

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, CRAN-BERRY 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 CA-TERER 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

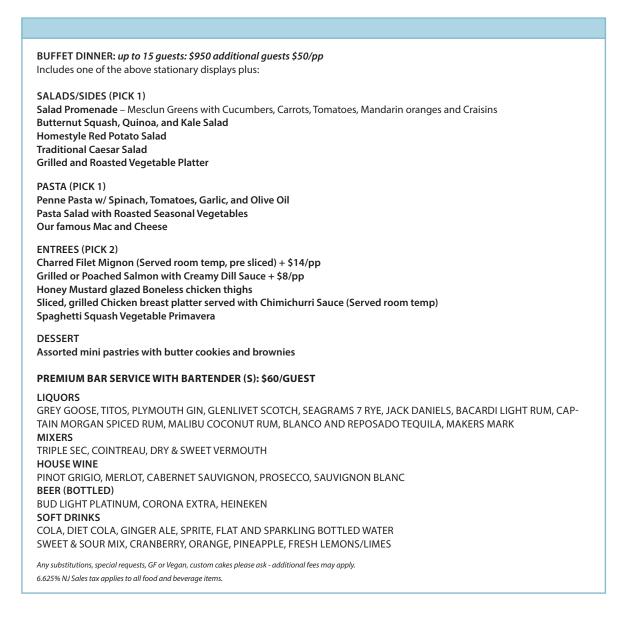
Any substitutions, special requests, GF or Vegan, custom cakes please ask - additional fees may apply. 6.625% NJ Sales tax applies to all food and beverage items.



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### **BUFFET DINNER**





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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/ Limed 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 **Prosicutto 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 Isreali 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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