

Yacht 69

Food and Beverage Options

Yacht 69 has a variety of food and beverage options available for your charter, from light food options to complete meals prepared by our restaurant partner or on-board private chefs. See below for pricing, menus, and private chef sample menus. If you decide to add one of our private chefs to your charter, you will be put in contact with the chef to provide menu feedback and preferences. We look forward to sailing with you and helping you design your perfect charter!

Food Pricing

Hors D'oeuvres - available on any charter, \$35 per person

Platters and Light Food Options - see page 2 for pricing

Lunch Catering - four items from catering menu, \$80 per person

Dinner Catering - five items from catering menu, \$100 per person

Private Chef - five or six course chef tasting menu, \$100 per person + \$650 chef fee

Private Chef - five items from small bites menu, \$65 per person + \$650 chef fee

Food menus included below for available options and sample menus.

Beverage Pricing

Day Time Charter - wine, beer, afternoon cocktail, soft drinks, \$40 per person

Evening Charter - cocktails, wine, beer, soft drinks, \$40 per person for 2 hour charter, \$60 per person for 3 hour charter

Beverage menu included below for cocktail, wine and beer examples.

Yacht 69

Hors D'oeuvres

Charcuterie

Shrimp cocktail

Veggies and hummus

Tomato, mozzarella, and basil skewers

Platters and Light Food Options

Salumi & Formaggi Platter - \$190 (serves 8-12), \$240 (serves 15-20)

Assorted Panini Platter - \$255 (serves 12)

Seafood Platter - lobster tails, king crab legs, shrimp cocktail, snow crab claws, jumbo crab meat and cocktail sauce - \$520 (serves 8-10)

Focaccia Classica - sea salt flakes, rosemary, EVOO - \$45

Focaccia Pomodoro - tomato, oregano, EVOO - \$55

Pizza Margherita - San Marzano tomatoes, basil, mozzarella - \$70

Pizza Soppresata - spicy soppressata, tomato sauce, mozzarella - \$90

Pizza Tricolore - stracciatella, arugula, prosciutto, cherry tomatoes - \$105

Pizzas and focaccia can be shared between groups of up to 20.

A 10% or \$35 delivery fee, whichever is higher, is charged on any Platters and Light Food selections.

Yacht 69

Catering Menu

Guacamole - pico de gallo, pickled onions, corn chips

Tuna Poke - ponzu, peanut, avocado

Shrimp Skewers - sweet and spicy sauce

Cheese Quesadilla

Kale & Avocado Salad - walnuts, sweet potato, quinoa, honey-apple vinaigrette

Caesar Salad - baby gem lettuce, red onion, parmesan, lime dressing

Chicken Tinga Tacos - avocado, chile & tomato braised chicken, lime crema

Baja Seared Fish Tacos - avocado, cabbage, chipotle mayo, cilantro, flour tortillas

Skirt Steak Tacos - pickled cabbage, lime crema, avocado, flour tortillas

Grilled Shrimp Tacos - salsa macha, avocado, lime crema, flour tortillas

Maine Style Mini Lobster Roll (+\$6pp) - toasted bun, lettuce, crème fraiche, old bay

Mini Sriracha Steelhead Burger - marinated cucumber, pickled veggies, sesame sriracha mayo

Blackened Fish Sliders - tartar sauce, pickled veggies

Mini Burger Sliders - cheddar, pickles, special sauce

Falafel Sliders - marinated cucumber, pickled vegetables, sriracha mayo

Yacht 69

Sample Chef's Menu 1

Green Mango & Lime Leaf Summer Rolls - basil, cucumber, radish

Green Papaya Salad - peanuts, prawn cracker, mint

Cuttlefish & Jicama Slaw - guava, seasoning peppers, lime

Land Crab Rice - crispy garlic & shallots, scallion, crab stock

Artic Char Ceviche - onion, cilantro, lemongrass, mint

Yuzu Caramel Flan

Sample Chef's Menu 2

Green Mango & Lime Leaf Summer Rolls - basil, nuoc cham

Blue Point Oysters - horad mignonette

Burrata & Bottarga - lemon, olive oil sea salt, sourdough cracker

Halibut Ceviche - aji amarillo, lime, red onion, cilantro, cancha

CT Style Lobster Rolls - lobster butter, kewpie, bronze fennel

Coconut Cassava Cake & Chinotto

Yacht 69

Small Bites Chef's Menu

East Coast Oysters on half shell

West Coast Oysters on half shell

Clams on the Half Shell (Little Neck, Top Neck, Cherry Stone)

Shrimp Cocktail

Mini Shrimp Rolls (Butter Poached or Mayo Style)

Mini Lobster Rolls (Butter Poached or Mayo Style)

Classic Beef Sliders

Sushi Any Style

Sashimi Any Style

Wild Mushroom Crostini with Aged Balsamic

Whipped Ricotta Crostini with Truffle Honey

Vegetarian Hors D'Oeuvres - Chef's Seasonal Creation

Yacht 69

Cocktails

Dark N' Stormy - dark rum, ginger beer, lime

Aperol Spritz - aperol, prosecco, soda water

Mojito - rum, mint, lime, soda water

Sea Breeze - vodka, grapefruit juice, cranberry juice, lime

Blueberry Lemonade - blueberry vodka, lemonade

Wines

Sauvignon Blanc

Pinot Grigio

Rosé

Cabernet Sauvignon

Pinot Noir

Prosecco

Beers

Montauk Wave Chaser IPA or similar

Montauk Pilsner or similar

Additional variety of cocktails, wines, and beers available upon request.