

THE AQUA AZUL

Cruise Menus



BAR OFFERING PLATED DINNER 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 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 \$SPP.

OPTIONAL UPGRADES

TOP SHELF BAR (ADD \$15PP)

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

Grey Goose/Ketel One Vodka, Johnny Walker Black, Glenlivet Single Malt Scotch, Makers Mark Bourbon, Bombay Sapphire Gin, Patron Tequila

Martini Bar (add \$10pp)

Champagne Bar (add \$10pp)

Cordials Bar (add \$10pp)

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

• Please call for Wine Upgrades •



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DINING ABOARD THE AQUA AZUL

Our offering is not limited to upscale cruise setting.

We are committed to providing our guests with the best culinary experience on the water.

We employ an executive chef who cooks all dishes fresh in the yacht's galley, while guests cruise.

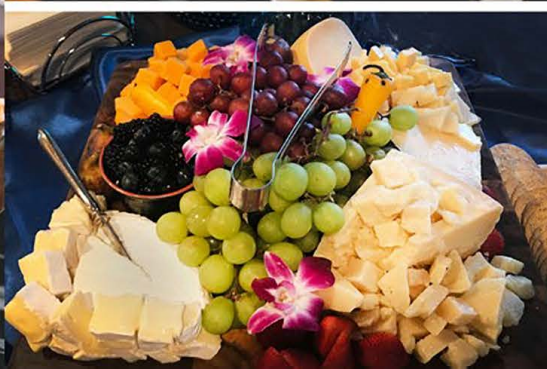
The presentation and quality of the food we serve is of utmost importance to us.

To complement our excellent cuisine, we have wonderful wines onboard.

Our wine selection was created exclusively for our yachts by Morrell Wine, NYC's top Wine Merchants.

By far, some of the best wines offered in NY Harbor!

We look forward to hosting you and your guests on board
and ensuring your celebration is most spectacular!!!



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COCKTAIL HOUR

ELEGANT DISPLAY PLATTERS

International Cheese Platter w/ Fresh Berries & Grapes
Garden Vegetable Crudités w/ Hummus Tahini & Blue Cheese Dips

UPGRADES & SUBSTITUTIONS

Brie en-Croute w/ Apples & Water Crackers (substituted @ no charge)
Seasonal Fresh Fruit Display w/ Honey-Mint Yogurt Sauce (substituted @ no charge)
Tricolor Tortilla Chips w/ Salsa Caliente & Guacamole (substituted @ no charge)
Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (substituted @ add'l \$3pp)
Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (Menu I- substituted @ add'l \$3pp)
Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (Menu I- substituted @ add'l \$3pp)
French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (Menu I- substituted @ add'l \$3pp)
Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$10pp)
Raw Bar Display of Blue Point Oysters, Little Neck Clams & Colossal Shrimp w/ Champagne Mignonette (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
Shrimp Shumai w/ Soy Wasabi
Caprese Crostini with Tomato, Mozzarella & Basil
Chorizo and Manchego Quesadilla
Figs & Roquefort Cheese on Crostini

UPGRADES & SUBSTITUTIONS

Roast Pork Lollipops with Hoi Sin Glaze (substituted @ no charge)
Coconut-Cumin Chicken Skewers w/ Citrus Dipping Sauce
Shredded BBQ Chicken in Mini Pitas (substituted @ no charge)
Sautéed Wild Mushrooms in Fillo Cups (substituted @ no charge)
Smoked Salmon w/ Crème Fraiche & Dill on Cucumber Discs (substituted @ no charge)
Spicy Caribbean Fish Cakes w/ Mango Chutney (substituted @ no charge)
Greek Tyropita OR Spanikopita (substituted @ no charge)
Roasted Beets, Goat Cheese & Crushed Almonds on Endive Spears (substituted @ no charge)
Foie Gras & Pear on Toast Points (substituted @ no charge)
Deviled Eggs w/ Caviar (substituted @ no charge)
Pigs in a Blanket w/ Spicy Mustard (substituted @ no charge)
Hummus, Green & Black Olives on Flatbreads (substituted @ no charge)
Tuna Tartar on Nori Rice Crackers (substituted @ add'l \$3pp)
Steak w/ Horseradish Cream on Crostini (substituted @ add'l \$3pp)
Grilled Shrimp with Green Chili Pesto (substituted @ add'l \$5pp)
Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$5pp)
Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$10pp)

PLATED FIRST COURSE

Assorted Mini Rolls w/ Sweet Butter

SAVORY SALAD (SELECT 1)

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

UPGRADES

Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vin. (substituted @ add'l \$4pp)
Baby Spinach Salad w/ Dried Cranberries & Toasted Walnuts in Raspberry Vin. (substituted @ add'l \$4pp)

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PLATED SECOND COURSE

(Optional. Add \$7pp. host to select one choice in advance of charter)
Farfalle w/ Peas & Smoked Bacon OR Penne ala Vodka w/ Pesto Basil

PLATED MAIN COURSE

Host to select 2 entrées (smaller portion of each entree served side by side) to create a DUET ENTREE
Please notify us of your selection in advance of the charter.

