

## 3 Hour Private Charter Cruises

### SIT DOWN DINNER SERVICE

This Private Charter package is perfect for groups who are looking for a more formal event. The *SOLARIS* is exclusively yours for 3 hours. During this cruise you will be treated to 3 incredible courses and a full open premium bar. Seven days prior to the cruise you will be asked to provide your event coordinator a list of each of your guest's entrée choice or you may pick one of the combination entrees to be served to everyone.

Bar Service- **Open Premium Bar**

Course 1- **Fresh Garden Salad and Artisan Bread**

Course 2- Have each guest choose one and supply your coordinator with a list

- **Seared Lemon Rosemary Chicken Breast**  
Herb Roasted Potatoes, Seasonal Vegetables, Lemon Butter
- **Spicy Beef Filet Provençal Fettuccine**  
Jalapeños, Fresh Herbs, Garlic, and Tomatoes
- **Gulf Fish of the Day**  
Percillade Crusted, Roast Potatoes, Seasonal Vegetables, Lemon Butter
- **Seared Beef Filet** (cooked medium)  
Herb Roasted Potatoes, Seasonal Vegetables, Cabernet Glace
- **Gulf Shrimp Sauté**  
Organic Stone Ground Grits, Apple Smoked Bacon, Seasonal Vegetables
- **Southern Style Crab Cakes**  
Jumbo Lump Crab, Fresh Herbs with a Lemon Beurre Blanc Sauce
- **Spinach and Cheese Ravioli**  
Roasted Tomato Coulis, Portabella Mushroom

Or you choose one combination to be served to everyone

- **Seared Beef Filet & Shrimp Sauté**  
Herb Roast Potatoes, Seasonal Vegetables
- **Seared Beef Filet & Seared Chicken Breast**  
Herb Roast Potatoes, Seasonal Vegetables
- **Seared Chicken Breast & Shrimp Sauté**  
Herb Roast Potatoes, Seasonal Vegetables

Course 3- **Chef's Dessert or Cake Cutting Service**

**\$6,300 - Sunday thru Wednesday (Package serves up to 50 guests)**  
**(\$105 per person for additional guests) Maximum guests available 150**

**\$12,000 – Thursday thru Saturday (Package serves up to 100 guests)**  
**(\$105 per person for additional guests) Maximum guests available 150**

*With Passed 3 Hors doeuvres (typically served as guest arrive)*

**\$6,800 - Sunday thru Wednesday (Package serves up to  
50 guests)**

**(\$115 per person for additional guests) Maximum guests available 150**

**\$13,000 – Thursday thru Saturday (Package serves up to  
100 guest)**

**(\$115 per person for additional guests) Maximum guests available 150**

## **BUFFET DINNER SERVICE**

This Private Charter package is perfect for groups who are looking for a more casual event. The *SOLARIS* is exclusively yours for 3 hours. During this cruise you will be treated to an incredible dinner and a full open premium bar. Seven days prior to the cruise you will be asked to provide your event coordinator your choice of 2 entrees listed below.

### **Bar Service- Open Premium Bar**

Please choose two entrees with one being non-seafood.

- **Seared Lemon Rosemary Chicken Breast**
- **Gulf Fish of the Day (Percillade Crusted)**
- **Carved Herb Crusted Prime Rib** (cooked medium)
- **Spicy Beef Filet Provençal Fettuccine**
- **Gulf Shrimp Sauté with Organic Stone Ground Grits**
- **Spinach and Cheese Ravioli**

Also Included- **Fresh Garden Salad, Artisan Bread, Herb Roasted Potatoes, and Seasonal Vegetables**

### **Chef's Dessert or Cake Cutting Service**

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**(\$105 per person for additional guests) Maximum guests available 150**

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**(\$115 per person for additional guests) Maximum guests available 150**

## **FREE FLOWING DINNER SERVICE**

This Private Charter package is perfect for groups who are looking for a more social atmosphere. The *SOLARIS* is exclusively yours for 3 hours. During this cruise you will be treated to an incredible dinner and a full open premium bar as they socialize and enjoy the experience.

### **Bar Service- Open Premium Bar**

#### **Herb Crusted Prime Rib Carving Station**

Fresh bread, salsa verde, horseradish cream; also served with herb roasted potatoes and seasonal vegetable

Choose 3 Passed hors d'oeuvres, 3 pieces of each will be served  
(At least one non-seafood).

- **Smoked Salmon Stack**  
Capers, Onion, Crème Fraiche, Mini Toast
- **Grilled Prosciutto Wrapped Asparagus**  
Honey Balsamic
- **Beef Wellington Bites**  
Duxelle Spread and Demi-Glace
- **Southern Style Barbeque Shrimp**  
Fresh Gulf Shrimp Sautéed in Spices and Herbs
- **Seared Tenderloin Steak**  
Crusty Bread, Salsa Verde
- **Mini Southern Crab Cakes**  
Lemon Aioli
- **Seared Pork Tenderloin**  
Fruit Compote, Crostini
- **Gazpacho Shooters**  
Lump Crab meat
- **Sliced Beef Tenderloin Sliders**  
Spicy Chipotle Aioli w/ Shaved Manchego
- **Stuffed Mushroom Caps**  
Apple Smoked Bacon, Herbs, Bread Crumbs, Parmesan
- **Herb Goat Cheese Phyllo Cups**  
Red Bell Pepper Romesco

#### **Chef's Dessert or Cake Cutting Service**

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## **Passed Hors d'oeuvre**

- **Smoked Salmon Stack**  
Capers, Onion, Crème Fraiche, Mini Toast
- **Grilled Prosciutto Wrapped Asparagus**  
Honey Balsamic
- **Beef Wellington Bites**  
Duxelle Spread and Demi-Glace
- **Southern Style Barbeque Shrimp**  
Fresh Gulf Shrimp Sautéed in Spices and Herbs
- **Seared Tenderloin Steak**  
Crusty Bread, Salsa Verde
- **Mini Southern Crab Cakes**  
Lemon Aioli
- **Seared Pork Tenderloin**  
Fruit Compote, Crostini
- **Gazpacho Shooters**  
Lump Crab meat
- **Sliced Beef Tenderloin Sliders**  
Spicy Chipotle Aioli w/ Shaved Manchego
- **Stuffed Mushroom Caps**  
Apple Smoked Bacon, Herbs, Bread Crumbs, Parmesan
- **Herb Goat Cheese Phyllo Cups**  
Red Bell Pepper Romesco