



M IAMI- N EW YORK

WWW.YACHT-EVENTS.COM

646-801-BOAT (2628)

PREMIUM OPEN BAR LIST

(*Items available on Sports Yachts)

LIQUORS

JACK DANIELS*

JOHNNIE WALKER BLACK*

BOMBAY SAPPHIRE GIN*

GREY GOOSE VODKA

STOLI VODKA*

BACARDI LIGHT RUM*

BACARDI SELECT

CAPTAIN MORGAN'S SPICE RUM*

HERRADURA REPOSADO TEQUILA*

WINES

(COPPER RIDGE)

CABERNET*

CHARDONNAY*

WHITE ZINFANDEL*

BEERS

(DRAFT)

HEINEKEN*

MICHELOB AMBER BOCK

BUD

BUD LIGHT*

Upgrades Available:

FROZEN DRINKS

INCLUDES A TRIO OF FROZEN FAVORITES

PINA COLADA

MARGARITAS

STRAWBERRY DAIQUIRIS

Pricing Available Upon Request

WELCOME ABOARD DRINKS

MOJITOS

MIMOSAS

CHAMPAGNE

SIGNATURE DRINK

Pricing Available Upon Request

HORS D'OEUVRE LIST

CLASSIC ITEMS:

SEAFOOD SELECTIONS:

MUSHROOM CROWNS WITH CRABMEAT

Mushroom Crowns filled with Crabmeat and Chives, mixed with a delicate Velouté Sauce

MINI SALMON WELLINGTON

Lightly poached Atlantic Salmon Fillet, brushed with a Creamy Lemon zesty Sauce and enveloped in a delicate Puff Pastry

COCONUT CRUSTED BUTTERFLIED SHRIMP

Tender large Butterflied Shrimp dipped in a Pina Colada batter, rolled in Flaky Sweet Coconut

MACADAMIA CRUSTED SHRIMP

A blend of chopped Macadamia Nuts, Spices and Seasonings

SHRIMP KABOBS

Skewered Black Tiger Prawns char-grilled and laced with Plum Barbecue Sauce

SCALLOPS WRAPPED IN BACON

Large Sea Scallops dusted with Seasoned Breadcrumbs, wrapped in mildly Smoked Bacon

SEAFOOD MORNAV

Petite Bouchees filled with Seafood and enveloped in a delicate Mornay Sauce

CEVICHE LIME CUPS

Gulf Ceviche marinated in Tequila and served inside Miniature Limes

BEEF, PORK AND LAMB SELECTIONS:

MINI BEEF BROCHETTE

Skewered Tenderloin, Red and Green Bell Peppers and Sweet Onions grilled to perfection

HOISIN BEEF SKEWERS

Hoisin marinated Beef with Toasted Sesame Seeds served on a Sugar Cane Skewer

GENOA SALAMI CANAPÉ

Cornet of Genoa Salami and Olives served on a Wheat Toast Point

BEEF EMPANADAS

A Buttery Flaky Pastry filled with Lean Ground Beef, Onions, Green Olives, Raisins, Mexican Spices and Tomato Salsa

PEPPERONI PIZZA BAGELS

Mini Bagels topped with Mozzarella Cheese, Parmigiano Cheese, Pepperoni Bits, Oregano and Zesty Pizza Sauce

RED BLISS POTATO BITES

Petite Red Bliss Potatoes stuffed with Bacon, Cheese, Sour Crème and Chives

FONTINA CHEESE AND PARMA HAM

Layered in Delicate Fillo Dough, hand wrapped around Fontina Cheese and a Slice of Parma Ham

CHORIZO SAUSAGE PUFF

Spicy authentic Mexican Chorizo Sausage encased in a flaky Puff Pastry

SWEET ITALIAN SAUSAGE PUFF

Sweet Italian Sausage encased in a flaky Puff Pastry

SWEDISH MEATBALLS

Beef Meatballs seasoned with Herbs and Spices in a Creamy Mushroom Sauce

TENDER BEEF TERIYAKI KABOBS

Skewers of Grilled Tender Beef marinated in a special Teriyaki Sauce

CHICKEN SELECTIONS:

MIAMI JERK CHICKEN

Skewers of Tender Chicken with a hint of Caribbean Jerk spices

CURRY CHICKEN FANTASY

Grilled Curry Chicken served on a Bamboo Stick with Onions and Peppers

QUESADILLA CORNUCOPIA

Shredded smoked Chicken well blended with Cheeses, Salsa, Jalapeno Peppers, Herbs and Spices

PECAN CRUSTED CHICKEN TENDERS

Chicken Fillets in a Seasoned Batter of Chopped Pecans and Breadcrumbs

CHICKEN EMPANADAS

A Buttery Flaky Pastry filled with Shredded Chicken, Onions, Green Olives, Raisins, Mexican Spices and Tomato Salsa

HAWAIIAN CHICKEN BROCHETTE

Chicken Filets skewered with Fresh Pineapple, Red and Green Bell Peppers char-grilled With a Teriyaki Glaze

