



SAMPLE DINNER MENU - BUFFET

Private Charter Cruise

ATTENDED HORS D'OEUVRES STATION (CHOOSE 5)

BACON WRAPPED DATE

Goat Cheese | Honey

SPANAKOPITA

Yogurt Dill Sauce

BEEF WELLINGTON

Horseradish Cream

BACON WRAPPED SCALLOPS

Maple Mustard Glaze

YAKITORI CHICKEN

Scallions | Sesame Seeds

MAUI SHRIMP SPRING ROLL

Chili Paste | Coconut Milk & Cilantro

COCONUT SHRIMP

Mango Chutney

CHICKEN SAMOSA

Major Grey Chutney

ASIAN SHORT RIB POT PIE

Scallions | Hoisin Glaze

GOAT CHEESE TARTLET

Balsamic Strawberries | Candied Pecans

LOBSTER COBBLER

Dill | Brown Butter

PEKING DUCK SPRING ROLL

Sesame Seeds | Sweet & Sour Sauce

ATTENDED MARKET STATION (CHOOSE 2)

FIELD GREEN SALAD

Tomatoes | Cucumbers | Carrots | Balsamic Vinaigrette | Ranch Dressing

CAESAR SALAD

Romaine Lettuce | Aged Parmesan Reggiano | Herb Croutons | Traditional Caesar Dressing

CAPRESE

Vine Ripened Tomatoes | Fresh Mozzarella | Basil | Balsamic Glaze

KALE QUINOA

Quinoa | Roasted Red Pepper | Spinach | Lemon Oregano Vinaigrette

ATTENDED ENTREE STATION (CHOOSE 3)

BRAISED BEEF SHORT RIB

Cabernet Sauvignon Reduction | Baby Carrots

OVEN ROASTED CHICKEN BREAST WITH ROSEMARY & THYME

Creamy Mushroom Sauce

HONEY SESAME CHICKEN

Scallions | Fresno Chiles

CORIANDER CRUSTED SALMON

Lemon Herb Beurre Blanc

OVEN ROASTED FLOUNDER

Spicy Tomato & White Bean Ragu

PASTA AL FORNO

Alfredo Sauce | Panko Parmesan Crust

ROASTED VEGETABLE FARFALLE

Seasonal Squash & Peppers | Arugula | Marinara | Parmesan Cheese

ROOT VEGETABLE FRICASSEE

Idaho Potatoes | Broccoli | Grape Tomatoes | Gremolata | Cauliflower | Coconut Cream Sauce

ATTENDED COMPLEMENT STATIONS (CHOOSE 2)

GARLIC MASHED POTATOES

ROASTED RED SKINS

WILD RICE PILAF

ROASTED BROCCOLI

WHITE BEAN RAGOUT

ATTENDED DESSERT STATION (CHOOSE 1)

SIGNATURE DESSERT STATION

Cakes | Brownies | Seasonal Fruit

NEW YORK STYLE CHEESECAKE

Lemon Mascarpone Cream | Blueberry Compote