

THE AQUA AZUL

Cruise Menus



BAR OFFERING COCKTAIL STYLE STATIONS MENU



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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 Alegria Collezione Venezia Veneto IGT, Italy (Wine & Spirits Magazine 87 Ratings)

ROSÉ WINES

♦ Kiwi Cuvee Rosé, Bin 52, Frank Rose Wine, France (Wine Front 90 Ratings) ♦

LIQUOR

Stolichenaya/Absolute 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 ♦



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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.

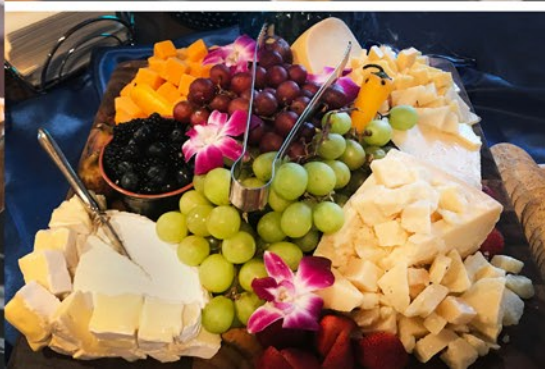
Cocktail Style menus are small bite, offered to those who wish to promote mingling and networking, and ideal for continuous party, as opposed to the more formal buffet-style seated meal.

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.



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COCKTAIL HOUR

ELEGANT DISPLAY PLATTERS (select 2)

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 (sub @ \$3pp, add al \$5pp)
Brie en-Croute w/ Apples & Water Crackers (substituted @ \$3pp, added at \$5pp)

BUTLERED HORS D'OEUVRES (select 5)

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 (AT NO CHARGE, EACH ADD'L HD - OVER 5 - 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

STATIONS (SELECT 2)

CARVING STATION (SELECT 2)

Chef-carved NY Strip Steak w/ Bordelaise Sauce & Horseradish Cream
Turkey Breast w/ Cranberry Chutney & Homemade Gravy
Roast Loin of Pork w/ Bourbon Apple Sauce
Served w/ Petit Rolls & Grilled Summer Vegetables

PRE-MADE PASTA STATION

Penne ala Vodka w/ Basil AND
Farfalle w/ Peas & Smoked Bacon
Served w/ Garlic Fingers, Assorted Breadsticks and Freshly Grated Parmesan Cheese AND Classic Caesar Salad w/
Homemade Croutons & Shaved Parmesan

GREEK MEZE

Greek Delicacies of Feta Cheese, Kaseri Cheese, Tzatziki, Taramosalata,
Eggplant Dips, Stuffed Grape Leaves, Gardiniera, Pepperoncini & Greek Olives
Served w/ Greek Flatbread Triangles

• Baby Lamb Chops w/ Mint Yogurt may be added at \$15pp

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STATIONS (CONTINUED)

MEXICAN TACO

Grilled Chicken, Grilled Steak & Sautéed Tri Color Peppers
Served w/ Fresh Guacamole, Sour Cream, Black Beans, Chopped Onions, Chopped Lettuce,
Jalapeños, Cilantro, Shredded Mixed Cheeses, Salsa, Chipotle Sauce, Tabasco & Tacos

SPANISH TAPAS

Tapas Feast of Chorizo, Serrano Ham, Manchego Cheese, Grilled Vegetables,
Artichoke Hearts, Fire Roasted Peppers, Spanish Olives, Pepperoncini
Served w/ Hearty Olive Bread

FRENCH CHARCUTERIE

Display of French Cured Meats & Sausages, Pâtés and Soft Cheese,
Cornichons, Grainy & Dijon Mustards, Fig Preserve
Served w/ Crostini & Baguette

ITALIAN ANTIPASTO

Italian Display of Cured Meats w/ Prosciutto, Salami, Soppressata, Bocconcini, Parmesan Cheese,
Fire Roasted Peppers, Olives, Artichoke Hearts & Pepperoncini
Served w/ Hearty Olive Bread

SLIDERS BAR

Classic Beef Sliders, BBQ Chicken Sliders and Turkey Sliders served w/ American Cheese,
Bacon Strips, Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickle Chips, Cole Slaw,
Mustard, Mayonnaise, Ketchup, BBQ Sauce & Brioche Buns

HOT DOG BAR

Classic Hot Dogs served w/ Chili, Shredded Cheddar Cheese, Sauerkraut, Sautéed Onions,
Pickle Chips, Jalapeños, Cole Slaw, Deli Mustard, Ketchup & Buns

BBQ STATION (SELECT 2)

BBQ Chicken, Hot Dogs & Classic Beef Sliders served w/ Barbequed Beans & Cole Slaw,
American Cheese, Lettuce, Sliced Tomatoes, Sliced Red Onions, Pickle Chips, Cole Slaw,
Mustard, Mayonnaise, Ketchup, BBQ Sauce & Brioche Buns

BAKED POTATO OR MASHED POTATO BAR

Baked or Mashed Potatoes served w/ a choice of Fried Onion Straws, Chopped Bacon,
Grated Cheddar Cheese, Butter, Sour Cream, Sautéed Mushrooms, Corn,
Chopped Scallions, Roasted Red peppers, Sundried Tomatoes Strips

DESSERT HOUR

Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings
OR Fruit Platter
Gourmet Coffee & Tea Service



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AQUA AZUL YACHT ENHANCEMENTS & SUBSTITUTIONS

UPGRADED STATIONS

MADE-TO-ORDER PASTA STATION (\$15PP PLUS \$325 PER CHEF)

Penne and Farfalle Pastas offered w/ Vodka Sauce, Marinara Sauce and Pesto Cream Sauce
Served w/ Garlic Fingers & assorted Breadsticks, Italian Sausages, Mini Meatballs, Baby Spinach, Sliced Mushrooms,
Sundried Tomatoes, Colored Peppers, Peas and Freshly Grated Parmesan Cheese
Classic Caesar Salad w/ Homemade Croutons & Shaved Parmesan

COLOSSAL SHRIMP STATION (\$15PP)

Colossal Shrimp w/ Champagne Mignonette, Cocktail Sauce & Lemon Wedges

SUSHI BAR STATION (\$15PP)

Assorted Sushi Rolls w/ condiments

Add \$325 for a made-to-order sushi, per sushi chef

RAW BAR STATION (MARKET PRICES)

Raw Bar Display of Blue Point Oysters & Little Neck Clams w/ Champagne Mignonette

Add \$325 for per shucker

Alaskan King Crab Legs and/or Lobster Tails may be added

CARVING STATION (SELECT 2) - (\$15PP PLUS \$325 PER CHEF)

NY Strip Steak w/ Bordelaise Sauce & Horseradish Cream served w/ Petit Rolls

Mahogany Roasted Breast of Turkey served with Cranberry Chutney, Gravy and Petit Rolls

Roast Loin of Pork w/ Bourbon Apple Sauce

DESSERTS

Cream Puffs 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)