SAVORY CHICKEN TERIYAKI KABOBS

Skewers of grilled tender Breast of Chicken marinated in a special Teriyaki Sauce

MINI CHICKEN WELLINGTON

Chicken sautéed with Herbs and sprinkled with Dry Sherry, Placed inside a flaky Pastry Puff

CONTINUED

HORS D'OEUVRE LIST

VEGETARIAN SELECTION:

SPANAKOPITAS

Filo dough filled with Spinach, Feta Cheese and Mediterranean seasonings

VEGETABLE WONTONS

A Fresh Vegetable mixture of Cabbage, Carrots, Onions and Celery with Oriental seasonings

VEGETABLE BROCHETTE

Zucchini, Yellow Squash, Fresh Onions, Mushrooms, Red and Green Peppers

MOZZARELLA AND PARMIGIANO PIZZA BAGELS

Mini Bagels topped with Mozzarella Cheese, Parmigiano Cheese, Oregano and a Zesty Pizza Sauce

VEGETABLE MEDLEY FILLO TRIANGLES

A perfect mix of diced Zucchini, Yellow Squash, Eggplant, Artichokes all tossed with Crushed Tomatoes, Spices and Herbs with the added zest of Kalamata Olives

BRUSCHETTA

A delectable combination of Ripe and Sun-Dried Tomatoes, Fresh Basil and Onions served with Crostini Bread

FIESTA SPRING ROLLS

Black beans and Jack cheese in crispy spring roll

QUICHE ASSORTMENT

Broccoli, Spinach, Lorraine and Seafood

PREMIUM ITEMS:

MINI CRAB CAKES

Crabmeat, Green and Red Peppers with seasonings, Lightly Breaded

CONCH FRITTERS

Conch Meat blended in a Lightly Spiced Batter

BLACKENED AHI TUNA

Blackened Ahi Tuna atop Toast Points with Wasabi Cream

MARDI GRAS MUSSELS

Mussels baked in Creole Spices and served on Half Shell Spoons

MINI BEEF WELLINGTON

Tenderloin Tips sautéed with Herbs and sprinkled with Dry Sherry, Placed inside a flaky Pastry Puff with Mushroom Duxelle

FILLET OF BEEF CROSTINI

Fillet of Beef served over Arugula atop an Artichoke spread on Crostini bread

LAMB LOLLIPOPS

Grilled Lamb Lollipops with Spring Mint Chutney

ARTICHOKE CANAPÉ

Artichoke Bottoms filled with Ham Mousse and Golden Caviar

WELCOME ABOARD PLATTERS:

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

VEGETABLE CRUDITÉ WITH DIP DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

IMPORTED AND DOMESTIC CHEESE DISPLAY

with Assorted Flat Breads and Crackers

SPINACH DIP

Spinach, Artichoke, Cream Cheese and Sour Cream with Crostini Bread

HUMMUS DIP

A taste of the Mediterranean – a creamy blend of Garbanzo Beans with Lemon Juice, Olive Oil and Tahini served with Toasted Pita Triangles

SMOKED FISH DIP

Smoke Fish Mousse served with Fresh Celery Sticks and Assorted Crackers

ASSORTED FINGER SANDWICHES

Turkey Breast and Cheddar Cheese, Crabmeat, Tuna, Roast Beef and Ham and Swiss Cheese

MARYLAND CRAB DIP

Served with Focaccia Crostini

A LA CARTE UPGRADES:

ICED JUMBO SHRIMP

With a Sweet Chile Dipping Sauce
\$7.50 per Person

SPICY MINI CRAB CLAWS

With special Cocktail Sauce
\$5.50 per Person

ASSORTED SUSHI

\$9.50 per Person

STONE CRABS

Market Price – In Season (Oct. 15 - May 15)

CONTINENTAL BREAKFAST

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

Assorted Bagels, Miniature Danish, Savory Sweet Rolls, Fresh Baked Croissants
and Herbed Provincial Breads served with our private selection of Sweet Butter,
Jams and Homemade Marmalades

ASSORTED BAGELS

Served with whipped Cream Cheese

COFFEE AND HOT TEA SERVICE

HORIZON BREAKFAST BUFFET

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

Assorted Bagels, Miniature Danish, Savory Sweet Rolls, Fresh Baked Croissants
and Herbed Provincial Breads served with our private selection of Sweet Butter,
Jams and Homemade Marmalades

FRANÇOIS SCRAMBLED EGGS

Scrambled Eggs with Cheese, Sautéed Mushrooms, Sweet Vidalia Onions
and Green Peppers

OLD FASHIONED HOME FRIED POTATOES

Spicy Sautéed Potatoes

EARLY MORNING FAVORITE MEATS

Ribbons of crisp Hickory Smoked Bacon,
Chicken Apple Sausage and Country Ham

BEVERAGES

Coffee, Tea, Juices and Sodas

BRUNCH BAR

For an additional \$15 per person add unlimited Mimosas, Bloody Mary's
and Screwdrivers

