



## CHARTER CATERING PACKAGES

### CONTINUOUS CELEBRATION

A choice of 6 Hors D'oeuvres  
Garden Vegetable display with Roasted Red Pepper garlic dressing and Hummus'  
Artisanal Domestic and International Cheeses with Flat Breads and Sliced Baguette  
Fresh Fruits in season served with Yogurt dipping sauce

Pasta Station  
Penne Rigate, Tri-Color Rotini and Farfalle  
Prepared to order with your choice of Puttanesca, Pesto and Sundried tomato roasted Garlic and mixed vegetables  
Semolina Breadsticks and Focaccia

Carving station, Herb Marinated Top Round with Port Wine Demi-glaze  
Roasted Breast of Turkey with Herbed Gravy

A Taste of the Southwest  
Make your own Fajitas with your choice of Marinated Steak  
Boneless Chicken Breast  
Sautéed Peppers and Onions  
Served with Warm Corn Tortillas  
Vegetarian Black Bean Egg Rolls  
Guacamole, Salsa, Sour Cream and Shredded Cheddar toppings

International Dessert Display  
Rugulach, Assorted Cookies, Brownies, Blondies, Tiramisu, Seasonal Fruit Tarts, Profiteroles, Petit Fours, Dulce de Leche and Miniature Cheesecake

Coffee, Tea, Brewed Decaffeinated

Classic open bar served throughout your celebration

Menu Substitutions available  
See full list for Options

### COCKTAIL RECEPTION WITH BUFFET DINNER

A choice of 4 butlered Hors D'oeuvres

Artisanal Domestic and International Cheeses with Flat Breads and Sliced Baguette  
OR  
Garden Vegetable display with Roasted Red Pepper garlic dressing and Hummus'

#### Dinner Buffet

Chef's Selections of Artisanal Breads

Salads to order: Freshly prepared by our chefs with seasonal greens, local vegetables, artisanal cheeses and choices of dressing

Choice of 2 Entrees

Boneless Breast of Chicken with Pomegranate glaze  
Cuban Mojo Hangar Steak with Citrus, Garlic and Spices  
Pan Seared Salmon with champagne citrus beurre blanc  
Stuffed Bell peppers with Quinoa  
Penne with Sundried tomatoes and Garden vegetables

Herb Roasted Red Bliss Potatoes  
Sautéed Broccolini

Seasonal Fruit Display  
Assorted Mini Pastries and Petit Fours

Coffee, Tea, Brewed Decaffeinated

Classic Open Bar served throughout your event

Menu Substitutions Available  
See full list for Options  
Option without hors d'oeuvres less 10.00 per person

# NEW CHARTER CATERING PACKAGES

## CELEBRATION BUFFET

Chef's selection of Artisanal Breads

World Yacht Salad

Local Greens, White Cheddar, Roasted walnuts, Dried Pear,  
Pancetta crisps, Pomegranate white balsamic vinaigrette

Choice of 2 entrees

Free Range Rosemary Garlic Chicken

Roasted Pork Loin with Sautéed Shitake Mushrooms

Florida Red Snapper Provençale

Tofu Curry with Coconut milk, Lemongrass and Red Curry Paste  
Farfalle in Pesto

Roasted Yukon Potatoes

Steamed Local Seasonal Vegetables

Petit Fours, Miniature Cheesecake, Assorted Cookies

Coffee, Tea, Brewed Decaffeinated

Classic Open Bar served throughout your event

Menu Substitutions Available

See full list for options

Additional hour with open bar available for 15.00 per person

## SEATED DINNER WITH COCKTAIL RECEPTION

Choice of 5 Butlered Hors D'oeuvres

Baguette, Brioche, Grissini and Flatbreads

Green Market Salad with Cherry Tomato and Cucumber  
Honey Balsamic Vinaigrette

Choice of 2 Entrees

Seared Hand Cut Filet Mignon Demi-Glace

Braised Pork Osso Bucco with Tomatoes and Garlic

Boneless Breast of Chicken with Pomegranate Glaze

Oven Roasted Cod Filet with Manila Clams and Andouille Sausage

Roasted Butternut Squash Ravioli with Brown Butter and Fresh  
Sage

Starch and Vegetable to accompany your selection

Choice of Dessert in Season

Coffee, Tea, Brewed Decaffeinated

Classic Open Bar Served Throughout Your Event

Menu Substitutions Available

See full list for options

## 3 HOUR COCKTAIL RECEPTION

A choice of 4 butlered Hors D'oeuvres

Mediterranean Display

Soppressata, Prosciutto Salami, Imported Provolone, Olives,

Sundried Tomatoes, Marinated Vegetables

Focaccia and Semolina Bread Sticks

Fresh Vegetable Crudit  with Roasted Red Pepper Garlic Dressing  
and Hummus

Butler passed Miniature cheesecakes

Coffee, tea, Brewed Decaffeinated

Classic Open Bar served throughout your event

# NEW CHARTER CATERING PACKAGES

## CELEBRATION BRUNCH

Sparkling Wine and Mimosas with Boarding

Miniature Breakfast Pastries, Bagels and Croissants

Fluffy Scrambled eggs with Chives

Herbed Breakfast Potatoes

Bacon and Sausage

Brioche French Toast with Warm Maple Syrup

Omelet Station: Chef prepared with your choice of peppers,  
onions, mushrooms, ham and cheeses

Mediterranean Display

Soppressata, Prosciutto, Salami, Imported Provolone, Olives,  
Sundried tomatoes, Marinated Grilled Vegetables and Homemade  
Focaccia

Tri Color Rotini Puttanesca

Free Range Rosemary Garlic Chicken

Pan Seared Salmon with Champagne citrus beurre blanc

Seasonal local vegetables

Sliced fresh fruit and berries in season

Miniature Cheesecakes, Petit Fours and Pastries

Coffee, Tea, Brewed Decaffeinated

Classic Open Bar served throughout your event

\$110.00 per person plus taxes and operating fee

## FESTIVE AND FUN BUFFET

(For kids parties, Sweet 16's, and Proms)

Butler Style Hors D'oeuvres

Choice of 3:

Coney Island Franks in blankets with mustard

Mini Pizza Bagels

Spring Rolls with Sweet and Sour sauce

Mozzarella Sticks with Marinara

Chicken Nuggets with barbeque sauce

Potato Pancakes with applesauce

Buffet:

Choice of 2 Entrees:

Honey Dipped Southern Fried Chicken

Baked Ziti

Meat Lasagna

Hamburger and Cheeseburger Sliders

Macaroni and Cheese

Hoisin Glazed Spare Ribs

Choice of 2 sides:

French Fries

Onion Rings

Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Seasonal Mixed Vegetables

Corn on the Cob

Assorted Breads and Rolls

Choice of 1 dessert:

New York Ice Cream Bar:

Vanilla, Chocolate and Strawberry Ice cream

Chocolate and Strawberry sauces

Walnuts in syrup, Reeses Pieces, Oreo cookies, Sprinkles,

Maraschino Cherries, Whipped Cream and Marshmallows

Make Your own Cupcake Bar:

Homemade Vanilla and Chocolate Cupcakes

Spreadable assorted Frostings

Sprinkles, Reeses pieces, Gummy Bears, M&Ms and Marshmallows

Mocktail Bar:

Blended Drinks, assorted Sodas and Juices