

THE AQUA AZUL

Cruise Menus



BAR OFFERING

BUFFET DINNER MENUS



THE AQUA AZUL

Cruise Menus



AQUA AZUL YACHT BAR OFFERING

THIS BAR OFFERING WAS CREATED EXCLUSIVELY FOR OUR YACHT BY MORRELL WINE MERCHANTS OF NEW YORK CITY

PREMIUM BAR

RED WINES

Columbia Crest Grand Estates Cabernet Sauvignon (Wine Spectator 89 Ratings)
Santa Cristina Antinori Sangiovese Tuscany (Wine Spectator 88 Ratings)

WHITE WINES

Pinot Grigio Alegra Collezione Venezia Veneto IGT. Italy (Wine & Spirits Magazine 87 Ratings)

ROSÉ WINES

Portillo Rosé, Malbec Grapes, Uco Valley, Mendoza, Argentina (Wine Front 90 Ratings)

LIQUOR

Stolichenaya Vodka, Tanqueray Gin, Dewars, Jack Daniels Scotch, Bacardi Rum,
Captain Morgan Rum, Coconut Rum, Cuervo Silver Tequila, Apple Pucker, Peach Schnapps, Peach Brandy,
Blackberry Brandy, Apricot Brandy, Triple Sec, Crème De Chassis, Amaretto, Martini Dry/ Red

BEER

Heineken, Coors Light, Corona

SOFT DRINKS

Sodas, Juices, Bottled Water (Sparkling & Still)

• out of stock wine or liquor will be replaced with comparable alternatives •

WINE & BEER BAR

WINES SAME AS ABOVE. NO LIQUOR INCLUDED. DEDUCT \$5PP.

OPTIONAL UPGRADES

TOP SHELF BAR (ADD \$15PP)

These Top Shelf Brands will be added to the above Premium Bar:

Grey Goose/Ketel One Vodka, Tito's Vodka, Johnny Walker Black, Makers Mark Bourbon, Bombay Sapphire Gin, Patron Tequila

Martini Bar (add \$10pp)

Champagne Bar (add \$10pp)

Cordials Bar (add \$10pp)

• Please call for Wine Upgrades •

• Out of stock wine or liquor will be replaced with comparable alternatives •



THE AQUA AZUL

Cruise Menus



DINING ABOARD THE AQUA AZUL

We offer 2 types of menus: Buffet style or Cocktail style.

Both menus are preceded by cocktail hour and proceeded by Dessert Hour.

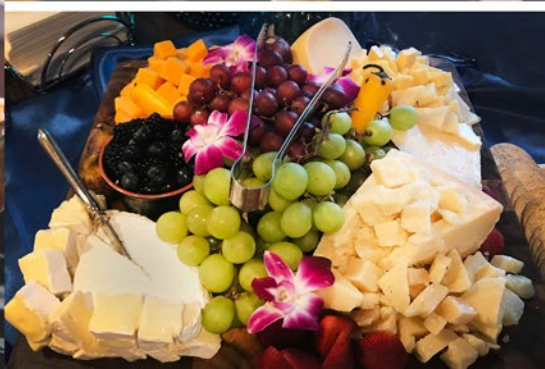
Cocktail Style menus are small bite, offered to those who wish to promote mingling and networking, and ideal for continuous party, as opposed to the more formal buffet-style seated meal.

Both menus are priced the same.

We are committed to providing our guests with the best culinary experience on the water, thereby ensuring successful events in a beautiful setting with excellent food and top service.

The presentation and quality of the food we serve is of utmost importance to us.

All dishes are prepared freshly onboard by our executive chef.



THE AQUA AZUL

Cruise Menus



AQUA AZUL YACHT BUFFET MENU

COCKTAIL HOUR

ELEGANT DISPLAY PLATTERS

Garden Vegetable Crudités w/ Hummus Tahini & Blue Cheese Dips
Tricolor Tortilla Chips w/ Salsa Caliente, Pico De Gallo & Homemade Guacamole

SUBSTITUTIONS

Seasonal Fresh Fruit Display
Tomato-Mozzarella Platter w/ Balsamic Drizzle
International Cheese Platter w/ Fresh Berries & Grapes, Carr's Crackers & Fresh Baguette (substituted @ \$3pp, added at \$5pp)
Brie en-Croute w/ Apples & Water Crackers (substituted @ \$3pp, added at \$5pp)