BRUNCH MENU

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

Assorted Bagels, Miniature Danish, Savory Sweet Rolls, Fresh Baked Croissants and Herbed Provincial Breads served with our private selection of Sweet Butter, Jams and Homemade Marmalades

IMPORTED SMOKED SALMON

Served with Herbed Cream Cheese, Sliced Beefsteak Tomatoes and Bermuda Onions paired with Capers and Fresh Citrus Wedges

WARM BELGIAN WAFFLES

Served with Sliced Fresh Strawberries and Whipped Sweet Cream

OVEN ROASTED NEW AND SWEET POTATOES

Drizzled with Aioli, Fresh Herbs, Sea Salt and fresh Ground Pepper

WARM PASTA SALAD

Sautéed Vegetables Mélange tossed with Rigatoni, Fresh Mixed Herbs and Raspberry Vinaigrette

MEDLEY OF SALAD GREENS TOPPED WITH CARAMELIZED PECANS

Topped with Caramelized Pecans
Crumbled Roquefort Cheese and Balsamic Vinaigrette

SELECT ONE (1) OF EACH PAIR

A LA CARTE OMELET STATION OR CARVING STATION

ASSORTED QUICHES OR SCRAMBLED EGGS

HICKORY SMOKED BACON OR CHICKEN APPLE SAUSAGE

BEVERAGES

Coffee and Hot Tea with assorted Juices and Sodas

BRUNCH BAR

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HORS D'OEUVRE LIST

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MINI CHICKEN WELLINGTON

Chicken sautéed with Herbs and sprinkled with Dry Sherry, Placed inside a flaky Pastry Puff

CONTINUED

MERMAID BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

MAIN ENTRÉES

SELECT TWO (2) ITEMS

TOP SIRLOIN ROAST BEEF

Seasoned, Slow Roasted and Hand Carved
Served with Horseradish Cream and Port au Jus

JEWELS OF NEWBURG

A Seafood Combo that includes Sautéed Lobster Chunks, Jumbo Shrimp, Velvet Scallops, Calamari and Crabmeat in a Creamy Bourbon Sauce served over Jasmine Rice and Pasta

CHICKEN MARSALA

Sautéed succulent Chicken Breast and Mushrooms smothered in a Marsala Wine Sauce

GRILLED PACIFIC SALMON FILET

With a BBQ Bourbon Glaze

FETTUCCINI A LA VODKA

Fresh Fettuccini Pasta tossed with Baby Spinach in a distinctive Pink Vodka Sauce

HONEY GLAZED BAKED HAM

Smoked Ham Leg glazed with Pineapple and Wild Honey
Served with a Mustard and Rum Raisin Sauce

LASAGNA CLASSICA

Our version of the Italian Classic with fresh Ground Beef, Basil and Ricotta Cheese

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa

SIDE DISHES

SELECT TWO (2) ITEMS

Braised Young Carrots with
a Fresh Ginger Sauce

Rice Pilaf

Homestyle Mashed Potatoes

Cheddar Mashed potatoes

White Basmati Rice

Fresh Brussel Sprouts Polonaise

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers
served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

FLORIDIAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT TWO (2) PREMIUM ITEMS

AND

SELECT TWO (2) CLASSIC ITEMS

MAIN ENTRÉES

SELECT TWO (2) ITEMS

PRIME RIB OF BEEF

Hand carved Slow-Roasted Prime Rib of Beef
With a Port Wine Demi and
Rosemary Horseradish Cream

PAN SEARED FLORIDA GROUPER

Pan Seared Grouper Filet with Fresh Herbs and Roasted Garlic Aioli

JEWELS OF NEWBURG

A Seafood Combo that includes Sautéed Lobster Chunks, Jumbo Shrimp, Velvet
Scallops, Calamari and Crabmeat in a Creamy Bourbon Sauce
served over Jasmine Rice and Pasta

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro
Mango/Papaya Salsa

LOBSTER RAVIOLI

Filled with Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese
glazed in a pesto cream sauce

PORK TENDERLOIN

Whole Roasted Tenderloin served with
Pan reduction and Cranberry Mango Chutney

BLACKENED SALMON

Filet of Scottish Salmon tossed in Cajun blended spices, seared and topped with
Grilled Pineapple and Mango Salsa

SIDE DISHES

SELECT TWO (2) ITEMS

Fire Roasted Vegetables	Coconut Rice
Roasted Herb Polenta	Mushroom Risotto
Sautéed Zucchini and Summer Squash	Sweet Potato Gratin
Buttered Egg Noodles with Pesto	Smashed Red Bliss Potatoes

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers
served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts tossed with our Classic Caesar Dressing, and grated
Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and
Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes
with Olive Oil Dressing

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

SIREN'S SONG BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITE DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT THREE (3) PREMIUM ITEMS

