

MENUS FOR THE MIDNIGHT SUN AND SOLSTICE YACHTS

Brunch & Lunch

Continental Breakfast	\$ 20.00 p/person
Full Hot Breakfast	\$ 25.00 p/person
Brunch	\$ 38.00 p/person
Cold Luncheon	\$ 32.00 p/person
Hot Luncheon	\$ 38.00 p/person

Hors d' oeuvres Receptions

Cocktail Reception	\$ 30.00 p/person
Hors d' oeuvres & Carving	\$ 40.00 p/person
Heavy Hors d' oeuvres	\$ 55.00 p/person

Dinners

Classic (<i>single entrée</i>)	\$ 40.00 p/person
Classic (two entrées)	\$ 47.50 p/person
Caribbean	\$ 45.00 p/person
Aficionado	\$ 55.00 p/person
Epicurean	\$ 65.00 p/person
Connoisseur	\$ 95.00 p/person

Bar Services

Non-Alcoholic	\$ 12.00 p/person
Beer & Wine	\$ 18.00 p/person
Full Open Bar	\$ 25.00 p/person
Top Shelf Bar	\$ 35.00 p/person
Brunch Bar	\$ 18.00 p/person

Cash Bar	\$ 12.00 p/person
	<i>\$ 8.00 mixed</i>
	<i>\$ 5.00 wine</i>
	<i>\$ 3.00 beer</i>

Bar Service Notes:

Cash Bar Service is **not** available onboard the M/Y Solstice

Cash Bar includes non-alcoholic drinks
Minimum setup fee of \$350.00

Stations & Other Options

Please see attached list

8 Hour Bar Service

All bar service prices are subject to an additional \$10.00 per person for 8 hour charters.

Catering Notes for M/Y Solstice:

Depending on the menu selection and number of guests onboard, the style of service (plated, sit-down, passed, etc.) may need to be altered due to the private yacht nature of the yacht. The Executive Chef will confirm all details with clients during the booking process to tailor the service to their particular needs.

Outside Catering:

In special circumstances, outside catering may be allowed onboard and will be subject to a Galley Fee. 3rd Party Caterers must be fully insured and have previous experience onboard yachts. Please note that 3rd Party Caterers are not allowed to prepare/cook onboard the yachts for safety/liability reasons and all outside catering must be delivered to the yacht fully prepared. Due to liquor license requirements, bar services must be provided by the yacht.

All Food and Beverage Services are subject to an 18% Service Fee and applicable Sales Tax.

CLASSIC – DINNER MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 1)

Seasonal Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Antipasto with Cured Meats, Imported Cheeses, Marinated Vegetables and Breads
Fresh Hummus Display served with Pita Breads

Butler Passed Hors d' oeuvres: (select 3)

Beef or Chicken Satay with Peanut Dipping Sauce
Vegetarian Spring Rolls with Sweet Chili Sauce
Green Onion Crab Rangoon
Potato Pancake with Apple Sauce
Beef or Chicken Empanadas with Guacamole
Coney Island Kosher Franks with Deli Mustard
Jerk Chicken Tenders with Honey Mustard
Miniature Hot Dogs & Cheeseburgers
Coconut Chicken Tenders
Conch Fritters with Dipping Sauce

~ DINNER SERVICE ~

Salad: (select 1) – Plated First Course

Iceberg Lettuce with Chopped Tomatoes & Bleu Cheese Dressing
Traditional Caesar with Croutons (anchovies optional)
Field Greens with Cucumbers, Tomatoes, Carrots and Balsamic Vinaigrette

Entree: (select 1) – Served on the Buffet

Grilled Mahi Mahi with an Herb & Lemon Butter Sauce
Chicken Roulade stuffed with Mango and Dried Fruits
Grilled London Broil Steak
Pasta with Breast of Chicken, Chorizo Sausage & Vegetables in a White Wine Cream Sauce
Mojo Marinated Pork Tenderloin with Caramelized Onions & Peppers
**Second Entrée may be added to the buffet for \$7.50 additional*

