

# MENUS

*Prepared by Executive chef George Feliciano of Chef Ink*

## **Cold Lunch Menu**

4 hour charter to include a 3 hour cruise, Buffet Lunch menu and premium open bar  
for up to 40 guest minimum - \$4,800.00

Marine crew and wait staff employment fee - \$960.00

Dockage at Chelsea Piers, Pier 60 - \$1,250.00

Fuel Surcharge - \$250.00

Sales tax - \$644.33

Total - \$7,904.33

Additional guests - \$120.00 plus 20% crew fee and sales tax

A gratuity of \$12.00 per guest will be added to final invoice

## **Hospitality Station**

Tuscan Board

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Nuts | Jams |  
Flatbreads

Assorted Crudité's | Hummus | Blue Cheese Mousse

**All Sandwiches are Served on Health Bread, French Sour Dough, Plain Wraps or  
Whole Wheat Wraps with Baby Greens.**

### **Simple Gourmet Sandwich Basket**

(Choose 4 Sandwiches from our Boutique)

Balsamic Grilled Chicken Sandwich-  
Fresh mozzarella, Roasted Peppers & Marinated Tomatoes

Chicken Milanese-  
Breaded Chicken Cutlet, Basil, Roma Tomatoes, Roasted Peppers, Provolone

Cranberry & Walnut Chicken Salad

Rare Roast Beef Sandwich-  
Cheddar Cheese, Tomatoes, Marinated Onions, Horseradish Dijon Cream

All-Natural Smoked Turkey-  
Brie, Tomatoes, Cranberry Aioli

Lemon Zest Infused Shrimp Salad

Marinated Grilled Vegetables-  
Goat Cheese & Basil Aioli

Lobster & Avocado Salad---(Market Price)---(Additional)

Lemon Dill Tuna Salad

Country Ham & Swiss  
Honey Mustard, Tomatoes

**Salads**  
**Choose 2**

Yukon Gold Potato Salad

Caribbean Coleslaw

Farfalle Pasta Salad w/ Grilled Veggies & Pesto Aioli

Classic Caesar Salad  
Organic Romaine, Shaved Parmesan & Multi-Grain Croutons

Waldorf Salad  
Mix Greens, Roasted Walnut, Bartlett Pear, Cranberry and Blue Cheese

Greek Salad  
Marinated Black and Green Olives, Tomatoes, Cucumbers, Feta and Red Onions

Mesculin Salad  
Tomatoes, Cucumbers, Multi-Grain Croutons & Balsamic Vinaigrette

Green Bean Salad  
Walnuts, Dried Cranberries, Gorgonzola & Red Peppers

**Dessert**  
Brownies & Cookies

## **BRUNCH MENU**

4 hour charter to include a 3 hour cruise, Buffet Brunch menu and premium open bar  
for up to 40 guests - \$5,400.00

Marine crew and wait staff employment fee - \$1,080.00

Dockage at Chelsea Piers, Pier 60 - \$1,250.00

Fuel Surcharge - \$250.00

Sales tax - \$708.23

Total - \$8,688.23

Additional guests - \$135.00 plus 20% crew fee and sales tax  
A gratuity of \$12.00 per guest will be added to final invoice

#### Displays

Bakery Assortment of Mini Muffins, Danish, Bagels & Coffee Cake w/ Gourmet  
Cream Cheese, Assorted Spreads & Jams  
Smoked Salmon Display w/ Shaved Lemons, Red Onions & Capers Relish

#### Buffet Presentation

Spinach salad with Candied Pecans, Gorgonzola & Golden Raisins w/ Champagne  
Vinaigrette  
Challah French Toast w/ Maple Butter  
Cheddar & Ham Frittata  
Smoked Bacon  
Assorted Gourmet Sausages  
Baby Rustic Potatoes w/ Tri-Colored Peppers & Onions  
Seared Chicken w/ capers and artichokes  
Farfalle w/ Shrimp, Roasted Veggies & Blush Cream Sauce

#### Dessert

Truffle Brownies & Italian Cookies  
Fresh Seasonal Fruit  
Coffee, decaf and select teas

