



PRICES ARE BASED ON A FOUR HOUR INTRACOASTAL CHARTER

~137 ft. Yacht ~

FUEL.....	\$300.00
DOCKAGE FEE.....	\$325.00 (varies upon location)*
FULL OPEN BAR SERVICE.....	\$24.95 per person
STANDARD MENU	\$39.95 per person

We have an extensive gourmet menu. All items are prepared on-board and served by our professional and courteous staff.

There will be a service charge on food and bar, which covers crew wages.

* Home Dock – Doubletree Gallery One If the pick-up location is other than the home dock there is a delivery charge to cover fuel consumption and crew overtime.

These prices vary upon location and are subject to change.

Full open bar service charges include all top shelf liquor, domestic wines, regular and light beers, coffee, tea, soft drinks, plastic glasses, napkins, ice, and fruit juices.

Sun Dream Yacht Charters, Inc. is fully licensed to serve all alcoholic beverages; therefore, our clients may not bring any alcoholic beverages of their own aboard the yachts.

All above charges are subject to a 6% Florida Sales Tax

Additional Hours Available: (all inclusive)

\$1,400.00 per hour

CLASSIC MENU

\$39.95 Per Person

APPETIZER DISPLAY – SELECT ONE

Fresh Fruit & Cheese Display – Imported and domestic cheeses with fresh tropical fruit and served with assorted Carr's crackers including English wafers, hearty wheat, classic water and Oyster crackers

Crudités Display – Fresh seasonal arrangement with sticks of carrots, celery, zucchini and yellow squash, broccoli & cauliflower florettes, and red peppers served with chunky Roquefort dip & wasabi cucumber dip

Sun Dream Alforno Florentine - Fresh spinach & artichoke hearts with Imported Parmesan cheese baked in a pumpernickel bread bowl and served with Tuscan crostini

BUTLER PASSED HORS D'OEUVRES – SELECT TWO

Vegetable Spring Rolls – Paper thin pastry wrapper folded around a savory filling of minced vegetables and deep fried to crunchy perfection
Tangy sweet & sour dipping sauce

Mini Philly Cheese Steaks – French baguette slices with sautéed onions, peppers, and topped with provolone cheese

Spinach & Artichoke Rangoon - Unique fusion appetizer with a savory blend of four cheeses, spinach & artichoke stuffed in a traditional Rangoon wrapper roasted garlic aioli for dipping

Tuscan Bruschetta- Crostini topped with tangy fire roasted tomatoes, fresh basil and olive oil, drizzled with balsamic glaze

Blackened Chicken & Mango Salsa in phyllo cup

DINNER BUFFET

SALAD - SELECT ONE

Caesar salad- Crisp romaine with olives, garlic croutons, classic Caesar dressing

Garden Salad- mixed baby mesclun greens, European cucumbers, grape tomatoes, julienne carrots with ranch dressing & balsamic vinaigrette

CARVING STATION – SELECT ONE

Rosemary & Herb Crusted Roast Loin of Pork- With wild mushroom sauce

Slow-Roasted Prime Rib of Beef- Served with au jus and horseradish sauce

ADDITIONAL ENTREE –SELECT ONE

Portobello Chicken – Sautéed breast of chicken topped with baby crimini mushroom Marsala reduction

Parmesan Crusted Lemon Chicken- Boneless, skinless breast of chicken breaded with panko , basil and grated pecorino Romano cheese and lemon, baked and garnished with a caper béchamel cream sauce

Farfalle Pomodoro – Bowties with diced tomatoes, fresh basil, garlic, and black olives

Penne A La Vodka – Prepared in a pink vodka cream sauce

Tortellini Primavera – With oil and garlic, white wine and fresh julienne vegetables

POTATOE OR RICE – SELECT ONE

Oven Roasted Rosemary Red Bliss Potatoes

Garlic Smashed Potatoes- Red bliss potatoes with creamery butter, roasted garlic and fresh snipped chives

Rice Pilaf

VEGETABLE – SELECT ONE

Asparagus and Baby Carrots – Seasoned with butter
Haricot Verts – Tossed with creamery butter & roasted almonds
Braised Carrots in Sherry Butter
Broccoli Florettes with Pine Nuts and Garlic

FRESHLY BAKED DINNER ROLLS

STERLING MENU

\$47.95 per person

APPETIZER DISPLAY – SELECT ONE

Fresh Fruit and Cheese Display – Imported and domestic cheeses with fresh cut fruit and served with assorted Carr's crackers

Crudités Display – An assortment of fresh crunchy vegetables artistically displayed with chunky Roquefort blue cheese dip & cusabi dip