Vegetable: (select 1)

Green Beans Almondine
Buttered Baby Cabbage
Traditional Peas and Carrots

Starch: (select 1)

Wild Rice Pilaf
Garlic Mashed Potatoes
Rosemary Roasted Red Potatoes

Accompaniments:

Freshly Baked French Baguette Dinner Rolls

Dessert:

Chef's Selection of Dessert

Freshly Brewed Coffee & Tea Service

CARIBBEAN DINNER MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 1)

Tropical Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Chef's Selection of Fresh Ceviche served with Plantain Chips

Butler Passed Hors d' oeuvres: (select 3)

Croquetas de Jamon or Pollo
Beef or Chicken Empanadas with Guacamole
Jerk Chicken Tenders with Honey Mustard
Coconut Pecan Scallops
Seasoned Tamales de Maiz
Black Bean Spring Rolls
Coconut Chicken Tenders
Caribbean Grilled Chicken Skewers
Conch Fritters with Dipping Sauce

~ DINNER SERVICE ~

Salad: (select 1) – Plated First Course

Caribbean Salad with Grilled Pineapple and a Mango Dressing
Traditional Caesar with Croutons (anchovies optional)
Field Greens with Cucumbers, Tomatoes, Carrots and Balsamic Vinaigrette

Entrees: (select 2) – Served on the Buffet

Mojo Marinated Pork Tenderloin
Grilled Caribbean Jerk Chicken
Ropa Vieja Shredded Beef in Red Wine Sauce
Curried Banana Snapper with Mango Salsa
Grilled Skirt Steak with Chimichuri Sauce
Arroz Con Pollo (Yellow Rice)
Coconut Snapper with Papaya
Curried Chicken **OR** Goat with Root Vegetables

Side Items: (select 2)

Black Beans & White Rice	Saffron Spanish Rice
Sweet Fried Plantains	Mojo Yuca
Coconut Rice & Chic Peas	Three Bean Salad

Accompaniments:

Freshly Baked Dinner Rolls

Dessert: (select 1)

Caramel Flan
Dulce de Leche
Tres Leches
Key Lime Pie
Mango Key Lime Pie

Freshly Brewed Coffee & Tea Service

AFICIONADO - DINNER MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 1)

Seasonal Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Fresh Assorted Sushi Display accompanied by Pickled Ginger, Wasabi and Soy Sauce
Chilled Shrimp on a bed of Ice served with Cocktail Sauce and Lemon Wedges
Antipasto with Cured Meats, Imported Cheeses, Marinated Vegetables and Breads

Butler Passed Hors d' oeuvres: (select 4)

Beef or Chicken Satay with Peanut Dipping Sauce	Black Bean Southwest Spring Roll
Vegetarian Spring Rolls with Sweet Chili Sauce	Coconut Pecan Scallops
Green Onion Crab Rangoon	Artichokes Stuffed with Parmesan
Scallops Wrapped in Bacon	Wonton Shrimp
Maryland Crab Cakes with Lime Cocktail Sauce	Sesame Chicken
Beef or Chicken Empanadas with Guacamole	Coconut Chicken Tenders
Potato Wrapped Shrimp	Conch Fritters with Dipping Sauce
Brie & Raspberry in Phyllo	Coconut Shrimp with Dipping Sauce

~ DINNER SERVICE ~

Salad: (select 1) – Plated First Course

Traditional Caesar with Croutons (anchovies optional)
Field Greens with Cucumbers, Tomatoes, Carrots and Balsamic Vinaigrette
Mandarin Salad with Walnuts and Raspberry Vinaigrette

Entrees: (select 2) – Served on the Buffet

Mediterranean Shellfish Medley
Grilled Flat Iron Steak with Chimichuri
Pecan Crusted Snapper with Citrus Tequila Sauce
Grilled Chicken Caprese with Mozzarella, Basil, Prosciutto & Chopped Tomatoes
New York Strip Steak with a Bourbon Brown Sugar Glaze