## HOT LUNCH MENU

4 hour charter to include a 3 hour cruise, Buffet lunch menu with cocktail hour and  
premium open bar for up to 40 guest minimum - \$5,400.00

Marine crew and wait staff employment fee - \$1,080.00

Dockage at Chelsea Piers, Pier 60 - \$1,250.00

Fuel Surcharge - \$250.00

Sales tax - \$708.23

Total - \$8,688.23

Additional guests - \$135.00 plus 20% crew fee and sales tax  
A gratuity of \$12.00 per guest will be added to final invoice

#### Upon Boarding

Butlered Hors D'Oeuvres  
(Choose 4)

Bourbon BBQ Beef Sliders w/ Cheddar Cheese  
Sweet Potato Pancakes w/ Sunflower Seeds, Apple Puree & Sour Cream  
Chicken, Spinach & Feta Empanadas w/ Cilantro Yogurt Sauce  
Confetti Tomato Skewers w/ Fresh Mozzarella, Fresh Basil & Balsamic Glaze  
Pretzel & Brie Grilled Cheese w/ Fig Jam  
Tuna Crudo w/ Mango & Black Sesame Seeds on Wonton Chips  
Confetti Potato Skins w/ Smoked Bacon, Chives & Sour Cream  
Mini Cubans w/ Pernil, Grilled Ham, Swiss & Mustard Aioli  
Grass Fed Beef Meatballs w/ Pesto Aioli & Shaved Arugula  
Mini Chicken Parmesan Sliders  
Grilled Chicken Canapes w/ Grapes, Dried Cherries & Walnuts  
Horseradish & Pistachio Chicken Skewers w/ Blood Orange Marmalade  
Black & White Sesame Beef Sate w/ Soy Ginger Aioli  
Louisiana Crab & Corn Cakes w/ Chipotle Aioli  
Mahi Mahi Tacos w Micro Greens & Avocado Cream

### Buffet Presentation

#### Salad Station

(Please choose 1)

Classic Caesar Salad w/ Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad w/ Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate Vinaigrette

Baby Arugula w/ White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze

#### Entrée's

(Please choose 2)

Marinated Asian Flank Steak w/ Asian Broccoli Slaw

Herb Crusted Black Angus Top Round w/ Porcini Au Jus

Roasted Pork Loin w/ Madeira Mushroom

Grilled Chicken Breast Corn & Avocado Salsa

Seared Chicken Cutlets w/ Pearl Mozzarella, Confetti Tomatoes & Fresh Basil

Sauté Chicken Breast w/ Capers & Artichokes

Grilled Asian Marinated Salmon w/ Pineapple & Mango Salsa

#### Sides

(Please choose 2)

Roasted Vegetable Medley

French Green Beans w/ Garlic & Olive Oil

Parmesan Mashed Potatoes

Roasted Red Bliss Potatoes w/ Herbs & Olive Oil

Rice & Orzo Pilaf  
Penne Ala Vodka  
Rigatoni w/ Pomodoro  
Freshly Baked Breadbasket assorted with Dinner Rolls & Butter Chips

Dessert Table  
Truffle Brownies & Italian Cookies  
Fresh Seasonal Fruit  
Coffee, decaf and select teas

## **BUFFET DINNER MENU 1**

4 hour charter to include a 3 hour cruise, Buffet dinner menu 1 with cocktail hour and premium open bar for up to 40 guests - \$5,600.00  
Marine crew and wait staff employment fee - \$1,120.00  
Dockage at Chelsea Piers, Pier 60 - \$1,250.00  
Fuel Surcharge – \$250.00  
Sales tax - \$729.53  
Total - \$8,949.53  
Additional guests - \$140.00 plus 20% crew fee and sales tax  
A gratuity of \$12.00 per guest will be added to final invoice