Baked Brie en Brioche – Brie wrapped in phyllo dough with raspberries and walnuts

Sun Dream Alforno Florentine – Fresh spinach and artichoke hearts baked with imported parmesan served in a pumpernickel bread with Tuscan garlic crostini

BUTLER PASSED HORS D'OEUVRES

Choose One Assortment from Below

Classic Assortment

Spanikopita – Spinach and Cheese
Beef and Mushroom
Saffron Lobster Strudel
Crabmeat Turnover

Deluxe Assortment

Miniature Franks in a Blanket
Ginger Chicken Meatballs Wrapped in Bacon
Miniature Vegetarian Egg Rolls
Miniature Quesadilla

Vegetarian Assortment

Miniature Egg Rolls
Miniature Eggplant Parmesan
Broccoli and Cheese Calzone
Cheddar Cheese Puff

Choose Two Additional Hors d' Oeuvres from Section below

Sesame Crusted Chicken Tenders – Chicken fillets hand-dipped in an Asian batter and coated with sesame seeds

Conch Fritters – Tender conch meat blended in a lightly spiced batter, then deep-fried served with Ancho spiked Aioli

Miniature Beef Wellington – Tender slices of beef with a mushroom duxelle wrapped in puff pastry

Salmon Mousse and Asparagus Tips in Phyllo Cup with Caviar Garnish

DINNER BUFFET

SALAD –SELECT ONE

Caesar Salad- Crisp romaine with garlic croutons and classic Caesar dressing

Garden Salad – Mixed baby mesclun greens, European cucumbers, grape tomatoes, julienne carrots with ranch dressing and balsamic vinaigrette

CARVING STATION – SELECT ONE

Carolina Herb Crusted Roast Breast of Turkey with Fresh Cranberry Relish

Choice New York Strip Loin with Demi-glacé and Horseradish Sauce

ADDITIONAL ENTREES – SELECT TWO

Parmesan Crusted Lemon Chicken – Boneless, skinless breast of chicken breaded with panko, basil and grated pecorino Romano cheese and lemon, baked and garnished with a caper béchamel cream sauce.

San Remo Chicken- Chicken breast stuffed with Roma tomatoes, mozzarella and spinach, topped with béchamel sauce

Rosemary and Herb Crusted Roast Loin of Pork with Wild Mushroom Sauce

Pan Asian Salmon – Salmon filet with black sesame seeds, wasabi sesame seeds and pickled ginger, drizzled in a roasted garlic & honey glaze

Stuffed Flounder with Spinach, Pine Nuts and Sundried Tomatoes

PASTA, POTATO OR RICE – SELECT ONE

Rigatoni A La Vodka – pasta in a vodka reduction sauce with marinara, fresh basil & heavy cream

Oven Roasted Rosemary Red Potatoes

Yukon Gold mashed potatoes with roasted garlic, creamy butter and fresh snipped chives

Rice Pilaf

Black Beans and Rice - Fluffy white rice and black beans with cumin & cilantro

VEGETABLE –SELECT ONE

Asparagus and Baby Carrots – Seasoned with butter

Green Beans Amandine - Garnished with Almonds

Braised Carrots in Sherry Butter

Broccoli Florettes with Pine Nuts and Garlic

FRESHLY BAKED ROLLS

DESSERT

Chocolate Mousse – Served with fresh strawberry garnish
And
Key Lime Tarts

GOLD MENU

\$54.95 Per Person

APPETIZER DISPLAYS – SELECT TWO

Fresh Fruit & Cheese Display – Imported and domestic cheeses displayed with fresh cut fruit and served with assorted Carr's water crackers

California Rolls – Served in sushi boat with wasabi, soy, ginger and chop sticks

Scotch Salmon Display – Smoked scotch salmon with chopped egg, red onions, dill, capers, cusabi sauce and marble cocktail bread

Sun Dream Alforno Florentine – Fresh spinach and artichoke hearts baked with imported Parmesan served in a pumpernickel bread with Tuscan garlic crostini

BUTLER PASSED HORS D'OEUVRES – SELECT FOUR

Caprese Bruschetta – Garlic and olive oil toasted crostini topped with fresh mozzarella, fire roasted tomatoes, onion, fresh basil and balsamic drizzle

Calypso Crab Cakes – Pan fried Maryland lump miniature crab cakes served with ancho spiked aioli dipping sauce

Crunchy Coconut Shrimp – With mango chutney dipping sauce

Salmon Mousse and Asparagus Tips in phyllo cup with caviar garnish

Mini Beef Wellington – Tenderloin of beef with a mushroom duxelle wrapped in puff pastry

