

Yacht 97 Bar and Menus

Premium Open Bar Option

Includes bartender and all options below. Any additions or substitutions are possible with notice and may incur additional cost.

LIQUORS

Grey Goose, Tanqueray Gin, Hendrick's, Dewars Scotch, Seagrams 7 Rye, Jack Daniels (Gentlemen's), Johnny Walker Black Label, Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Cuervo Gold Tequila, Lunazol Blanco Tequila, Makers Mark

MIXERS

Triple Sec, Dry & Sweet Vermouth

HOUSE WINE

Pinot Grigio, Pino Noir, Merlot, Riesling, 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, Grapefruit juices. Fresh lemons/limes

Food aboard:

Substitutions and custom menus can be created, please inquire.

Options -

Stationary Displays for guests who want some light food but not a full meal

Sandwiches/Sushi - an informal lunch

Private Chef menus - fully staffed with spectacular displays, butlered hors d'oeuvres, and personally cooked entrees by onboard chef.

Stationary Display

Artisan Cheese & Cured Meats, Honey and Toasted Nuts, Bocconcino, Heirlooms Tomatoes & Basil, Assorted Olives, Gherkins, Fig Stuffed Gorgonzola, Balsamic Grilled Artichokes, Herbs, Stuffed Hot Peppers, French Baguette and Herb Ciabatta

Assorted Petit Sandwiches and Wraps

French Chicken Salad, Granny Smith Apples and Swiss, whole grain, Fresh Mozzarella, Vine Ripen Tomatoes & Pesto, Ciabatta, Turkey & Brie, Honey Dijon, Sour Dough, Seared Ahi Tuna Wrap, Grilled Onions, Arugula, Roasted Tomato

Accompaniments: Dijon Red Bliss Potato Salad, Scallion, Peppers, Celery French Bean Salad, charred tomatoes, feta cheese & toasted pine nuts

Assorted Sushi and Sashimi

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

MENU 1 (chef on board with server (s))

Stationary displays

Artisan Cheese & Cured Meats, Seasonal Fruit, Baguettes

Passed hors d'oeuvres

Petite Arancini, Taleggio, Truffle, Arugula Pesto

Tomato & Mozzarella Skewers

Artichokes & Ricotta Bruschetta, Tomato, Micro Greens

Goat Cheese, Roasted Tomato, Basil Bruschetta

Vegetable Spring Rolls, Soy Chive Sauce

Salad

Tuscan Kale Caesar, Garlic Croutons

Buffet Entrees

Grilled Hanger Steak, Peppercorn Sauce

Pan Roasted Salmon, Artichoke Caper Sauce

Accompaniments

Herb Roasted Bliss Potatoes

Grilled Asparagus

Dessert

Assorted Italian Pastries and Petite Cookies

MENU 2 (chef on board with server (s))

Stationary displays

Jumbo Prawn Cocktail

Artisan Cheese & Cured Meats, Seasonal fruit, Baguettes

Passed hors d'oeuvres

Lamb Chops, Salsa Verde

Crispy Crab Cakes, Lemon Caper Aioli

Spicy Tuna Tartare, Toast Challah

Seared Baby Scallops, Saffron Aioli

BBQ Duck and Blue Cheese Spring Rolls

Salad

Organic Baby Kale, Feta, Dried Cherries, Candied Walnuts, Shallot Vinaigrette

Entrees

Cavatelli Carbonara, Pecorino, English Peas

Seared Diver Sea Scallops, Garlic White Wine

Peppered Beef Tenderloin, Truffle Demi Glace

Accompaniments

Fingerling Potato Hash, Herbs

Wild Mushrooms and Local Asparagus

Dessert

Assorted French Pastries and Tarts

Whipped Cream & Organic Berries, Crisp Wafer