Vegetable: (select 1)

Broccoli and Cauliflower
Green Beans Almondine
Brown Sugar Glazed Carrots

Starch: (select 1)

Wild Rice Pilaf
Bow Tie Pasta with Vegetables & Pesto
Rosemary Roasted Red Potatoes

Accompaniments:

Freshly Baked French Baguette Dinner Rolls

Dessert: (select 1) – Served Plated

Cheesecake – New York, Raspberry & White Chocolate, or Dulce de Leche
Pie – Pecan, Key Lime, Reese Peanut Butter, or Apple Crisp
Cake – Chocolate Chambord, Coffee Cake, Red Velvet, or German Chocolate
Other – Assortment of Miniature Pastries

Freshly Brewed Coffee & Tea Service

EPICUREAN - DINNER MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 2)

Seasonal Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Fresh Assorted Sushi Display accompanied by Pickled Ginger, Wasabi and Soy Sauce
Chilled Shrimp on a bed of Ice served with Cocktail Sauce and Lemon Wedges
Antipasto with Cured Meats, Imported Cheeses, Marinated Vegetables and Breads

Butler Passed Hors d' oeuvres: (select 5)

Beef or Chicken Satay with Peanut Dipping Sauce	Brie & Raspberry in Phyllo
Assorted Cold Canapes	Coconut Pecan Scallops
Date Stuffed with Almonds & Bacon	Artichokes Stuffed with Parmesan
Green Onion Crab Rangoon	Escargot with Borsin en Croute
Scallops Wrapped in Bacon	Wonton Shrimp
Maryland Crab Cakes with Lime Cocktail Sauce	Tenderloin of Beef on a Pesto Crouton
Fig & Mascarpone in Phyllo	Coconut Chicken Tenders
Potato Wrapped Shrimp	Conch Fritters with Dipping Sauce
Portobello Mushroom on Focaccia Triangles	Coconut Shrimp with Dipping Sauce

~ DINNER SERVICE ~

Salad: (select 1) – Plated First Course

Buffalo Mozzarella with Vine-Ripened Tomatoes, Basil and Balsamic Vinaigrette
Asian Salad with Celery and Baby Corn with Ginger Dressing
Traditional Caesar with Croutons (anchovies optional)
Bibb Lettuce with a blend of Walnuts, Red Onions, Bleu Cheese and Balsamic Vinaigrette
Mandarin Salad with Walnuts and Raspberry Vinaigrette

Entrees: (select 2) – Served on the Buffet

Large Maryland Crab Cakes served with Remoulade Sauce
Beef Tenderloin served with Béarnaise Sauce
Salmon Roulade with a Beurre Blanc Sauce
Chicken Oscar with Crab Meat and Asparagus
Butterflied Shrimp stuffed with Crab in a Lemon & Herb Butter Sauce
Roasted Asian Duck

Vegetable: (select 1)

Broccoli and Cauliflower	Brown Sugar Glazed Carrots
Green Beans Almondine	Parmesan Baked Tomatoes
Steamed Asparagus	

Starch: (select 1)

Wild Rice Pilaf	Baked Idaho Potato with Condiments
Raisin Cous Cous	Tri Mash – Plantain, Red & Sweet Potato
Rosemary Roasted Red Potatoes	

Bread Baskets:

French Baguettes, Ciabatta, and Focaccia served with Olive Oil & Vinegar at each table

Dessert: (select 1) – Served Plated PLUS Assortment of Miniature Pastries at each table

Cheesecake – New York, Raspberry & White Chocolate, or Dulce de Leche
Pie – Pecan, Key Lime, Reese Peanut Butter, or Apple Crisp
Cake – Chocolate Chambord, Coffee Cake, Red Velvet, or German Chocolate

Freshly Brewed Coffee & Tea Service

CONNOISSEUR - DINNER MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 1)

Fresh Assorted Sushi Display accompanied by Pickled Ginger, Wasabi and Soy Sauce
Pate & Foie Gras Display with an assortment of traditional accompaniments
Chilled Shrimp on a bed of Ice served with Cocktail Sauce and Lemon Wedges