Lollipop Lamb Chops – marinated in olive oil with garlic and rosemary and served with a mint demi-glaze

DINNER BUFFET

SALAD – SELECT ONE

Caesar Salad with crisp romaine, garlic croutons and parmesan cheese

Caprese Salad of mixed greens, fresh mozzarella, grape tomatoes, cucumber, red onions and black olives drizzled with a balsamic reduction

CHEF'S STATION - SELECT ONE

Chateaubriand – Tenderloin of beef sliced and served with Béarnaise sauce

Asian Stir Fry Station –Chicken and beef strips, onions, peppers, bok choy, bean sprouts, water chestnuts and ginger served with fried rice and chop sticks

ADDITIONAL ENTREES – SELECT TWO

French Cut Breast of Chicken – Boneless, skin-on chicken breast grilled with a soffrito sauce of red and yellow tomatoes in a white wine and butter sauce

Chicken Oscar- Boneless chicken breast sautéed in olive oil, topped with lump crab meat and lemon wine beurre blanc

Coconut Crusted Mahi Mahi – Fresh Mahi-Mahi pan seared in olive oil, topped with coconut flakes, panko and a teriyaki pineapple glaze

Pan Asian Salmon— Salmon filet with black sesame seeds, wasabi sesame seeds and pickled ginger, drizzled in a roasted garlic & honey glaze

Pan Seared Red Snapper – With shallots, roma tomatoes, capers and beurre blanc sauce

Veal Chops – Marinated in garlic, olive oil and rosemary served with wild mushroom demi-glace

PASTA ENTRÉE – SELECT ONE

Lobster Ravioli – With a lobster cream sauce

Cavatelli – With Broccoli

POTATO OR RICE – SELECT ONE

Oven Roasted Rosemary Red Bliss Potatoes

Lyonnaise Potatoes – Sliced potatoes with onions

Wild Mushroom Risotto – Sautéed wild mushrooms with garlic and onions, Parmesan cheese, creamery butter and risotto

Fluffy Rice and Black Beans with Cumin & Cilantro

VEGETABLE – SELECT ONE

Asparagus and Baby Carrots – Seasoned with butter

Haricot Vertes – Tossed with creamery butter and roasted almonds

Braised Carrots in Sherry Butter

Creamed Spinach – Steamed baby spinach in a béchamel sauce with a hint of nutmeg

FRESHLY BAKED ROLLS

DESSERT

Assorted Mini Pastries – Our sumptuous collection with desserts such as tiramisu, cannoli, cream puffs and mini éclairs

~Elegant Options~ Prices may change without notice

These items may be added to any menu at the additional price shown

Sushi Boat Display

An assortment of tuna, salmon, white fish and California roll with pickled ginger, wasabi and soy sauce

\$9.95 per person

Baked Brie

Brie wrapped in phyllo with raspberries and walnuts with warm crackers

\$3.75 per person

Shrimp Cocktail

Jumbo shrimp displayed over a bed of crushed ice with our chef's cocktail sauce and lemons

\$9.95 per person

Scotch Salmon

Smoked scotch salmon served with chopped onion, egg, capers, dill and cusabi sauce

\$6.95 per person

Pasta Station

Pasta prepared to order with choice of vodka sauce,
marinara, pesto, alfredo with fresh herbs
\$6.95 per person, add chicken \$1.95, add shrimp \$3.95

Chocolate Covered Strawberries

Strawberries covered in both milk and white chocolate, displayed on a
mirror \$3.50 per person

Viennese Table

An assortment of cakes, pies, and pastries along with chocolate covered
strawberries and chocolate mousse
\$7.95 per person



Bar Selections prices subject to change please call

Top Shelf Open Bar Service

Stolichnaya Vodka

Absolut Vodka

Dewars Scotch

Beefeater Gin

Captain Morgan's Rum

Bacardi Rum

Canadian Club Rye

Jim Beam

Beers – Heineken and Miller Light

Wines- Chardonnay & Merlot

Soda, Juice, Regular & Decaf Coffee, Regular and Herbal Tea

\$24.95 per person

Premium Bar Service

Additional cost of \$5.95 per person

Ketel One Vodka

Johnnie Walker Black

Jack Daniels

Bombay Sapphire Gin

Canadian Club Reserve

Beers – Heineken and Miller Light

Wines – Chardonnay, Pinot Grigio and Cabernet Sauvignon

Cordial Service

Additional cost of \$5.50 per person

Amaretto

Frangelica

Sambuca

Bailey's Irish Crème

Grand Marnier

Kahlua

Courvoisier



