

Yacht 120

BUFFET MENU 1

4-hour charter to include a 3-hour cruise, Buffet dinner menu with cocktail hour and premium open bar for up to 40 guests minimum

Upon Boarding

Butlered Hors D'Oeuvres

*Horseradish & Pistachio Chicken Skewers w/ Blood Orange Marmalade
Black & White Sesame Beef Sate w/ Soy Ginger Aioli
Crab & Corn Cakes w/ Mango Salsa
Mahi Mahi Empanadas w/ Avocado Cream
Roasted Veggie Pizza's*

Salad Station

(Please choose 1 item)

*Classic Caesar Salad w/ Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing
Mixed Field Greens Salad w/ Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate Vinaigrette
Baby Arugula w/ White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze*

Buffet Presentation

*Marinated Asian Flank Steak w/ Asian Broccoli Slaw or Herb Crusted Top Round w/ Rosemary Au Jus
Sauté Chicken Breast w/ Lemon Caper Buerre Blanc or Grilled Marinated Salmon w/ Papaya Mango Salsa
Roasted Vegetable Medley or French Green Beans w/ Garlic & Olive Oil
Parmesan Mashed Potatoes, Roasted Red Bliss Potatoes or Rice w/ Roasted Veggies
Freshly Baked Bread Basket assorted with Dinner Rolls & Butter Chips*

Dessert Table

Miniature Italian and French Pastries & Assorted Cookies

BUFFET MENU 2

4-hour charter to include a 3-hour cruise, Buffet dinner menu with cocktail hour and premium open bar for up to 40 guests minimum

Upon Boarding

Hospitality Station

*International & Domestic Cheese w/ Grapes, Berries & Flat Breads
Crudité Display w/ Carrots, Peppers, Asparagus, Celery, Broccoli & Cucumbers w/ Blue Cheese Mouse*

Butlered Hors D'Oeuvres

*Cashew Chicken Skewers w/ Pineapple Coconut Glaze
Braised Chicken & Corn Quesadillas w/ Crème Fraîche
Roasted Tomato Bruschetta w/ Mascarpone & Fresh Basil
Fried Shrimp Dumplings w/ Ginger Thai Glaze
BBQ Cheddar Sliders*

Salad Station

(Please choose 1 item)

*Classic Caesar Salad w/ Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing
Mixed Field Greens Salad w/ Pears, Gorgonzola, Cranberries, Cherry Tomatoes & Cherry Vinaigrette
Baby Arugula w/ White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze*

Buffet Presentation

*Roasted Herb Crusted London Broil w/ Rosemary Infused Demi or BBQ Braised Beef Brisket (6 Hours)
Sauté Chicken Cutlets w/ Roasted Tomatoes & Black Olives, or Cashew Crusted Mahi Mahi w/ Pineapple Chutney
Roasted Vegetable Medley or Roasted Cauliflower & Broccoli Medley
Roasted Yukon Gold Potatoes or Wild Rice Pilaf.
Penne w/ Ala Vodka or 4 Cheese Ravioli w/ Blush Cream
Freshly Baked Bread Basket assorted with Dinner Rolls & Butter Chips*

Dessert Table

(Please choose 2 items)

*Miniature Italian and French Pastries & Assorted Cookies
Cheesecake w/ Fresh Berries & Chocolate Mousse Cake
Apple Crisp w/ Vanilla Ice Cream*

Yacht 120 Bar List

***Vodka: Absolute
Gin: Tanqueray
Scotch: Johnnie Walker Red
Tequila: Jose Cuervo
Whiskey: Jack Daniels
Rum: Bacardi
Captain Morgan
Malibu***

Beers

***Budweiser
Coors Light
Corona***

Wines (or similar)

***Sterling Chardonnay
BV Coastal Cabernet Sauvignon***

Soda & Juice

Coke, Diet Coke, Sprite, Ginger Ale, Seltzer, Tonic, Orange juice, Cranberry juice

Similar Brands may be substituted without notice

Special order wines and liquor available at additional charge