



SAMPLE DINNER MENU - PLATED

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

SALAD (CHOOSE 1)

TENDER GREENS

Cherry Tomatoes | Cucumbers | Feta Cheese | Lemon Oregano Vinaigrette

CAESAR SALAD

Romaine Lettuce | Herb – Garlic Croutons |
Caesar Dressing | Parmesan Cheese

KALE QUINOA

Quinoa | Roasted Red Pepper | Spinach | Lemon Oregano Vinaigrette

ENTREE (CHOOSE 2 | Pre-Selected/Ordered)

BRAISED BEEF SHORT RIB WITH FRESNO PEPPER DEMI-GLACE

Garlic Mashed Potatoes | Baby Carrots | Broccoli

OVEN ROASTED CHICKEN BREAST WITH ROSEMARY & THYME

Roasted New Red Potato Salad with Scallions | Haricot Verts | Creamy Mushroom Sauce

CORIANDER CRUSTED SALMON

Lemon Orzo | Farm Fresh Seasonal Vegetables | Lemon Beurre Blanc

VEGETARIAN OPTION UPON REQUEST

DESSERT (CHOOSE 1)

NEW YORK STYLE CHEESECAKE

Lemon Mascarpone Cream | Blueberry Compote

FRUIT TART

Lemon Mascarpone Cream | Blueberry Compote

SIGNATURE CHOCOLATE CAKE

Crème Anglaise | Raspberry Coulis | Candied Pecans

MIXED FRUIT WITH STRAWBERRIES

Madagascar Vanilla | Orange Cream