AND

SELECT FOUR (4) CLASSIC ITEMS

MAIN ENTRÉES

SELECT THREE (3) ITEMS

PRIME RIB OF BEEF

Hand carved slow-roasted Prime Rib of Beef with a Port wine Demi and Rosemary Horseradish Cream

STUFFED PORK LOIN

Select Pork Tenderloin Glazed with Apricots and stuffed with Crabapples, Plums and Onions

CHICKEN ROULADE

Chicken Breast stuffed with Sweet Apples, Plums and Almonds topped with a Candied Onion Glaze

SHRIMP SCAMPI

Sauteéd in Roasted Garlic Butter with Parmesan Croutons

LEMON CHICKEN

Chicken Breast sautéed with Zesty Lemon

CHICKEN ORANGE ROULADE

Chicken Breast stuffed with Bacon, Cheese and Wild Rice in an Orange Sauce

SEAFOOD ALFREDO

Pasta Shells tossed with Shrimp, Scallops and Crabmeat in a delicious Creamy White Sauce

BRICK OVEN ROAST TURKEY

With Cranberry Chutney and Pan Roast Turkey Au Jus

BAKED SUGAR CURED HAM

Served with Cider glaze and Dijon Mustard

MUSTARD CRUSTED GROUPER

Pan Seared Filet with Fresh Herbs and Stone Mustard Rub in a Sorel Burre Blanc

SUPREME TROPICAL GRILLED CHICKEN

Tender Breast of Chicken grilled with toasted Coconut and served with a Cilantro Mango/Papaya Salsa

SIDE DISHES

SELECT TWO (2) ITEMS

Herb Roasted Potatoes

Cauliflower Mornay

Butter Onion Mashed Potatoes

Potatoes with Mint, Chives and Dill

Fresh Brussel Sprouts-Polonaise

Summer Squash-Lyonnaise sautéed in Cream

Pineapple Rice

Steamed Seasonal Vegetables

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts tossed with our Classic Caesar Dressing, and grated Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits

SUNDRIED TOMATO PASTA SALAD

Fresh Cooked Pasta tossed with Kalamata Olives, Bell Peppers, Parsley, Olive Oil and Parmesan Cheese

CITRUS SPINACH SALAD

Baby Spinach Leaves tossed with Mandarin Oranges, Mushrooms, Grape Tomatoes and Citrus Vinaigrette Dressing

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

SEA MAIDEN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

VEGETABLE CRUDITÉ DISPLAY

Fresh cut Garden Vegetables arranged around Chef's Special Dip

HORS D'OEUVRES

(FROM THE HORS D'OEUVRES MENU)

SELECT FIVE (5) FROM PREMIUM LIST

SELECT FOUR (4) FROM CLASSIC LIST

MAIN ENTREES

SELECT THREE (3) ITEMS

SPANISH PAELLA

Traditional Spanish style blend of Mixed Seafood, Whole Clams, Scallops, Chicken, Shrimp, Chorizo, Fresh Vegetables, Rice and Olive Oil. Slowly sautéed in its own juices and Spanish Saffron

ROAST BREAST OF TURKEY

Roasted Breast of Turkey rubbed with Parsley, Sage, Rosemary and Thyme served with cranberry mango chutney and turkey au jus

FRESH CATCH OF THE DAY

Broiled, Blackened or Sautéed

SHRIMP AUGUSTA

Fresh pasta tossed with Jumbo Shrimp sautéed in Roasted Garlic Olive Oil, Red Crushed Pepper, Vine Ripe Tomatoes, Kalamata Olives topped with Crumbled Feta Cheese

GRILLED PACIFIC SALMON FILET

With a BBQ Bourbon Glaze

FILET OF FRESH SNAPPER

Sauteed Snapper Almondine

FILET OF BEEF

Hickory smoked Tenderloin served with Port Demi And Horseradish cream

PARMESAN CRUSTED CHILEAN SEABASS

Center Cut Seabass marinated with Lemon Pepper, Olive Oil, Fresh Herbs and dusted with Parmesan Cheese and Panko Crumbs

BAKED SUGAR CURED HAM

Served with Cider glaze and Dijon Mustard

MAHI MAHI

Macadamia Nut Crusted Filet in a coconut curry sauce

LOBSTER RAVIOLI

Filled with Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese glazed in a pesto cream sauce

SIDE DISHES

SELECT TWO (2) ITEMS

German Style Asparagus with Bacon and Hollandaise Sauce

Calypso Wild Rice with Peppers and Herbs

Medley of Sugar Snap and Snow Peas
Chateau Potatoes

Tomato Basil Penne Pasta

Jalapeno Mashed Potatoes

Mushroom Risotto

Lemon Pepper Roasted Potatoes

Buttered Green Beans

SALADS

SELECT ONE (1) ITEM

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts tossed with our Classic Caesar Dressing and grated Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden Italian Dressing accompanied by Chopped Eggs and Bacon Bits

SUNDRIED TOMATO PASTA SALAD

Fresh cooked pasta tossed with Kalamata Olives, Bell Peppers, Parsley, Olive Oil and Cheese