Butlered Hors D'Oeuvres  
(Choose 5)  
Bourbon BBQ Beef Sliders w/ Cheddar Cheese  
Sweet Potato Pancakes w/ Sunflower Seeds, Apple Puree & Sour Cream  
Chicken, Spinach & Feta Empanadas w/ Cilantro Yogurt Sauce  
Confetti Tomato Skewers w/ Fresh Mozzarella, Fresh Basil & Balsamic Glaze  
Pretzel & Brie Grilled Cheese w/ Fig Jam  
Tuna Crudo w/ Mango & Black Sesame Seeds on Wonton Chips  
Confetti Potato Skins w/ Smoked Bacon, Chives & Sour Cream  
Mini Cubans w/ Pernil, Grilled Ham, Swiss & Mustard Aioli  
Grass Fed Beef Meatballs w/ Pesto Aioli & Shaved Arugula  
Mini Chicken Parmesan Sliders  
Grilled Chicken Canapes w/ Grapes, Dried Cherries & Walnuts  
Horseradish & Pistachio Chicken Skewers w/ Blood Orange Marmalade  
Black & White Sesame Beef Sate w/ Soy Ginger Aioli  
Louisiana Crab & Corn Cakes w/ Chipotle Aioli  
Mahi Mahi Tacos w Micro Greens & Avocado Cream

Buffet Presentation

Salad Station - (Please choose 1)

Classic Caesar Salad w/ Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad w/ Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate Vinaigrette

Baby Arugula w/ White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze

Entrée's

(Please choose 2)

Marinated Asian Flank Steak w/ Asian Broccoli Slaw

Herb Crusted Black Angus Top Round w/ Porcini Au Jus

Roasted Pork Loin w/ Madeira Mushroom

Grilled Chicken Breast Corn & Avocado Salsa

Seared Chicken Cutlets w/ Pearl Mozzarella, Confetti Tomatoes & Fresh Basil

Sauté Chicken Breast w/ Capers & Artichokes

Grilled Asian Marinated Salmon w/ Pineapple & Mango Salsa

Sides

(Please choose 2)

Roasted Vegetable Medley

French Green Beans w/ Garlic & Olive Oil

Parmesan Mashed Potatoes

Roasted Red Bliss Potatoes w/ Herbs & Olive Oil

Rice & Orzo Pilaf

Penne Ala Vodka

Rigatoni w/ Pomodoro

Freshly Baked Breadbasket assorted with Dinner Rolls & Butter Chips

Dessert Table

Assorted Mini Pastries | Cookies

Coffee, decaf and select teas

## **BUFFET DINNER MENU 2**

4 hour charter to include a 3 hour cruise, Buffet dinner menu 2 with cocktail hour and premium open bar for up to 40 guests - \$6,400.00

Marine crew and wait staff employment fee - \$1,280.00

Dockage at Chelsea Piers, Pier 60 - \$1,250.00

Fuel Surcharge - \$250.00

Sales tax - \$814.73

Total - \$9,994.73

Additional guests - \$160.00 plus 20% crew fee and sales tax

A gratuity of \$12.00 per guest will be added to final invoice

Upon Boarding

Hospitality Station

Tuscan Board

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Nuts | Jams |  
Flatbreads

Assorted Crudité's | Hummus | Blue Cheese Mousse

Passed Hors D'oeuvres – (Choose 6)

New Zealand Lamb Chops w/ Apricot Mint Glaze

Pulled Chicken Empanadas w/ Chimichurri Aioli

Bordeaux Poached Pears w/ French Brie, Spiced Pecan on Tartlet Shells

Kobe Beef Slider w/ Bourbon Onions & Vermont Cheddar

Shrimp Flatbreads w/ Salsa Verde & Cotija Cheese

Braised BBQ Pork Sliders w/ Cider Cabbage

Smoked Salmon on Grilled Flatbread with Tomato, Capers, and Crème Fraiche

Argentinean Lamb Skewer with Chimichurri & Yogurt

Truffle Grilled Cheese's

Basil Tomato Soup Shooters w/ Vermont Cheddar Grilled Cheeses

Wasabi Devil Eggs w/ Seared Tuna

Beef Wellington w/ Truffle Cream

Cashew Chicken Skewers w/ Coconut Pineapple Cream

### Buffet Presentation

Salad Station`

(Please choose 1)

