



# Justine

97 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.

WE ARE CURRENTLY PERMITTING LIMITED BYO. GUESTS ARE WELCOME TO BRING LIGHT, ROOM-TEMPERATURE SNACKS AND A BOTTLE OR TWO 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.

### STATIONARY DISPLAYS

2-6 guests \$125 each. 7-12 add 12/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 6 guests: \$275*

*7-12 guests: add \$25/pp*

### ASSORTED SUSHI AND SASHIMI

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

*Up to 6 guests: \$275*

*7-12 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: 2-6 guests: \$650. 7-12 add \$60/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  
Grilled and Roasted Vegetable Platter  
Homestyle Red Potato Salad  
Traditional Caesar Salad

### 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  
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)*

**1-6 guests \$1350 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

Crispy Potato Pancakes with Creme Fraiche

Spinach wrapped in Phyllo

Brie and Granny Smith Apple Grilled Cheese

Shrimp and Broccoli Dumplings w/ Ginger Sauce

Prosciutto 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

*\*All meals come with Fresh Bread and Butter*

**DESSERTS:** *(Choose 1)*

Individual Molten Lava Cake

Assorted Miniature French Pastries and Tartlets

Individual Cheesecakes

*\*All desserts come with fresh berries and Astd. Butter Cookies 6.625% NJ Sales tax applies to all food and beverage items.*