CITRUS SPINACH SALAD

Baby Spinach Leaves tossed with Mandrin Oranges, Mushrooms, Grape Tomatoes and Citrus Vinaigrette Dressing

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano, Parsley and Tomatoes with Olive Oil Dressing

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

CARIBBEAN BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

CARIBBEAN SUNSHINE FRESH FRUITS

An array of Mango, Plum, Tangerine, Banana, Melon, Pineapple, Kiwi and Cherries mounted over freshly picked Mint Leaves

VEGETABLE CRUDITÉ DISPLAY

Fresh Garden Vegetables with Cucumber and Horseradish in Peppercorn Parmesan Dipping Sauce

CLASSIC FARM HOUSE CHEESE

Assortment of Cheese and Crackers with a Strawberry and Grapefruit garnish

ENTRÉES

SELECT TWO (2) ITEMS

POT ROAST BEEF

Dutch Oven Roasted Beef stuffed with Herbs and Spices marinated in its' natural juices

PINEAPPLE JERK CHICKEN

Farm raised Chicken marinated in Spicy Jamaican Rum, slowly roasted over Pimento Wood topped with Grilled Pineapple pieces and "Wallah" sauce

ISLAND OXTAIL

Slowly braised to perfection in a combination of aromatics, Buttered Beans and Root Vegetables

OCEAN BLUE STEAMED FISH

Fillet of Red Snapper steamed in a tightly covered sauce pan with Okra, Vine Ripe Tomatoes, Crackers, Sweet Yellow Onions, Herbs and Spices marinated in a Coconut Rundown Sauce

CURRIED GOAT

Slow cooked tender Goat Meat marinated in a spicy West Indian Curry Rub, Scotch Bonnet Peppers and Thyme

CARIBBEAN STEWED BEEF

Slices of Braised Beef seasoned with Green Onions, Thyme, Herbs and Spices, with Root Vegetables and Homemade Dumplings simmered down until tender into a succulent stew

FISH ESCOVIETCHED

Crispy Golden fresh Fish Fillet in a Scotch Bonnet, Vinegar and Vegetable Concoction

JAMAICAN JERK PORK

Young Suckling Pig marinated in a Classic Jerk Rub, slowly roasted over Pimento Wood until tender

CURRIED CHICKEN

Chopped Chicken seasoned with a spicy West Indian Curry Rub, braised and simmered served with Root Vegetables

SIDE DISHES

SELECT TWO (2) ITEMS

Steamed Callao or Spinach

Butter Parsley Choyote

Pigeon Peas and Rice

Sautéed Cabbage

Sweet Fried Plantains

Jasmine Rice

Steamed Fresh Market Vegetables

Tropical Season Rice

SALADS

SELECT ONE (1) ITEM

THREE BEANS SALAD

MIXED GREENS WITH MANGO AND CASHEWS

ROMAINE SALAD WITH GRILLED TUNA

PASTA SALAD WITH CONCH

Freshly baked breads and rolls served with herbed butter

DESSERT

CHEF'S ASSORTMENT OF GOURMET CAKES AND PIES

TASTE OF MIAMI BUFFET

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

HORS D'OEUVRES

SELECT THREE (3) HORS D'OEUVRES

PAPAS RELLENAS

Seasoned Ground Beef wrapped in Mashed Potatoes, rolled in Breadcrumbs and fried

CROQUETAS DE JAMON

Ham Croquettes

CROQUETAS DE POLLO

Chicken Croquettes

TAMALES DE MAIZ

Seasoned Corn Meal Squares

ALBONDIGAS EN SALSA CRIOLLA

Spanish style Meatballs

ENTRÉES

SELECT TWO (2) ITEMS

BOLICHE ASADO

Spanish Pot Roast

LECHON ASADO

Roasted Pork served with mojo sauce and black bean salsa

ROPA VIEJA

Shredded Beef in a Creole Sauce

CHURRASCO

Grilled Skirt Steak Served with Chimichurri Sauce

BISTEC DE POLLO A LA PLANCHA EN SALSA DE HONGOS Y VINO BLANCO

Grilled Chicken Breast in a Mushroom and White Wine Sauce

FILETE DE PESCADO AL HORNO

Filet of Fish in a Light Cilantro Butter and Garlic Sauce

ARROZ CON POLLO

Cuban Style Rice and Chicken

SIDE DISHES

SELECT TWO (2) ITEMS

Saffron Yellow Rice

Fried Sweet Plantains

Congri Rice

Morros Rice

Yuca con Mojo

Steamed Vegetable Medley

SALADS

SELECT ONE (1) ITEM

ENSALADA CRIOLLA

Fresh Lettuce, Tomato and Onion Salad

ENSALADA CESAR

Classic Caesar Salad

Includes a variety of freshly baked breads and rolls

DESSERTS

SELECT TWO (2) ITEMS

FLAN

Caramel Custard

FLAN DE QUESO

Cream Cheese Custard with Caramel Sauce

PUDIN DIPLOMATICO

Spanish style Bread Pudding

CASCOS DE GUAVA EN ALMIBAR CON QUESO CREMA

Guava Fruit Cups in Syrup served with Cream Cheese

SIT-DOWN MENU A

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED

HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

GRILLED SHRIMP

With Mango Salsa topped with an edible orchid

RASPBERRY SPINACH SALAD

Topped with Berries and Candied Walnuts
served with vinaigrette

ENTRÉE

GRILLED FILET MIGNON NOISETTE

Beef Tenderloin wrapped in Smoked Bacon laced with a Port Demi Glaze

SERVED WITH:

