

# **MENUS**

## **COLD LUNCH MENU**

### **- Stationary hors d'oeuvre -**

*Guacamole and salsa with blue and white corn chips*

### **- Salad -**

*Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette*

### **- Sides -**

*Roasted corn and black bean salad*

### **~ Lunch assorted sandwich display ~**

*Baked ham, Swiss, green leaf lettuce, Dijon mustard on ciabatta  
Roast beef, gorgonzola, roasted peppers, horseradish sauce wrap  
Smoked turkey, provolone, tomato, pesto mayonnaise spinach wrap  
Fresh tomato, mozzarella, basil on crusty Italian bread*

### **- Dessert -**

*Cookies and brownies*

## **HOT LUNCH MENU**

### **- Stationary hors d'oeuvre -**

*Guacamole and salsa with blue and white corn chips*

### **- Salad -**

*Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette*

### **- Sides -**

*Grilled asparagus with shaved asiago and aged balsamic vinegar  
Roasted rosemary potatoes*

### **- Entrées -**

*Grilled lemon, rosemary free range chicken breast  
Pesto pasta primavera*

### **- Dessert -**

*Cookies and brownies*

# ***BUFFET MENU A***

## ***Cocktail Hour***

### ***- Passed hors d'oeuvres -***

*Chicken sate with peanut sauce*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

## ***Buffet Dinner***

### ***- Salad -***

*Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette*

### ***- Sides -***

*Haricot vert (French beans) with fresh lemon and sliced almonds*

*Roasted rosemary potatoes*

### ***- Entrées -***

*Grilled lemon, rosemary free range chicken breast*

*Asian marinated grilled flank steak*

### ***- Desserts -***

*Cheese cake with fresh berries*

# ***BUFFET MENU B***

## ***Cocktail Hour***

### ***- Stationary hors d'oeuvre -***

*French brie en croûte with grapes and crackers*

### ***- Passed hors d'oeuvres -***

*Bacon wrapped grissini*

*Chicken sate with peanut sauce*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

*Vegetable spring roll with orange duck sauce*

## ***Buffet Dinner***

### ***- Salad -***

*Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette*

### ***- Sides -***

*Grilled asparagus with shaved asiago and aged balsamic vinegar*

*Roasted rosemary potatoes*

### ***- Entrées -***

*Grilled salmon with honey Dijon glaze served on bed of watercress*

*Asian marinated grilled flank steak*

### ***- Desserts -***

*Chocolate mouse cake*

# ***Cocktail Menu A***

## ***- Stationary hors d'oeuvre -***

*French brie en croûte with grapes and crackers*

## ***- Passed hors d'oeuvres -***

*Chicken sate with peanut sauce*

*Tomato bruschetta*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

*Vegetable spring roll with orange duck sauce*

## ***- Dessert -***

*Cheese cake with fresh berries*

# ***Cocktail Menu B***

## ***- Stationary hors d'oeuvre -***

*French brie en croûte with grapes and crackers*

*Assorted bruschetta display*

## ***- Passed hors d'oeuvres -***

*Chicken sate with peanut sauce*

*Tomato bruschetta*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

*Vegetable spring roll with orange duck sauce*

*Prosciutto and parmesan palmier*

*Chipolte pork loin skewers with spicy roasted tomato salsa*

## ***- Dessert -***

*Chocolate mouse cake*

# ***SUBSTITUTION MENU***

## ***- Stationary hors d'oeuvres -***

### *Crudités*

*French brie en croûte with grapes and crackers*

*Guacamole and salsa with blue and white corn chips*

*Assorted bruschetta display*

*Seasonal fresh fruit*

***Substitutions – for additions add \$5.00 to price posted***

*Middle eastern fare with hummus, tabouleh, babaganoush, pita and flatbreads (\$4.00pp)*

*Grilled and roasted vegetables antipasti (\$4.00pp)*

*International cheese board (\$6.00pp)*

*Salami and olive antipasto with assorted rustic Italian breads (\$8.00pp)*

*Tiger prawns with cocktail sauce (\$9.00pp)*

*New Zealand rack of lamb lollipops with mint pesto (\$12.00pp)*

***Available at Market Price***

*\*Osetra or Beluga caviar served with bellinis and crème fraîche\**

*\*Sushi display\**

*\*Raw bar with blue point oysters, little neck clams, shrimp with grainy mustard sauce, mignonette, and cocktail sauces\**