BUTLERED HORS D'OEUVRES

Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers
Shrimp Shumai w/ Soy Wasabi
Caprese Crostini with Tomato, Mozzarella & Basil
Chorizo-Manchego Quesadilla w/ Chipotle Sauce
Watermelon Cubes w/ Feta & Mint

SUBSTITUTIONS (EACH ADD'L HD ADD \$3PP)

Roast Pork w/ Hoisin Glaze
Sautéed Wild Mushrooms in Fillo Cups
Figs & Roquefort Cheese on Crostini
Foie Gras & Pear on Toast Points
Roasted Beets, Goat Cheese & Slivered Almonds on Endive Spears
Edamame Shumai w/ Soy Wasabi
Coconut-Cumin Chicken Skewers w/ Citrus Dipping Sauce
Japanese Gyoza w/ Chives & Ponzu Sauce
Spicy Caribbean Fish Cakes w/ Mango Chutney
Smoked Salmon w/ Crème Fraîche & Dill on Cucumber Discs
Deviled Eggs w/ Caviar
Pigs in a Blanket w/ Spicy Mustard
Hummus, Green & Black Olives w/ Zaatar on Flatbreads
Greek Tyropita filled with Feta Cheese
Shredded BBQ Chicken in Mini Pitas

BUFFET DINNER

Assorted Mini Rolls w/ Sweet Butter

SALAD (SELECT 1)

Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan
Mixed Baby Greens & Grape Tomatoes w/ Shallot Balsamic Vinaigrette

ENTREES (SELECT 2)

Chef-carved NY Strip Steak w/ Bordelaise Sauce & Horseradish Cream
Mediterranean Chicken w/ Sundried Tomatoes, Artichoke Hearts & Pesto Sauce
Wild Turbot/Nile Perch w/ Tomato Confit

ACCOMPANIMENTS

Penne ala Vodka w/ Basil
Roasted New Potatoes w/ Rosemary & Thyme
Grilled Summer Vegetables

DESSERT HOUR

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

OR

Seasonal Fruit Platter
Gourmet Coffee & Tea Service

THE AQUA AZUL

Cruise Menus

AQUA AZUL YACHT ENHANCEMENTS & SUBSTITUTIONS

ELEGANT DISPLAY PLATTERS

- Tomato-Mozzarella Platter w/ Balsamic Drizzle
- Seasonal Fresh Fruit Display w/ Honey-Mint Yogurt Sauce
- Tricolor Tortilla Chips w/ Salsa Caliente, Pico De Gallo & Homemade Guacamole
- Garden Vegetable Crudités w/ Hummus & Tahini Dip
- International Cheese Platter w/ Fresh Berries & Grapes (substituted @ \$3pp, added at \$5pp)
- Brie en-Croute w/ Apples & Water Crackers (substituted @ \$3pp, added at \$5pp)
- Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (substituted @ \$3pp, added at \$5pp)
- Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (substituted @ \$3pp, added at \$5pp)
- Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (substituted @ \$3pp, added at \$5pp)
- French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (substituted @ \$3pp, added at \$5pp)
- Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (added @ \$10pp)
- Raw Bar Display of Blue Point Oysters, Little Neck Clams & Colossal Shrimp w/ Champagne Mignonette (market price)
- Alaskan King Crab Legs Display Platter (market price)
- Seafood Platter w/ Lobster Tails, Colossal Shrimp & Alaskan King Crab Legs (market price)