Butler Passed Hors d' oeuvres: (select 4)

Assorted Cold Canapés	Fig & Mascarpone in Phyllo
Dates Stuffed with Almonds & Bacon	Artichokes Stuffed with Parmesan
Vegetable Napoleon	Escargot with Borsin en Croute
Chili Lime Salmon Satay	Grilled Tiger Shrimp Canapé
Scallops Wrapped in Bacon	Tenderloin of Beef on a Pesto Crouton
Maryland Crab Cakes with Lime Cocktail Sauce	

~ DINNER SERVICE ~

Salad: (select 1) – Plated First Course

Buffalo Mozzarella with Vine-Ripened Tomatoes, Basil and Balsamic Vinaigrette
Baby Spinach with Bacon, Cherry Tomatoes, Red Onions and Dijon Vinaigrette
Spring Greens with Beets, Tomatoes, Bleu Cheese, Shallots and Honey Dressing

Appetizer: (select 1) – Plated Second Course

Lobster Ravioli in a Vodka Cream Sauce
Duck Confit Ravioli with a Cherry & Onion Red Wine Reduction
Thai Peppered Beef on a Cucumber, Napa Cabbage & Green Onion Salad
Grouper & Shrimp Ceviche Martini
Smoked Trout with a Strawberry & Celery Salad with Horseradish Sauce

Entrée: (select 1)

20 ounce Bone-In Rib-Eye Steak with Chimichuri Sauce paired with a Plantain, Red & Sweet Potato Tri-Mash and Fresh Asparagus Bundles
Tarragon & Dijon Rack of New Zealand Lamb with a Mint and Honey Yogurt Sauce paired with Raisin Cous Cous and Steamed Broccoli
Hoisin Glazed Half Duck paired with Asian Inspired Scallion Rice and Sugar Snap Peas with Julienne Peppers
Jumbo Shrimp butterflied and stuffed with Crab baked in a Lemon Garlic Butter paired with Jasmine White Rice, Parmesan Baked Tomato and Creamed Spinach
Pan Seared Sea Scallops served on a bed of Fettuccini with Roasted Pepper Crème Sauce paired with Braised Spinach
Surf & Turf – Grilled Tenderloin of Beef accompanied with Garlic Broiled Jumbo Shrimp
*Surf & Turf – Grilled Tenderloin of Beef with Broiled Lobster Tail
market price
*Florida Stone Crabs served with Mustard Sauce, Drawn Butter and Lemon
market price & seasonal (October through May)

Bread Baskets:

French Baguettes, Ciabatta, and Focaccia served with Olive Oil & Vinegar at each table

Dessert: - Plated Last Course

Trio of Gourmet Decadent Desserts arranged artfully and garnished with Fresh Fruit & Sauces

Coffee & Tea Service including Cappuccino, Espresso and Herbal Teas

STANDARD HORS D' OEUVRES MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 2)

Seasonal Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Fresh Assorted Sushi Display accompanied by Pickled Ginger, Wasabi and Soy Sauce
Chilled Shrimp on a bed of Ice served with Cocktail Sauce and Lemon Wedges
Antipasto with Cured Meats, Imported Cheeses, Marinated Vegetables and Breads
Fresh Hummus Display served with Pita Breads

Butler Passed Hors d' oeuvres: (select 5)

Beef or Chicken Satay with Peanut Dipping Sauce
Vegetarian Spring Rolls with Sweet Chili Sauce
Green Onion Crab Rangoon
Scallops Wrapped in Bacon
Maryland Crab Cakes with Lime Cocktail Sauce
Potato Pancake with Apple Sauce
Beef or Chicken Empanadas with Guacamole
Potato Wrapped Shrimp
Coney Island Kosher Franks with Deli Mustard
Miniature Hot Dogs & Cheeseburgers
Brie & Raspberry in Phyllo