Classic Caesar Salad w/ Multi-Grain Garlic Croutons, Shaved Parmesan Cheese &  
Caesar Dressing

Mixed Field Greens Salad w/ Watermelon, Cranberries, Feta, Cherry Tomatoes &  
Balsamic Pomegranate Vinaigrette

Chopped Romaine w/ Grapes, Gorgonzola, Pecans & Tomatoes w/ Red Wine  
Vinaigrette

Entrée's

(Please choose 2)

Marinated Asian Flank Steak w/ Asian Broccoli Slaw

Black Angus Sirloin Steak w/ Bordelaise Sauce

6 Hour BBQ Beef Brisket

Bacon Wrapped Pork Loin w/ Jalapeno & Honey

Asian Grilled Chicken Breast w/ Jicama & Pineapple Slaw

Seared Chicken Cutlets w/ Pearl Mozzarella, Confetti Tomatoes & Fresh Basil  
Sauté Lemon Chicken Breast w/ Artichoke  
Garlic Shrimp Scampi  
Roasted Marinated Salmon w/ Pineapple & Mango Salsa

Sides

(Please choose 3)

Roasted Vegetable Medley  
French Green Beans w/ Garlic & Olive Oil  
Yukon Gold Mashed Potatoes  
Confetti Roasted Potatoes w/ Herbs & Olive Oil  
Wild Rice Pilaf  
Penne Ala Vodka  
Rigatoni Bolognese  
Tortellini w/ Pesto Alfredo  
Freshly Baked Breadbasket assorted with Dinner Rolls & Butter Chips

Dessert Table

Assorted Mini Pastries | Cookies | Fresh seasonal fruit  
Brownies and Blondies  
Coffee & Tea Service

## COCKTAIL MENU

4 hour charter to include a 3 hour cruise, Cocktail style dinner menu and premium  
open bar for up to 40 guest minimum - \$5,400.00  
Marine crew and wait staff employment fee - \$1,080.00  
Dockage at Chelsea Piers, Pier 60 - \$1,250.00  
Fuel Surcharge - \$250.00  
Sales tax - \$708.23  
Total - \$8,688.23  
Additional guests - \$135.00 plus 20% crew fee and sales tax  
A gratuity of \$12.00 per guest will be added to final invoice

### Tuscan Board

Assorted Cheese's | Smoked Meats | Marinated Vegetables | Assorted Nuts | Jams |  
Flatbreads  
Assorted Crudité's | Hummus | Avocado Ranch | Blue Cheese Mousse

### Passed Hors d'oeuvres (Choose 6)

Argentinean Lamb Skewer with Chimichurri & Yogurt



Artichoke Spinach Dip Flatbreads  
Asian Sesame Beef Skewers  
Bacon & White Bean Shooters w/ Truffle Gruyere Grilled Cheese's  
Bacon Wrapped Filet Tips w/ White Truffle Hollandaise  
Baked Clams w/ Crispy Bacon & Vermont Cheddar Cheese  
Basil Chicken Empanada w/fresh Mozzarella and Pesto Aioli  
BBQ & Cheddar Sliders  
BBQ Chicken & Peach Empanadas w/ Gorgonzola & Balsamic Glaze  
Beef Tenderloin on Garlic Toast w/ Merlot Jam  
Blacken Chicken & Corn Quesadillas  
Blackened Shrimp Kabobs w/ Horseradish Crème  
BLT Sliders w/ Aioli  
Blue Cheese Crostini w/ Pickled Grapes & Balsamic Glaze  
Braised BBQ Pork Sliders w/ Cider Cabbage  
Braised Short Rib Quesadillas w/ Caramelized Onions & Roquefort Cheese  
Brie, Poached Pears & Toasted Almonds in Phyllo Tarts  
Buffalo Chicken Empanadas w/ Pineapple Salsa or Blue Cheese Mousse  
Butternut Squash Shooters w/ Sweet Cinnamon Crème  
Chicken & Waffles w/ Jalapeno Maple Syrup  
Chicken Dumplings w/ Soy Ginger Reduction  
Chicken, Spinach & Feta Empanadas  
Chopped Market Salad w/ Gorgonzola, Pistachios & Cranberries in Seedless  
Cucumber cup  
Cocktail Franks in Puff Pastry w/ Spicy Mustard  
Filet of Beef w/ Mushroom Duxelles En Croute  
French Brie, Poached Pears & Toasted Pistachios in Phyllo Tarts  
Fresh Mozzarella & Cherry Tomato Skewers w/ Fresh Basil Fresh & Balsamic  
Honey Shredded Brussels Sprouts & Ricotta Toast  
Horseradish & Pistachio Chicken Sate w/ Orange Marmalade  
Lemon Marinated Lamb Kebobs w/ Cilantro Yogurt Sauce  
Lobster & Corn Cakes w/ Mango Salsa  
Lobster Deviled Eggs w/ Chives  
Macadamia Crusted Chicken w/ Pineapple Glaze  
Mahi Mahi Tacos w/ Sour Cream  
Malbec Poached Pears w/ French Brie & Pistachios  
Maryland Lump Crab Cakes w/ Roasted Tomato Chile  
Mediterranean Pizza Triangles w/ feta, black olive, and fresh herb infused olive oil  
Mini Chicken Parmesan Sliders  
Mini Cuban Panini's  
Mini Grilled Reuben's w/ Thousand Island  
Mini Shredded Beef Flautas w/ Crema & Chopped Lettuce  
Mini Thai BBQ Meatballs