BUTLERED HORS D'OEUVRES

- Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers
- Caprese Crostini with Tomato, Mozzarella & Basil
- Roast Pork Lollipops with Hoi Sin Glaze
- Watermelon Cubes w/ Feta & Mint
- Shrimp OR Edamame Shumai w/ Soy Wasabi
- Figs & Roquefort Cheese on Crostini
- Chorizo and Manchego Quesadilla
- Greek Tyropita (w/ Feta Cheese filling)
- Foie Gras & Pear on Toast Points
- Roasted Beets, Goat Cheese & Almond Sliver on Endive Spears
- Sautéed Wild Mushrooms in Fillo Cups
- Coconut-Cumin Chicken Skewers w/ Citrus Dipping Sauce
- Japanese Gyoza w/ Chives & Ponzu Sauce
- Spicy Caribbean Fish Cakes w/ Mango Chutney
- Smoked Salmon w/ Crème Fraiche & Dill on Cucumber Discs
- Deviled Eggs w/ Caviar
- Pigs in a Blanket w/ Spicy Mustard
- Hummus, Green & Black Olives w/ Zaatar on Flatbreads
- Shredded BBQ Chicken in Mini Pitas
- Tuna Tartar on Nori Rice Crackers (substituted @ \$3pp)
- Sirloin Steak Crostini (substituted @ \$3pp)
- Shrimp with Green Chili Pesto (substituted @ \$5pp)
- Grilled Shrimp with Lemon Thyme on Skewers (substituted @ \$5pp)
- Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ \$10pp)

SAVORY SALADS

- Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan
- Mixed Baby Greens & Grape Tomatoes w/ Shallot Balsamic Vinaigrette
- Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vinaigrette (substituted @ \$4pp)
- Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vinaigrette (substituted @ \$4pp)

THE AQUA AZUL

Cruise Menus



AQUA AZUL YACHT ENHANCEMENTS & SUBSTITUTIONS

ENTREES

NY Strip Steak w/ Bordelaise Sauce
Mediterranean Chicken w/ Sundried Tomatoes, Artichoke & Basil
Sliced Steak w/ Stilton Cream Sauce
Wild Turbot w/ Tomato Confit
Roast Loin of Pork w/ Bourbon Apple Sauce
Chicken Breast Stuffed w/ Pesto, Mozzarella & Sundried Tomatoes
Broiled Salmon w/ Creamy Dill Wine Sauce (substituted @ \$5pp)
Chicken Breast Stuffed w/ Spinach & Wild Mushrooms
Rosemary Roasted Chicken
Steak Au Poivre
Stuffed Pork Tenderloin w/ Dried Fruit & Pomegranate sauce
Turkey Breast w/ Cranberry Chutney & Homemade Gravy
Roasted Wild Cod with Sage Butter sauce (substituted @ \$5pp)
Sautéed Shrimp & Scallops w/ Lemon Butter & Garlic (substituted @ \$15pp)
Beef Tenderloin Medallions w/ Port Wine & Reduction (substituted @ \$15pp)
Traditional Beef Wellington (substituted @ \$15pp)
Baby Lamb Chops w/ Mint Yogurt (substituted @ \$15pp)

ACCOMPANIMENTS

Farfalle w/ Peas & Smoked Bacon
Pearl Couscous w/ Scallions, Baby Portobello Mushrooms
Roasted New Potatoes w/ Rosemary & Thyme
Jasmine Rice w/ Dried Fruits & Nuts
Penne ala Vodka w/ Basil
Moroccan Couscous w/ Curried Vegetables
Orzo w/ Sautéed Mushrooms & Basil
Israeli Couscous w/ Raisins & Pistachios
Penne Primavera w/ Pesto Sauce
Smashed Potatoes with Black Truffles
Rigatoni Bolognese w/ Rich Meat Sauce

VEGETABLE SIDE DISHES

Tuscan-Grilled Summer Vegetables
Stir-Fried Vegetables w/ Scallions
Sugar Snap Peas w/ Mint, Orange & Toasted Almonds
Sautéed Broccoli and Cauliflower w/ Olive Oil and Sea salt
Orange Glazed Green Beans
Braised Root Vegetables

DESSERTS

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings
Cream Pulls Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache (substituted @ \$3pp)
Seasonal Fresh Fruit Display w/ Mint-Honey-Yogurt Dip
French Seven-Layer Chocolate Cake Filled & Iced w/ Dark Chocolate Ganache (substituted @ \$3pp)
Key Lime Pie (substituted @ \$3pp)
Chocolate Velvet Mousse Cake (substituted @ \$3pp)
Open Apple Torte Made w/ Fresh Apples over Old World Style Shortcrust (substituted @ \$3pp)
Mini NY Style Cheesecakes w/ Fresh Berries (substituted @ \$3pp)
International Cheese Platter w/ Fresh Berries & Grapes (substituted @ \$3pp)
Occasion Cake, Chocolate or White (price varies)
Viennese Display of Mini Pastries & Cakes (add'l \$12pp)