



# Justine

97 ft Luxury Charter Yacht  
Alpine, NJ

## CATERING MENU FOR JUNE 2020

AT THE MOMENT WE ARE UNABLE TO PROVIDE PRIVATE CHEF OR BAR SERVICE ON-BOARD UNTIL FURTHER NOTICE.

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.

UNTIL WE ARE OFFERING BAR SERVICE AGAIN, WE ARE HAPPY TO PURCHASE ANY WINE, BEER, OR LIQUOR. WE WILL HAVE IT CHILLED AND WAITING FOR YOU ON BOARDING, CHARGE IS RETAIL PRICE PLUS 25%. ALL GLASSWARE WILL BE PROVIDED.

### STATIONARY DISPLAYS

2-6 guests \$100 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

Up to 6 guests: \$400

7-12 guests: add \$50/pp

### ASSORTED PETIT SANDWICHES AND WRAPS

Up to 6 guests: \$250

7-12 guests: add \$20/pp

### ASSORTED SUSHI AND SASHIMI

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

Up to 6 guests: \$250

7-12 guests: add \$20/pp



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## BUFFET DINNER

**BUFFET DINNER: 2-6 guests: \$600. 7-12 add \$55/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**

**Broccoli and Cauliflower Floret Salad** - Yellow Raisins, Ginger, Almonds in Honey-Apple Cider dressing

**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)**

**Eggplant Parmesan**

### DESSERT

**Assorted mini pastries with butter cookies and brownies**

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

*7% NJ Sales tax applies to all food and beverage items.*