Norwegian Smoked Salmon on Baby Potatoes w/ Onion Caper Relish  
Red Curry Coconut Chicken Skewers  
Roasted Beets, Pistachios & Goat Cheese on Belgian Endive  
Roasted Mushrooms Stuffed w/ Blue Cheese & Bacon  
Sesame Seared Ahi - Tuna on a wonton chip w/mango, avocado and Thai Glaze  
Shrimp Flatbreads w/ Salsa Verde & Cotija Cheese  
Sweet Potato Pancakes / Sunflower Seeds / Crème & Apple Chutney  
Tomato Soup Shooters with Grilled Cheeses  
Truffle Grilled Cheese's  
Vegetable Spring Rolls w/ Soy Ginger Sauce  
Warm Mini Pretzel w/ Brie and Fig jam  
Warm Mini Pretzel w/ Gouda Beer Fondue  
Wasabi Devil Eggs w/ Seared Tuna  
White Bean & Bacon Shooters w/ Vermont Cheddar

### **Stations ( Choose 1)**

Mediterranean Station (make your own gyro)  
Grilled Pitas | Marinated Shrimp | Lemon Chicken Kabobs | Red Onions | Feta |  
Chopped Greens | Plum Tomatoes Stuffed Grape Leaves & Dill Cucumber Sauce

### **Asian Station**

Steamed Chicken &Vegetable Dumpling | Sesame Seared Tuna on Wonton Chips w/  
Asian Slaw | Asian Sesame Beef  
Vegetable Fried Rice | Wasabi | Soy Sauce | Thai Glaze | Teriyaki

### **Street Taco Station**

Season Chopped Meat | Grilled Habanero Shrimp | Chipotle Braised Chicken |  
Yellow Rice | Sofrito Black Beans |Street Corn | Pico de Gallo | Shredded Cheese  
Blend | Chopped Greens | Sour Cream | Guacamole | Onions | Jalapenos | Salsa  
Verde | Soft Tortillas & Hard Taco Shells

### **Dessert Table**

Assorted Mini Pastries | Brownies | Cookies  
Coffee, decaf and select teas

## **Bar List**

Vodka: Tito's  
Gin: Tanqueray

Scotch: Johnnie Walker Red

Tequila: Vison Blanco

Whiskey: Jack Daniels

Rum: Bacardi Captain Morgan Malibu

## Beers

Corona

Coors Light

Budweiser

## Wines

(or similar )

Oak Grove Sauvignon Blanc

Line 39 Cabernet Sauvignon

## Soda & Juice

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Tonic, Orange juice, Cranberry juice

Similar Brands may be substituted without notice

Special order wines and liquor available at additional charge

**ALL Substitutions are at additional cost**