TOURNE BLISS POTATOES SIMMERED IN SAFFRON BUTTER

ASPARAGUS BUNDLES

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies

SIT-DOWN MENU B

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED

HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

SAUTÉED FLORIDA CRAB CAKES

With Papaya and Green Chili Salsa and Lemon Chive Sauce

MIXED BABY LETTUCE

With Vermont Goat Cheese and Bermuda Onions

With a Poppyseed Vinaigrette

ENTRÉE

MEDALLIONS OF TENDERLOIN TOWERED WITH GRILLED SHRIMP

in a Garlic Chive Emulsion

SERVED WITH:

ARTICHOKE MASHED POTATOES

ROASTED SEASONAL VEGETABLES

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies

SIT-DOWN MENU C

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)
(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

CHILLED MELLON WITH PARMA HAM

Grissini and Crushed Black Pepper

ARUGULA SALAD AND GLAZED FIGS

Drizzled with Balsamic Syrup

ENTRÉE

LOBSTER THERMIDOR

Delicately blended in a Creamy Mustard Sauce

SERVED WITH:

YUKON GOLD MASHED POTATOES

FRESHLY STEAMED BROCCOLI SPEARS

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies

SIT-DOWN MENU D

(Weddings receive a complimentary champagne toast and signature wedding cake in place of dessert with this menu)

WELCOME ABOARD PLATTERS

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE)

TROPICAL FRESH FRUIT DISPLAY

A delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

Variety of Imported and Domestic Cheeses with Assorted Crackers

BUTLER PASSED HORS D'OEUVRES

(SELECT THREE (3) FROM HORS D'OEUVRES MENU)

(SERVED ON 2ND DECK CAPTAIN'S LOUNGE AND SKYDECK)

SIT-DOWN DINNER

(SERVED ON MAIN DINING DECK)

MÉLANGE OF BABY GREENS

Topped with Spiced Walnuts and Herbed Vinaigrette

LOBSTER RAVIOLI

Filled with Succulent Lobster, Shrimp, Ricotta and Parmesan Cheese
glazed in a pesto cream sauce

ENTRÉE

SELECT ONE (1) ITEM

ROASTED RACK OF LAMB

Draped with Wild Mushrooms and Minted Demi Glace

OR

PARMESAN CRUSTED CHILEAN SEABASS

Center Cut Seabass marinated with Lemon Pepper, Olive Oil, fresh Herbs dusted
with Parmesan Cheese and Panko Crumbs

OR

ROASTED TENDERLOIN OF BEEF

Served with a Mushroom Demi-Glaze

SERVED WITH:

TRUFFLE WHIPPED POTATOES

BRAISED YOUNG CARROTS WITH A FRESH GINGER SAUCE

Freshly baked breads and rolls served with herbed butter

DESSERT

VIENNESE TABLE

A decadent array of delicious delicacies

FOOD STATIONS

"Cruising on the Bay"

Yacht!9j Yblg Charters offers a variety of fine dining experiences, from full buffets to elegant Sit Down dinners. Station Dining is a great alternative for those groups who are looking for a more casual experience. The following Stations Menu was designed to offer those groups a variety of food experiences from a traditional carving station to themed or trendier comfort food stations that are very popular year round. Whatever the choice, we are always ready to offer you the finest cuisine with excellent service.

TASTE OF LITTLE ITALY

A SELECTION OF TWO (2) PASTAS AND
TWO (2) HOMEMADE SAUCES

PASTA

Penne, Bow Tie, Tortellini or Rotini

Paired with your choice of our specialty Sauces

SAUCE SELECTIONS

A la Vodka, Bolognese, Italian Sausage, Alfredo, Pesto,
Marinara or Pomodoro

Served with grated Cheeses, Grissini and Biscotti
\$10.95 per person

PORTABELLA MUSHROOM BAR

GRILLED PORTABELLA MUSHROOMS

Topped with your Choice of:

Chopped Scallions, Sauteed Spinach, Sundried Tomatoes, Goat Cheese,
Caramelized Onions or Ground Sweet Sausage
\$11.95 per person

SOUTH OF THE BORDER STATION

TACO TRIO

Grilled fresh Fish, Chicken strips, and Ground beef
Loaded in crispy corn and soft taco shells
With shredded Cheese, fresh lettuce, tomato,
And creamy sour cream and guacamole