Black Bean Southwest Spring Roll
Coconut Pecan Scallops
Artichokes Stuffed with Parmesan
Wonton Shrimp
Sesame Chicken
Coconut Chicken Tenders
Conch Fritters with Dipping Sauce
Coconut Shrimp with Dipping Sauce
Assortment of Cold Canapés
Portobello Mushroom on Focaccia Triangles

HORS D' OEUVRES & CARVING MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 3)

Seasonal Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Fresh Assorted Sushi Display accompanied by Pickled Ginger, Wasabi and Soy Sauce
Chilled Shrimp on a bed of Ice served with Cocktail Sauce and Lemon Wedges
Antipasto with Cured Meats, Imported Cheeses, Marinated Vegetables and Breads
Fresh Hummus Display served with Pita Breads

Carving Station: (select 1)

Roasted Breast of Turkey with Sweet Chili Mayonnaise
Maple Glazed Ham with Dijon Sauce
Corned Beef with Pickled Green Tomatoes & Deli Mustard
Peppered Pastrami with Garlic Pickles & Deli Mustard

Butler Passed Hors d' oeuvres: (select 6)

Beef or Chicken Satay with Peanut Dipping Sauce	Black Bean Southwest Spring Roll
Vegetarian Spring Rolls with Sweet Chili Sauce	Coconut Pecan Scallops
Green Onion Crab Rangoon	Escargot with Borsin En Croute
Date Stuffed with Almonds & Bacon	Artichokes Stuffed with Parmesan
Scallops Wrapped in Bacon	Fig & Mascarpone in Phyllo
Maryland Crab Cakes with Lime Cocktail Sauce	Wonton Shrimp
Potato Pancake with Apple Sauce	Sesame Chicken
Beef or Chicken Empanadas with Guacamole	Coconut Chicken Tenders
Potato Wrapped Shrimp	Conch Fritters with Dipping Sauce
Coney Island Kosher Franks with Deli Mustard	Coconut Shrimp with Dipping Sauce
Jerk Chicken Tenders with Honey Mustard	Assortment of Cold Canapés
Miniature Hot Dogs & Cheeseburgers	Tenderloin of Beef served on a Pesto Crouton
Brie & Raspberry in Phyllo	Portobello Mushroom on Focaccia Triangles

Dessert:

Lavish Display of Assorted Miniature Pastries including Éclairs, Cream Puffs, and Tarts

HEAVY HORS D' OEUVRES MENU

~ COCKTAIL RECEPTION ~

Stationary Display: (select 2)

Seasonal Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Fresh Assorted Sushi Display accompanied by Pickled Ginger, Wasabi and Soy Sauce
Chilled Shrimp on a bed of Ice served with Cocktail Sauce and Lemon Wedges
Antipasto with Cured Meats, Imported Cheeses, Marinated Vegetables and Breads
Fresh Hummus Display served with Pita Breads

Carved Entrée Item: (select 1)

Beef Tenderloin paired with Fingerling Roasted Potatoes
Whole Roasted Salmon paired with Herbed Wild Rice
Crown Roast of Pork paired with Tri Mash – Plantain, Red & Sweet Potato
Rack of Lamb paired with Cous Cous with Dried Cranberries, Walnuts & Chives

Vegetable:

Seasonal Fresh Vegetable

Butler Passed Hors d' oeuvres: (select 5)

Beef or Chicken Satay with Peanut Dipping Sauce	Black Bean Southwest Spring Roll
Vegetarian Spring Rolls with Sweet Chili Sauce	Coconut Pecan Scallops
Green Onion Crab Rangoon	Escargot with Borsin En Croute
Date Stuffed with Almonds & Bacon	Artichokes Stuffed with Parmesan
Scallops Wrapped in Bacon	Fig & Mascarpone in Phyllo
Maryland Crab Cakes with Lime Cocktail Sauce	Wonton Shrimp
Potato Pancake with Apple Sauce	Sesame Chicken
Beef or Chicken Empanadas with Guacamole	Coconut Chicken Tenders
Potato Wrapped Shrimp	Conch Fritters with Dipping Sauce
Coney Island Kosher Franks with Deli Mustard	Coconut Shrimp with Dipping Sauce
Jerk Chicken Tenders with Honey Mustard	Assortment of Cold Canapés
Miniature Hot Dogs & Cheeseburgers	Tenderloin of Beef served on a Pesto Crouton
Brie & Raspberry in Phyllo	Portobello Mushroom on Focaccia Triangles

