries and dried apricots

**Caprese Platter** - Ripe, red tomatoes, basil, and fresh mozzarella drizzled with olive oil

**Fresh Fruit Platter** – Fruits of the season, sliced and beautifully arranged on a platter.

**Shrimp Cocktail**

### CAVIAR AND BLINI À LA RUSSE

Russian style blini with red or black caviar

Up to 6 guests: \$400

7-12 guests: add \$50/pp

### ASSORTED PETIT SANDWICHES AND WRAPS

Up to 6 guests: \$250

7-12 guests: add \$20/pp

### ASSORTED SUSHI AND SASHIMI

Accompaniments: Seaweed Salad, Edamame with Sea Salt, Greens with Carrot Ginger Dressing

Up to 6 guests: \$250

7-12 guests: add \$20/pp

*Any substitutions, special requests, GF or Vegan, custom cakes please ask - additional fees may apply.*

*7% NJ Sales tax applies to all food and beverage items.*



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## BUFFET DINNER

**BUFFET DINNER: 2-6 guests: \$600. 7-12 add \$55/pp**

Includes one of the above stationary displays plus:

### SALADS/SIDES (PICK 1)

**Salad Promenade** – Mesclun Greens with Cucumbers, Carrots, Tomatoes, Mandarin oranges and Craisins

**Butternut Squash, Quinoa, and Kale Salad**

**Broccoli and Cauliflower Floret Salad** - Yellow Raisins, Ginger, Almonds in Honey-Apple Cider dressing

**Grilled and Roasted Vegetable Platter**

### PASTA (PICK 1)

**Penne Pasta w/ Spinach, Tomatoes, Garlic, and Olive Oil**

**Pasta Salad with Roasted Seasonal Vegetables**

**Our famous Mac and Cheese**

### ENTREES (PICK 2)

**Charred Filet Mignon (Served room temp, pre sliced) + \$14/pp**

**Grilled or Poached Salmon with Creamy Dill Sauce + \$8/pp**

**Honey Mustard glazed Boneless chicken thighs**

**Sliced, grilled Chicken breast platter served with Chimichurri Sauce (Served room temp)**

**Eggplant Parmesan**

### DESSERT

**Assorted mini pastries with butter cookies and brownies**

### PREMIUM BAR SERVICE WITH BARTENDER (S): \$45/GUEST

#### LIQUORS

GREY GOOSE, TITOS, PLYMOUTH GIN, GLENLIVET SCOTCH, SEAGRAMS 7 RYE, JACK DANIELS, BACARDI LIGHT RUM, CAPTAIN MORGAN SPICED RUM, MALIBU COCONUT RUM, BLANCO AND REPOSADO TEQUILA, MAKERS MARK

#### MIXERS

TRIPLE SEC, COINTREAU, DRY & SWEET VERMOUTH

#### HOUSE WINE

PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON, PROSECCO, SAUVIGNON BLANC

#### BEER (BOTTLED)

BUD LIGHT PLATINUM, CORONA EXTRA, HEINEKEN

#### SOFT DRINKS

COLA, DIET COLA, GINGER ALE, SPRITE, FLAT AND SPARKLING BOTTLED WATER

SWEET & SOUR MIX, CRANBERRY, ORANGE, PINEAPPLE, FRESH LEMONS/LIMES

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## HIGH-END MENU WITH PRIVATE CHEF

**STATIONARY HORS D'OEUVRES:** (Choose 2)

**1-6 guests \$1250 additional guests \$110/pp**

Fresh Seasonal Vegetable Crudite w/ Dips

International and Domestic Cheese Platter w/ Assorted French Breads and Crackers

Antipasto Platter - An assortment of various Dry Cured meats and cheese, Olives, Roasted Red Pepper and Flatbreads

Jumbo Shrimp Cocktail w/ Limed Cocktail Sauce

Assorted Canopy Display - Pesto and Mozzarella, Portobello and Sundried Tomatoes, Goat Cheese with Honey and Almonds and Spinach and Artichoke Rolls

**BUTLERED HORS D'OEUVRES :** (Choose up to 4)

Hamburger and Cheeseburger Sliders

Miniature Lobster Rolls

Bacon Wrapped Dates stuffed with Goat Cheese

Caprese Skewers

Mediterranean Chicken Skewers w/ Tzatziki Sauce

Crispy Potato Pancakes with Creme Fraiche

Brie and Granny Smith Apple Grilled Cheese

Fried Chicken and Waffles Bites

Shrimp and Broccoli Dumplings w/ Ginger Sauce

**SIDES AND SALADS:** (Choose 3)

Green Salad Promenade w/ Rasp Vinaigrette

Red and White Quinoa Salad w/ Kale and Butternut Squash

Fruited Pearl Couscous Salad

Israeli Salad

Roasted Rosemary Fingerling Potatoes

Creamy Mashed Potatoes

Wild Rice Medley

**ENTREES:** (Choose 2)

Charred, Filet Tenderloin w/ Creamy Horseradish

Broiled Lobster Tails with Clarified Butter

Chicken Piccata

Cold Poached or Grilled Salmon Filet

Vegetarian Stuffed Acorn Squash

*\*All meals come with Fresh Bread and Butter*

**DESSERT:** (Choose 1)

Individual Molten Lava Cake

Assorted Miniature French Pastries and Tartlets

Individual Cheesecakes

*\*All desserts come with fresh berries and Astd. Butter Cookies*

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