CHIPS AND SALSA BAR

Served with Salsa Verde (mild), Salsa Mexicana (medium) and Salsa Roja (hot)
\$10.95 per person

FIESTA STATION

EXPLORE THE TASTE OF THE GREAT SOUTHWEST

FAJITAS

Warm Flour Tortillas with your choice of
Grilled shredded Sirloin Steak or
Grilled Marinated Chicken accompanied by
Julienne Peppers, Onions, Pico De Gallo,
Spanish rice, Frijoles a la Charra and Peppered Cornbread
\$14.95 per person

FRUTA DEL MAR

A WONDERFUL OFFERING OF FINE SEAFOOD

SAUTÉED FLORIDA CRAB CAKES

With Key West Cocktail Lime Sauce
And Mango Tomato Salsa

MIAMI SEAFOOD PAELLA

With Clams, Shrimp, Mussels, Chorizo, Chicken, Peas,
Red and Yellow Peppers and Saffron Yellow Rice
\$23.95 per person

AMERICAN CARVING STATIONS

SELECT ONE (1)

ROAST ROUND OF BEEF

Served with Port wine Demi-Glaze and Rosemary
Horseradish Cream

ROASTED TURKEY BREAST

Served with Cranberry Apple Chutney, and Turkey Au Jus

HONEY BAKED BONE-IN HAM

Served with Cider Glaze and Dijon Mustard

LAMB

Parmesan Crusted Leg of Lamb accompanied by Fresh
Mint Demi Glaze and Dijon Mustard

MOJITO PORK

Slow Braised Pork Roast served with
Corn and Black Bean Salsa, and Mojito Sauce
Accompanied by Crispy Fried Plantain Chips

All of the above served with Freshly Baked Silver Dollar Rolls and herbed butter
\$17.95 per person

LETTUCE WRAP STATION

MAKE YOUR OWN LETTUCE WRAPS!

Bib Lettuce with Spiced Chicken, Shrimp and assorted Chinese Vegetables
Served with Assorted Dim Sum and Accompaniments
\$10.95 per person

AN ATTENDANT FEE OF \$150 WILL BE ADDED TO EACH STATION

A MINIMUM OF FOUR (4) STATIONS ARE REQUIRED, UNLESS YOU ARE ADDING A STATION TO A BUFFET, SIT-DOWN OR HORS D'OEUVRE MENU

FOOD STATIONS

SEA OF SALADS

Create your Custom Salad Bar by choosing your own combination of salads
Minimum selection of 2 is required for this Station

SIGNATURE SALADS \$7.95 PER SALAD CHOICE PER PERSON
OR

PREMIUM SALADS \$12.95 PER SALAD CHOICE PER PERSON

Accompanied by Herb garlic bread sticks

SIGNATURE SALADS

CAPRESE SALAD

Fresh Tomato, Mozzarella, Basil, served with Chef's signature
Balsamic Reduction

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers
Served with a Variety of Dressings

CLASSIC CAESAR SALAD

Crispy Romaine Hearts chopped and tossed with our Classic Caesar Dressing
and grated Parmesan Cheese, topped with Herb Croutons

SPINACH SALAD

Baby Spinach Leaves tossed with Mushrooms, Grape Tomatoes and Golden
Italian Dressing accompanied by Chopped Eggs and Bacon Bits

SUNDRIED TOMATO PASTA SALAD

Fresh cooked pasta tossed with Kalamata Olives, Bell Peppers,
Parsley, Olive Oil and Cheese

GREEK SALAD

Tossed Romaine Lettuce, Olives, Feta Cheese, Oregano,
Parsley and Tomatoes with Olive Oil Dressing

RASPBERRY SPINACH SALAD

Topped with Fresh Berries and Crunchy Candied Walnuts

MARINATED COLESLAW

Shaved Cabbage, Carrots, and Radishes in a Sweet and Sour Vinaigrette

CONFETTI BROCCOLI

Chopped Broccoli Florets, Raisins, Bell Peppers, Bacon Crumbles, and Cheddar
Cheese Mixed with Chef's Signature Dressing

TROPICAL FRESH FRUIT SALAD

A delicious Fruit Salad with an assortment of seasonal tropical fruit

PREMIUM SALADS

CHICKEN CAESAR SALAD

Your choice of Blackened or Grilled Chicken served over romaine lettuce with
parmesan cheese, garlic herb croutons, and our special Caesar dressing

ARTICHOKE & SUN-DRIED TOMATO TUNA SALAD

Albacore tuna, marinated artichoke hearts, chopped sun-dried tomatoes, fresh
basil, and coarsely ground black pepper

CITRUS SEA SCALLOP SALAD

Caramelized sea scallops, mandarin oranges, apples, and
mixed greens topped with raspberry vinaigrette

ASIAN CHICKEN SALAD

Sliced Chicken Breast, Rice Noodles, Lettuce, Green Onions, Almonds,
Crisp Wontons, Bean Sprouts, Orange and Sesame Seeds.
Tossed in Our Special Asian Dressing