Dessert:

Lavish Display of Assorted Miniature Pastries including Éclairs, Cream Puffs, and Tarts

CONTINENTAL BREAKFAST MENU

Fruit & Cheese:

Fresh Seasonal Fruit Display served with
Domestic & Imported Cheese displayed with
assorted Crackers

Pastries:

Assorted Muffins
Bagels with Cream Cheese
Croissants with Jams
Assorted Danish

Freshly Brewed Coffee & Tea Service

FULL BREAKFAST MENU

Pastries: (select 2)

Assorted Muffins
Bagels with Cream Cheese
Croissants with Jams
Assorted Danish

Fruit & Cheese:

Fresh Seasonal Fruit Display served with
Domestic & Imported Cheese displayed with
assorted Crackers

Breakfast Entrée: (select 1)

Scrambled Eggs
French Toast with Warm Maple Syrup
**Second Item may be added to the buffet for \$4.00 additional*

Breakfast Meat: (select 1)

Smoked Bacon
Canadian Bacon
Sausage

Starch:

Herb Roasted Breakfast Potatoes

Freshly Brewed Coffee & Tea Service

BRUNCH MENU

Pastry & Bread Basket:

Assortment of Breakfast Pastries including Assorted Muffins, Bagels and Croissants with Spreads as well as Breads and Rolls

Fruit & Cheese:

Fresh Seasonal Fruit Display and Domestic & Imported Cheese with assorted Crackers

Seafood Display: (select 1)

Assorted Sushi with Ginger & Wasabi and Chilled Shrimp with Cocktail Sauce and Lemon Wedges
Smoked Fish Display of Smoked Salmon, Whitefish, Whitefish Salad & Pickled Herring

Breakfast Entrée: (select 1)

Cheese Blintz served with Sour Cream and Fruit Sauce
Quiche – choice of Smoked Salmon & Chive, Mushroom & Leek or Ham & Asparagus
Eggs/Omelet Station – cooked to order

Lunch Entrée: (select 1)

Seafood Stuffed Flounder
Chicken Roulade stuffed with Mango and Dried Fruits
Pecan Crusted Snapper with Citrus Tequila Sauce
Grilled Chicken Caprese with Mozzarella, Basil and Prosciutto
Mojo Marinated Pork Tenderloin
Carving Station - choice of Roasted Turkey Breast, Maple Glazed Ham,
Corned Beef or Peppered Pastrami

Side Items: (select 2)

Bread or Noodle Pudding
Breakfast Meat – choice of Smoked Bacon, Canadian Bacon or Sausage
Herb Roasted Breakfast Potatoes
Orzo with Feta Cheese, Olives, Carrots & Spinach
Pasta with Hearts of Palm, Roasted Peppers, Broccoli & Basil
Tabouli Salad with Chic Peas, Parsley, Tomatoes, Cucumber, Red Onion, Lemon Juice & Olive Oil

Dessert:

Assortment of Rugulah and Miniature Pastries

Freshly Brewed Coffee & Tea Service

COLD LUNCHEON MENU

~STARTER~

Stationary Display: (select 1)

Seasonal Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Fresh Assorted Sushi Display accompanied by Pickled Ginger, Wasabi and Soy Sauce
Chilled Shrimp on a bed of Ice served with Cocktail Sauce and Lemon Wedges
Fresh Hummus Display served with Pita Breads

~COLD LUNCHEON BUFFET~

Salad: (select 1)