## ***- Passed hors d'oeuvres -***

*Caramelized leek tart with gruyère*

*Proscuitto and parmesan palmier*

*Spanakopita*

*Smoked nova salmon and dill cream cheese and caper on black bread*

*Bacon wrapped grissini*

*Chicken sate with peanut sauce*

*Tomato bruschetta*

*Lemon grass grilled beef filet with chili sauce*

*Shrimp Shumai (seared Japanese dumplings) with ginger sauce*

*Parmesan puff*

*Vegetable spring roll with orange duck sauce*

*Chipolte pork loin skewers with spicy roasted tomato salsa*

*Lamb skewers with cucumber taziki sauce*

***Substitutions – for additions add \$5.00 to price posted***

*Wild mushroom phyllo purses (\$3.00pp)*

*Stuffed mushroom with chevre and smoked bacon (\$3.00pp)*

*Shrimp toast (\$3.00pp)*

*Scallop toast points (\$3.00pp)*

*Scallops wrapped in bacon with rémoulade (\$6.00pp)*

*Jumbo lump crab cakes with rémoulade (\$8.00pp)*

*Coconut shrimp with mango chutney (\$8.00pp)*

*Grilled Thai shrimp with spicy coconut dipping sauce (\$8.00pp)*

*Sashimi grade tuna tartare on crispy wonton with wasabi and sesame oil (\$8.00pp)*

*Potato pancakes with crème fraîche, caviar and smoked salmon (\$8.00pp)*

**- Salads -**

Arugula, apples and caramelized nuts with Spanish sherry vinaigrette  
Caesar salad with shaved parmesan cheese and garlic croutons  
Spinach salad with mushroom, red onion, walnuts and bacon served with warm vinaigrette  
Spring mix salad with gorgonzola, roasted walnuts, fresh orange slices and citrus vinaigrette

**- Sides -**

Haricot vert (French beans) with fresh lemon and sliced almonds  
Roasted corn and black bean salad  
Sweet corn smothered in butter and sea salt  
Tuscan style white bean salad  
Roasted rosemary potatoes

**Substitutions – for additions add \$5.00 to price posted**

Grilled asparagus with shaved asiago and aged balsamic vinegar (\$3.00pp)  
Fresh mozzarella, tomato, and basil (\$5.00pp)  
Mediterranean orzo salad with feta cheese, calamata olives, and sun dried tomatoes (\$5.00pp)  
Pesto pasta primavera (\$5.00pp)  
Gorgonzola pasta salad (\$5.00pp)  
Potato gratin (\$5.00pp)  
Provencale new potato salad (\$5.00pp)  
Wild rice salad with cranberries, walnuts, and orange slices (\$5.00pp)

**- Entrées -**

Penne ala vodka  
Farfalle with broccoli rabe, lemon zest, sun dried tomatoes, garlic and aged pecorino  
Wild mushroom chicken Marsala  
Chicken Francese with caper white wine sauce  
Asian marinated grilled flank steak  
**Substitutions – for additions add \$14.00 to price posted**  
Grilled salmon with honey Dijon glaze served on bed of watercress (\$4.00pp)  
Frenched chicken breast roasted with fresh thyme and white truffle oil (\$7.00pp)  
Seared pork loin with mango chutney (\$7.00pp)  
Beef tenderloin with horseradish cream and garlic aioli (\$17.00pp)  
Rack of lamb with mint pesto or cucumber yogurt taziki (\$17.00pp)  
Seared breast of duck accompanied with Vidalia onion, sour cherry compote (\$18.00pp)  
Broiled sea bass with pineapple ginger salsa (\$18.00pp)  
Pepper encrusted seared tuna served with wasabi sauce (\$18.00pp)

**- Desserts -**

Chocolate mouse cake  
Cheese cake with fresh berries  
Fresh fruit platter  
**Substitutions – for additions add \$3.00 to price posted**  
Apple frangipane tart with vanilla bean gelato (\$3.00pp)  
Assorted pastries and petit fours (\$6.00)  
Ice cream sundae bar (\$15.00pp)  
Specialty cakes and Cupcake displays available at additional charge

# ***WEDDING PACKAGES***

## ***BUFFET MENU A***

*4 hour cruise to include Buffet style menu A, premium open bar, Champagne toast, 2 tier Wedding Cake, marine crew and wait staff fee, Dockage at Chelsea Piers-pier 59 and sales tax for up to 20 guests -*

## ***BUFFET MENU B***

*4 hour cruise to include Buffet style menu B, premium open bar, Champagne toast, 2 tier Wedding Cake, marine crew and wait staff fee, Dockage at Chelsea Piers-pier 59 and sales tax for up to 20 guests -*

## ***Bar List***

***Vodka: Kettle One***  
***Gin: Tanqueray***  
***Scotch: Johnnie Walker Red***  
***Rye: J&B***  
***Tequila: Jose Quervo***  
***Whiskey: Jack Daniels***  
***Seagram Seven***  
***Rum: Bacardi***  
***Captain Morgan***  
***Malibu***

## ***Beers***

***Corona***  
***Coors Light***  
***Budweiser***

## ***Wines***

***(or similar )***

***Columbia Crest Chardonnay***  
***Line 39 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***