



Juliette

80 ft Luxury Charter Yacht
Alpine, NJ

CATERING MENU FOR 2022

ALL CRUISES INCLUDE INDIVIDUALLY BOTTLED WATER, PELLIGRINO, COKE, DIET COKE, SPRITE, GINGER ALE, CRANBERRY AND ORANGE JUICES. PLEASE LET US KNOW IF THERE ARE ADDITIONAL SOFT DRINKS YOU MAY LIKE.

GUESTS ARE WELCOME TO BRING LIGHT, ROOM-TEMPERATURE SNACKS WITH ALL DISPOSABLES WITHOUT CHARGE. GUESTS WHO WISH TO BRING FULL MEALS, USE THE GALLEY, AND/OR PROVIDE THEIR OWN PRIVATE CHEF OR CATERER MUST PAY A \$425 GALLEY FEE WHICH INCLUDES CLEANING, ONE SERVER, AND ALL SERVICE ITEMS. PLEASE REFRAIN FROM BRINGING ITEMS POORLY SUITED TO A YACHT, INCLUDING SOUPS, STEWS, CURRIES, CHICKEN WINGS, ICE CREAM CAKES, ETC. NO BYO ALCOHOL IS PERMITTED ABOARD.

STATIONARY DISPLAYS

2-12 guests \$200 each. 13-25 add 15/pp

Antipasto Platter – Sliced meats and cheese with artichoke hearts, sundried tomatoes and olives

Crudite – A colorful assortment of fresh seasonal raw and blanched vegetables with dip

International Cheese Platter – Variety of 5 cheeses, beautifully decorated with grapes, strawberries and dried apricots

Caprese Platter - Ripe, red tomatoes, basil, and fresh mozzarella drizzled with olive oil

Fresh Fruit Platter – Fruits of the season, sliced and beautifully arranged on a platter.

Shrimp Cocktail

CAVIAR AND BLINI À LA RUSSE

Russian style blini with red or black caviar

Market Price

ASSORTED PETIT SANDWICHES AND WRAPS

Up to 12 guests: \$350

13-25 guests: add \$25/pp

ASSORTED SUSHI AND SASHIMI

Accompaniments: Seaweed Salad, Edamame with Sea Salt, Greens with Carrot Ginger Dressing

Up to 12 guests: \$350

13-25 guests: add \$25/pp

Any substitutions, special requests, GF or Vegan, custom cakes please ask - additional fees may apply.

6.625% NJ Sales tax applies to all food and beverage items.



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BUFFET DINNER

BUFFET DINNER: up to 15 guests: \$950 additional guests \$50/pp

Includes one of the above stationary displays plus:

SALADS/SIDES (PICK 1)

Salad Promenade – Mesclun Greens with Cucumbers, Carrots, Tomatoes, Mandarin oranges and Craisins

Butternut Squash, Quinoa, and Kale Salad

Homestyle Red Potato Salad

Traditional Caesar Salad

Grilled and Roasted Vegetable Platter

PASTA (PICK 1)

Penne Pasta w/ Spinach, Tomatoes, Garlic, and Olive Oil

Pasta Salad with Roasted Seasonal Vegetables

Our famous Mac and Cheese

ENTREES (PICK 2)

Charred Filet Mignon (Served room temp, pre sliced) + \$14/pp

Grilled or Poached Salmon with Creamy Dill Sauce + \$8/pp

Honey Mustard glazed Boneless chicken thighs

Sliced, grilled Chicken breast platter served with Chimichurri Sauce (Served room temp)

Spaghetti Squash Vegetable Primavera

DESSERT

Assorted mini pastries with butter cookies and brownies

PREMIUM BAR SERVICE WITH BARTENDER (S): \$60/GUEST

LIQUORS

GREY GOOSE, TITOS, PLYMOUTH GIN, GLENLIVET SCOTCH, SEAGRAMS 7 RYE, JACK DANIELS, BACARDI LIGHT RUM, CAPTAIN MORGAN SPICED RUM, MALIBU COCONUT RUM, BLANCO AND REPOSADO TEQUILA, MAKERS MARK

MIXERS

TRIPLE SEC, COINTREAU, DRY & SWEET VERMOUTH

HOUSE WINE

PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON, PROSECCO, SAUVIGNON BLANC

BEER (BOTTLED)

BUD LIGHT PLATINUM, CORONA EXTRA, HEINEKEN

SOFT DRINKS

COLA, DIET COLA, GINGER ALE, SPRITE, FLAT AND SPARKLING BOTTLED WATER

SWEET & SOUR MIX, CRANBERRY, ORANGE, PINEAPPLE, FRESH LEMONS/LIMES

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HIGH-END MENU WITH PRIVATE CHEF

STATIONARY HORS D'OEUVRES: (Choose 2)

up to 15 guests \$2200 additional guests \$110/pp

Fresh Seasonal Vegetable Crudite w/ Dips

International and Domestic Cheese Platter w/ Assorted French Breads and Crackers

Antipasto Platter - An assortment of various Dry Cured meats and cheese, Olives, Roasted Red Pepper and Flatbreads

Jumbo Shrimp Cocktail w/ Limes Cocktail Sauce

Assorted Canapé Display - Pesto and Mozzarella, Portobello and Sundried Tomatoes, Goat Cheese with Honey and Almonds

BUTLERED HORS D'OEUVRES: (Choose up to 4)

Hamburger and Cheeseburger Sliders

Miniature Lobster Rolls

Mediterranean Chicken Skewers w/ Tzatziki Sauce

Spinach Wrapped in Phyllo

Crispy Potato Pancakes with Creme Fraiche

Brie and Granny Smith Apple Grilled Cheese

Shrimp and Broccoli Dumplings w/ Ginger Sauce

Proscutto Wrapped Melon

Franks En Croute (Pigs in a blanket)

Bacon Wrapped Scallops

Vegetable Summer Rolls with Tamarind Dipping Sauce

SIDES AND SALADS: (Choose 3)

Green Salad Promenade w/ Rasp Vinaigrette

Red and White Quinoa Salad w/ Kale and Butternut Squash

Mediterranean Orzo Salad

Israeli Salad

Roasted Rosemary Fingerling Potatoes

Creamy Mashed Potatoes

Spanish Rice

ENTREES: (Choose 2)

Charred, Filet Tenderloin w/ Creamy Horseradish

Broiled Lobster Tails with Clarified Butter

Chicken Piccata

Cold Poached or Grilled Salmon Filet

Mediterranean Herbed Cauliflower Steaks

Lobster Ravioli with Pink Sauce

DESSERTS: (Choose 1)

Individual Molten Lava Cake

Assorted Miniature French Pastries and Tartlets

Individual Cheesecakes

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