Iceberg Lettuce with Chopped Tomatoes & Bleu Cheese Dressing
Traditional Caesar with Croutons (anchovies optional)
Field Greens with Cucumbers, Tomatoes, Carrots and Vinaigrette
Asian Salad with Celery and Baby Corn with Ginger Dressing
Bibb Lettuce with Walnuts, Red Onions, Bleu Cheese and Vinaigrette

Side Item: (select 1)

Traditional Potato Salad and Cole Slaw
Antipasto Salad with Mozzarella, Tomatoes, Pepperchinois & Meats
Seasonal Fresh Fruit Salad
Pasta Salad with Marinated Vegetables in a Pesto Parmesan Dressing

Main Item:

(select Sandwich or Wrap as well as 3 meats or fillings)

Roast Beef * Turkey Breast * Kosher Salami * Ham * Tuna Salad
Tuna & White Bean Salad * Dilled Egg Salad * Thai Shrimp Salad
Cold Grilled Chicken Breast, Sliced Steak or Grilled Shrimp

**All wraps will be pre-assembled and displayed on the buffet;
sandwiches may be pre-assembled or create-your-own on the buffet*

Accompaniments:

Lettuce, Tomatoes, Onions, Pickles, Olives & Hot Peppers
Mayonnaise, Mustard, Peppercorn Ranch & Salsa

Assortment of Breads to include Multigrain Rolls, French Baquettes,
Ciabatta, Pumpernickel, Rye, Pretzel Rolls and Croissants

Dessert:

Assortment of Gourmet Cookies and Brownies

Freshly Brewed Coffee & Tea Service

HOT LUNCHEON MENU

~Starter~

Stationary Display: (select 1)

Seasonal Fruit with Domestic & Imported Cheese with assorted Crackers and Breads
Fresh Assorted Sushi Display accompanied by Pickled Ginger, Wasabi and Soy Sauce
Chilled Shrimp on a bed of Ice served with Cocktail Sauce and Lemon Wedges
Fresh Hummus Display served with Pita Breads

~Luncheon Buffet~

Salad: (select 1) – Plated First Course

Iceberg Lettuce with Chopped Tomatoes & Bleu Cheese Dressing
Traditional Caesar with Croutons (anchovies optional)
Field Greens with Cucumbers, Tomatoes, Carrots and Vinaigrette
Asian Salad with Celery and Baby Corn with Ginger Dressing
Bibb Lettuce with Walnuts, Red Onions, Bleu Cheese and Vinaigrette

First Entrée: (select filling)

Quiche – choice of Smoked Salmon & Chive, Mushroom & Leek or Ham & Asparagus

Second Entrée: (select 1)

Salmon Pinwheel
Chicken Roulade stuffed with Mango and Dried Fruits
Pasta with Breast of Chicken, Chorizo Sausage & Vegetables in a White Wine Cream Sauce
Chicken Breast Mediterranean with Olives, Tomatoes, Onions, Peppers & Olive Oil
Kabobs – choice of Curried Chicken, Hoisin Glazed Beef, Rum Glazed Shrimp,
Garlic Mint Lamb, or Jerk Pork
Carving Station - choice of Roasted Turkey Breast, Maple Glazed Ham,
Corned Beef or Peppered Pastrami

Side Item: (select 1) – Choice of served Hot or Cold

Pasta with Hearts of Palm, Roasted Peppers, Broccoli & Basil
Tabouli Salad with Chic Peas, Parsley, Tomatoes, Cucumber, Red Onion, Lemon Juice & Olive Oil
Cous Cous with Dried Cranberries, Walnuts & Chives
Orzo with Feta Cheese, Olives, Carrots & Spinach

Accompaniments:

Freshly Baked French Baguette Dinner Rolls

Dessert:

Assortment of Miniature Pastries including Éclairs, Cream Puffs and Tarts

Freshly Brewed Coffee & Tea Service

OPTIONAL STATIONS & DISPLAYS

Sushi Action Station with Live Chef preparing a selection of fresh sushi including nigiri, sashimi, and rolls presented with pickled ginger, wasabi, & soy sauce. **\$500.00 for Chef + \$14.00 per person**