GRILLED SHRIMP SALAD

Spring greens, grilled shrimp, goat cheese, corn, carrots, strawberries, apples,
candied pecans & raspberry vinaigrette

TURKEY CLUB SALAD

A Perfect Blend of Mixed Greens, Turkey, Smoked Bacon, Swiss cheese, Tomato,
and Chopped Egg Tossed with Thousand Island dressing

SIGNATURE COBB SALAD

Sliced Chicken Breast, Blue Cheese, Bacon, Tomato, Egg and Mixed Greens
Tossed in Vinaigrette

FLANK STEAK SALAD

Mixed baby greens, with strips of grilled flank steak, tossed with marinated fresh
mozzarella balls, and Chimichurri Dressing

PARMESAN CRUSTED SALMON SALAD

Our wonderful Parmesan Crusted Salmon served on a bed of mixed greens with
vegetables & topped with a peppercorn parmesan dressing

MARTINI MASHED POTATO BAR

GARLIC AND HERBED MASHED POTATOES AND BUTTERED SWEET POTATOES

Topped with your choice of Chicken, Baby Shrimp, Crispy Bacon,
Sautéed Mushrooms, Sour Cream and Chives

Served in an elegant Martini Glass!
\$9.95 per person

AN ATTENDANT FEE OF \$150 WILL BE ADDED TO EACH STATION

A MINIMUM OF FOUR (4) STATIONS ARE REQUIRED, UNLESS YOU ARE ADDING A STATION TO A BUFFET, SIT-DOWN OR HORS D'OEUVRE MENU

FOOD STATIONS

CARIBBEAN STATION

JAMAICAN JERK CHICKEN WITH FRESH GRILLED PINEAPPLE

TRADITIONAL RED BEANS AND RICE

FRIED SWEET PLANTAINS

\$10.95 per person

SIMPLY THAI STATION

Honey Walnut Shrimp with Stir Fried Vegetables with a Star Anise Sauce
or Thai Beef Salad with Chilies and a Chiffonade of Fresh Greens
\$12.95 per person

SPANISH TAPAS AND SHERRY STATION

BOCADILLOS

Seasoned Toast Rounds with Garlic Tomato Sauce with your choice of
Manchego Cheese, Homemade Paté, Chorizo or Smoked Salmon
Served with Chicken Croquettes, Ham Croquettes, Serrano Ham with
Canteloupe, and Chorizo Sausage pan fried in Red Wine

Accompanied with a shot of Sherry
"Tapas without Sherry is unthinkable"
\$13.95 per person

50'S RETRO STATION

MACARONI AND CHEESE BAR

"The all American comfort food"

Accompanied by its favorite companion:
Tomato Basil Soup
Served in a Shot Glass!

TRADITIONAL STYLE MEATLOAF

"Pure American fare"
\$9.95 per person

CHOCOLATE FOUNTAIN FONDUE STATION

A Flowing blend of Ghirardelli semi-sweet Chocolate
With the following Dippers: Bananas, Strawberries, Wafers,
Pineapples, Cookies, Pretzels Marshmallows,
Chocolate Chip Cookies....and more!
\$7.50 per person

VIENNESE STATION

An assortment of decadent desserts, including Cheesecakes, Key Lime Pie,
Mini Tartlettes, Chocolate Cake and more
\$13.95 per person

CRÊPE FLAMBÉ STATION

Create a unique atmosphere and fascinate your guests' with an entertaining,
interactive presentation of our culinary delights. Sweet and Savory Crêpes are
pan sautéed and assembled live for your guests' enjoyment

SWEET CRÊPES

Fill your Sweet Crêpe with Nutella Chocolate Spread, or Dulce de Leche.
Add an assortment of toppings like Freshly sliced strawberries and bananas,
walnuts, cheesecake bites, Tiramisu, and fire roasted apples.
Then push your palate over the sweet edge by adding some delicious
Caramelized Banana Sauce, Vanilla Rum Sauce or Whipped Cream

And/Or

SAVORY CRÊPES

Savory Crêpes made to order and filled with Marinated Chicken and Steak,
Virginia Baked Ham and Fresh Vegetables.
Load your Crêpes with an assortment of fillings and spices
Pricing Available Upon Request

INTERNATIONAL AND SPECIALTY COFFEE STATION

Complete your evening with an assortment of specially prepared flavored
Coffee, Latte, Cappuccino or Espresso
Pricing Available Upon Request

**LIQUOR AND CORDIAL UPGRADE
AVAILABLE FOR COFFEE STATION**

Pricing Available Upon Request

AN ATTENDANT FEE OF \$150 WILL BE ADDED TO EACH STATION

A MINIMUM OF FOUR (4) STATIONS ARE REQUIRED, UNLESS YOU ARE ADDING A STATION TO A BUFFET, SIT-DOWN OR HORS D'OEUVRE MENU