

Yacht 72

Cocktail Menu 1

*3-hour cruise to include Cocktail style Menu 1 and premium open bar
for up to 20 guests*

Hospitality Table

*Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet
Flatbreads.*

*Crudit  Display of Carrots, Celery, Peppers, Asparagus, Broccoli and Cherry Tomatoes
served with Vidalia Dressing.*

Butlered Hors D'Oeuvres (Please choose 6 items)

*Chopped Market Salad w/ Gorgonzola, Pistachios & Sun-dried Cranberries in Seedless
Cucumber Cup*

BBQ & Cheddar Cheese Sliders

Vegetable Spring Rolls w/ Soy Ginger Sauce

Horseradish & Pistachio Chicken Sate w/ Blood Orange Marmalade

BBQ Shrimp and Mango Salsa in Tortilla Cup

Bacon Wrapped Filet Tips w/ White Truffle Hollandaise

Norwegian Smoked Salmon on Shaved Bagel Chips w/ Onion Caper Relish

Baked Clams w/ Crispy Bacon & Vermont Cheddar Cheese

Maryland Lump Crab Cakes w/ Roasted Tomato Chile

Confit of Long Island Duck Tartlets w/ Apple Cider Glaze

Honey Glazed New Zealand Lamb Chops w/ Apricot Mint Glaze

Lobster & Corn Cakes w/ Mango Salsa

Seared Ahi-Tuna over a Fried Wonton w/ Thai Glaze

Mahi Mahi Tacos w/ Sour Cream

Blackened Shrimp Kabobs w/ Horseradish Cr me

Brie, Poached Pears & Toasted Almonds in Phyllo Tarts

Cannellini Bean & Rosemary Bruschetta

Grilled Chicken, Spinach & Feta Empanadas

Dessert Table

(Please choose 1 item)

Miniature Italian and French

Cookies and Pastries

Fresh Season Fruit Display

Apple Crisp w/ Vanilla Ice Cream

Cocktail Menu 2

Prepared by Executive Chef George Feliciano

**3-hour cruise to include Cocktail style Menu 2 and premium open bar
for up to 20 guests**

Hospitality Table

*Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet
Flatbreads*

*Crudit  Display of Carrots, Celery, Peppers, Asparagus, Broccoli and Cherry Tomatoes
served with Vidalia Dressing.*

Butlered Hors D'Oeuvres

(Please choose 7 items)

*Chopped Market Salad w/ Gorgonzola, Pistachios & Sun-dried Cranberries in Seedless
Cucumber Cup*

BBQ & Cheddar Cheese Sliders

Vegetable Spring Rolls w/ Soy Ginger Sauce

Horseradish & Pistachio Chicken Sate w/ Blood Orange Marmalade

BBQ Shrimp and Mango Salsa in Tortilla Cup

Bacon Wrapped Filet Tips w/ White Truffle Hollandaise

Norwegian Smoked Salmon on Shaved Bagel Chips w/ Onion Caper Relish

Baked Clams w/ Crispy Bacon & Vermont Cheddar Cheese

Maryland Lump Crab Cakes w/ Roasted Tomato Chile

Confit of Long Island Duck Tartlets w/ Apple Cider Glaze

Honey Glazed New Zealand Lamb Chops w/ Apricot Mint Glaze

Lobster & Corn Cakes w/ Mango Salsa

Seared Ahi-Tuna over a Fried Wonton w/ Thai Glaze

Mahi Mahi Tacos w/ Sour Cream

Blackened Shrimp Kabobs w/ Horseradish Cr me

Brie, Poached Pears & Toasted Almonds in Phyllo Tarts

Cannellini Bean & Rosemary Bruschetta

Grilled Chicken, Spinach & Feta Empanadas

Fried Ravioli w/ Marinara Sauce

Mini Thai BBQ Meatballs

Sweet Potato Pancakes w/ Sour Cream & Cinnamon Apple Chutney

Pasta Station

Farfalle Pasta w/ Bolognese Sauce topped with Ricotta Cheese

Penne Ala Vodka

Gourmet Dinner Rolls & Sweet Butter

Dessert Table

(Please choose 2 items)

Miniature Italian and French

Cookies and Pastries

Fresh Season Fruit Display

Apple Crisp w/ Vanilla Ice Cream

Yacht 72 Bar List

Vodka: Kettle One Tito's
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