Carving Station of your choice from the following items: **\$150.00 for Chef +**
 Roasted Breast of Turkey with Sweet Chili Mayonnaise **\$ 6.00 per person**
 Maple Glazed Ham with Dijon Sauce **\$ 6.00 per person**
 Mojo Marinated Pork Tenderloin with Banana Chutney **\$ 9.00 per person**
 Corned Beef with Pickled Green Tomatoes & Deli Mustard **\$ 9.00 per person**
 Peppered Pastrami with Garlic Pickles & Deli Mustard **\$ 9.00 per person**
 Tarragon Rack of Lamb with Mint & Honey Yogurt **\$16.00 per person**
 Garlic & Rosemary Prime Rib of Beef with Horseradish Sauce **\$16.00 per person**

Pate & Mousse Display served with an assortment of traditional accompaniments including crackers, French bread, olives, pickled onions, and cornichons with your selection of 3 items: **\$ 12.00 per person**

Chicken Pate with Truffles	Wild Mushroom Pate
Champagne Pate with Black Pepper	Pate de Champagne with Cognac
Duck Pate with Truffles and Pistachio	Smoked Salmon Terrine with Spinach
Venison Pate	Chicken en Crouete
Duck Mousse with Port Wine	Tri-color Vegetable Mousse en Crouete

Custom Seafood Bar garnished with lemons, limes, cocktail sauces, and hot sauces with your selection of 3 items below: **\$18.00 per person**

Steamed Shrimp	Crab Claws
Oysters on the Half Shell	Asian Sashimi Scallops
Poached Mussels	Grouper Ceviche
Clams Casino	

Plus your choice of Chilled Shooter: (select 1)
 Pepper Vodka Chilled Sake
 Citrus Vodka

Mediterranean Display with an assortment of vegetarian options including: **\$12.00 per person**

Stuffed Grape Leaves	Cous Cous Raisin Salad
Hummus	Cucumber, Tomato & Red Onion Salad with Feta Cheese
Tabouli	Figs & Dates
Eggplant Salad	Assorted Breads & Pita
Marinated Olives	

Dessert Upgrades (30 guest minimum)

Viennese Table with a lavish display of assorted cakes, pies, and pastries **\$12.00 per person**

Dark Chocolate Fountain with strawberries, bananas, pineapples, marshmallows, & cream puffs for dipping **\$ 8.00 per person**

Ice Cream Sundae Bar with your choice of ice cream flavors and toppings made to order **\$ 6.00 per person**

BEVERAGE & BAR SELECTIONS

FULL BAR PACKAGES

Standard Premium Brand Bar **\$25.00 per person**

Vodka – Absolut & Assorted Flavored Absolut

Gin – Tanqueray

Bourbon – Jack Daniels & Maker's Mark

Scotch – Dewar's

Whiskey – Seagram's 7

Tequila – Jose Quervo

Rum – Bacardi, Assorted Flavored Bacardi, Captain Morgan's Spiced & Malibu

Beer – Miller Lite, Corona, Heineken & Red Stripe

Wine – Selection of House Red & White Wines

Non-Alcoholic – Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Tomato Juice & Bottle Water

Top Shelf Brand Bar Upgrade **\$35.00 per person**

includes all standard premium bar brands, wines and non-alcoholic selections plus:

Vodka – Ketel One & Grey Goose

Gin – Bombay Sapphire

Bourbon – Woodford Reserve

Scotch – Johnny Walker Black

Tequila – Patrón

Rum – Ron Zacapa 23

Cordials – Baileys, Grand Marnier, Tia Maria, Kahlua, Sambuca, Amaretto, Frangelico, Cointreau, Chambord, Remy Martin VSOP & Hennessy Privilege VSOP

ADDITIONAL BAR OPTIONS & ADD-ONS

California Sparkling Champagne **\$5.00 per person**

Wine Upgrades *please see attached wine list*

Cappuccino & Espresso Service **\$4.00 per person**