NY Strip Steak w/ Bordelaise Sauce
Wild Cod with Sage Butter sauce
Mediterranean Chicken w/ Sundried Tomatoes, Artichoke Hearts & Pesto
Broiled Salmon w/ Creamy Dill Sauce
Stuffed Pork Tenderloin w/ Dried Fruit & Pomegranate sauce
Stuffed Chicken Breast w/ Mozzarella, Sundried Tomatoes & Pesto Sauce

Accompanied by
Roasted New Potatoes w/ Rosemary & Thyme OR Jasmine Rice w/ Dried Fruits & Almond Slivers

OR Penne Ala Vodka
AND
Chef's Choice Grilled Vegetable w/ Sea Salt

UPGRADED PLATED DUET MAIN COURSE

NY Strip Steak w/ Bordelaise Sauce AND Grilled Colossal Shrimp (add \$11pp)
OR

NY Strip Steak w/ Bordelaise Sauce AND Maryland Crab Cake (add \$11pp)
Accompanied by

Roasted Potatoes w/ Rosemary & Thyme OR Jasmine Rice w/ Dried Fruits & Almond Slivers
AND Chef's Choice Grilled Vegetable w/ Sea Salt & Olive Oil

UPGRADES TO SINGLE ENTREE
Grilled Colossal Shrimp (substituted @ add'l \$11pp)
Maryland Crab Cake (substituted @ add'l \$11pp)
Beef Tenderloin w/ Port Wine Reduction (substituted @ add'l \$20pp)
Baby Lamb Chops w/ Mint Yogurt (substituted @ add'l \$20pp)
Traditional Beef Wellington (substituted @ add'l \$20pp)

DESSERT HOUR

(Served Yacht Style in Dance Lounge)
Assortment of 12 French Layer Cakes w/ Chocolate, Mocha, Raspberry, Strawberry & Other Mousse Fillings

OR Seasonal Fresh Fruit Display Gourmet Coffee & Tea Service

UPGRADES
Seasonal Fresh Fruit Display (add'l \$5pp)
Viennese Display of Mini Pastries & Cakes (add'l \$12pp)
Cream Puff's Filled w/ Creamy Vanilla Custard Glazed w/ Dark Chocolate Ganache (substituted @ add'l \$3pp) French
Seven-Layer Chocolate Cake Filled & Iced w/ Dark Chocolate Ganache (substituted @ add'l \$3pp)
Key Lime Pie (substituted @ add'l \$3pp)
Chocolate Velvet Mousse Cake (substituted @ add'l \$3pp)

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YACHT AQUA AZUL ENHANCEMENTS & SUBSTITUTIONS

ELEGANT DISPLAY PLATTERS

- Seasonal Fresh Fruit Display
- Tricolor Tortilla Chips w/ Salsa Caliente & Guacamole
- Garden Vegetable Crudités w/ Hummus & Tahini Dip
- International Cheese Platter w/ Fresh Berries & Grapes
- Brie en-Croute w/ Apples & Water Crackers
- Tapas Feast of Serrano Ham, Manchego, Artichoke Hearts & Fire Roasted Peppers (substituted @ add'l \$3pp)
- Meze Platter of Feta, Tzatziki & Taramosalata w/ Greek Olives & Pita Triangles (substituted @ add'l \$3pp)
- Aged Italian Meats Display - Prosciutto, Sopressata, Bresaola (substituted @ add'l \$3pp)
- French Charcuterie Platter of Cured Meats w/ Sausages & Pâté (substituted @ add'l \$3pp)
- Shrimp Platter w/ Cocktail Sauce & Lemon Glacee (substituted @ add'l \$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
- Sautéed Wild Mushrooms in Filo Cups
- Figs & Roquefort Cheese on Crostini
- Chorizo and Manchego Quesadilla
- Foie Gras & Pear on Toast Points
- Roasted Beets, Goat Cheese & Slivered Almonds on Endive Spears
- Shrimp OR Edamame Shumai w/ Soy Wasabi
- Roast Pork Lollipops with Hoi Sin Glaze
- Caprese Crostini with Tomato, Mozzarella & Basil
- 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
- Shredded BBQ Chicken in Mini Pitas
- Greek Tyropita Or Spanikopita
- Tuna Tartar on Nori Rice Crackers (substituted @ add'l \$3pp)
- Sirloin Steak Crostini (substituted @ add'l \$3pp)
- Shrimp with Green Chili Pesto (substituted @ add'l \$5pp)
- Grilled Shrimp with Lemon Thyme on Skewers (substituted @ add'l \$5pp)
- Baby Lamb Chops w/ Cracked Pepper & Mint Yogurt (substituted @ add'l \$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 @ add'l \$4pp)
- Baby Arugula w/ Pear, Candied Pecans & Gorgonzola Cheese in Balsamic Vinaigrette (substituted @ add'l \$4pp)

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YACHT AQUA AZUL ENHANCEMENTS & SUBSTITUTIONS

ENTREES

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

ACCOMPANIMENTS

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

VEGETEBALE 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 (Parsnips, Turnips & Celery Root)

DESSERTS

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