



CHARTER INFORMATION

TYPE OF EVENT: Dinner Cruise- - Proposed Cruise Schedule-
Flexible-Boarding starts at: 6:00-pm- Sailing at: 6:30 pm Disembark complete 11:00 pm

TYPE OF EVENT: Dinner Cruise-
Proposed Cruise Schedule- Flexible

6:00-pm	Boarding guests
6:15 -pm	Service begins
7:00- pm	Bar opens – display platters served.
7:00-pm	Set Sail around the New York Harbor.
8:15 -pm	Open Dinner Service
9:00-pm	Dessert and Coffee & Tea
9:30-pm	Statue of Liberty
10:30-pm	Return to dock/
11:00-pm	Disembark complete

Sample Menu

Custom cocktail reception with 6 passing

Displayed upon Boarding for Cocktail Hour - Mediterranean assortment:,
Tahini Hummus with Toasted Pita- Stuffed Grape Leave
Sliced Beef Steak Tomatoes with Feta, Olive Oil and Oregano
Turkish Olive Medley with Tzatziki Dip- Bruschetta with Toasted Turkish Pita
Eggplant Vegetable Ragout with Toasted Turkish Pita-
Tuscan Grilled Vegetables, Fire Roasted Peppers,
Mushrooms with an Herb Infused Olive Oil - Turkish Style Tabbouleh on Toasted Pita
Seasonal Assortment of Berries with Artisan Cheeses and Crostini Breads

Hors D'oeuvres, (6) Passed Butler Style on decorated trays, * Additional

Goat Cheese With Bella Mushroom
Breaded Butterfly Shrimp / With Cocktail Sauce
Marinated Chicken Kabob / With Orange Ginger Sesame
Sweet Pepper Picante/ Stuffed With Fresh Mozzarella & Champagne
Grilled Chicken Sliders w/ Fresh Mozzarella, Plum Tomato & Basil
Roasted Tomato & Fresh Mozzarella Tart w/ Basil & Balsamic Glaze
Basil Crusted Chicken Satay w/ Honey Balsamic Reduction
Chicken, Pork, Shrimp, or Vegetable Shumai w/ Soy Ginger Reduction
Maryland Lump Crab Cakes w/ Roasted Tomato Chile
Mediterranean Pizza Triangles w/ feta, black olive, and
fresh herb infused olive oil Vinaigrette
Potato Pancakes / With Apple Sauce
Vegetable Spring Roll / With Ginger Soy Sauce
Beef Franks Rolled In Puffed Pastry/ With Mustard
Spanakopita - Spinach Leaves, Feta Cheese Stuffed in Light Filo Dough Tropical
Chicken & Pineapple on Hawaiian Sugarcane Skewers
Grilled Chicken Spring Rolls w/ Lemon Rosemary Aioli
Tropical Chicken & Pineapple on Hawaiian Sugarcane Skewers
Sautéed Wild Mushrooms on Polenta Coins
Figs & Roquefort Cheese on Crostini
Poached Fuji Apple, Brie & Pistachio Tart
Lamb Chop Medallions w/ Mint & Garlic Oil*
Sesame Tuna Skewers w/ Soy Ginger Glaze*

Kids All-American Station-

Chicken Fingers with Honey Mustard sauce
Fries- with Ketchup- Macaroni and Cheese
Design A Slider Bar: Mini Beef Burgers-
Cheese-Pickles-Lettuce-Tomato-Onions-
Ketchup-Chipotle Mayo-Mustard -
Taco Bar

Elaborate Presentation –**CHOOSE 3 STATIONS**
(Sweet Ending Station Included)

CARVING STATION (Choose Two)

Roasted Tenderloin of Beef

Horseradish Cream / Sweet Onions Confit

Oven Roasted Maple Turkey Breast

Black Pepper Mayonnaise / Whole Grain Mustard Sauce

Fresh Baked Herb Rolls

Cilantro Marinated Pork Tenderloin

Sweet and Sour Tamarind Sauce

Black Bean-Corn Salad / Maduros

Braised Leg of Lamb

Cucumber-Mint Sauce & Assorted Mustards

Creamy Caesar's Salad and Grilled Vegetables

Little Italy - CARMINES

PASTA DUO STATION (Select 2)

Penne alla Vodka or Marinara Mini Rigatoni Bolognese Tri-Color Tortellini Carbonara

Orecchiette with Blistered Tomatoes, Artichoke Hearts and Spinach

Chicken Provencal w/ Plum Tomato, Garlic & White Wine

Eggplant Rollatini

Fresh Caprese Salad

Surf & Turf Station

Sliced Roasted Beef Tenderloin

Sautéed Gulf Shrimp with Lemon & Butter Lemon Rice Pilaf

Fresh Baked Rolls

CARRIBIAN JERK CHICKEN

Three Cheese Mac and Cheese Truffle Mac and Cheese Toppings: Pecan Wood

Smoked Bacon, Shredded Jerk Chicken , Rice & Peas

STEAMED DIM SUM STATION

Chicken Lemongrass Potsticker

Pork Wasabi Dumpling Kale and Vegetable Potsticker [Vegetarian]

Served with Ponzu, Hot Mustard and Srirach

Avocado Martini Station

Fresh Ripe Avocado served in a Martini Glass
Shrimp Ceviche / Black Bean-Corn Salad / Tortilla Strips
Charred Tomato Salsa / Toasted Pumpkin Seeds

MINI BRIOCHE SLIDER STATION

Turkey Burger Cheeseburger Veggie Burger (Vegetarian) with Sliced Pickles, Romaine Lettuce, Sliced Tomatoes and assorted Condiments

BARBECUE STATION

Pork Sliders -BBQ Chicken (GF) Southern Style Coleslaw (Vegetarian) Fresh Cornbread Corn on the Cob (Vegetarian) Baked Beans

MEDITERRANEAN STATION

Hummus, Baba Ganoush, and Pita Bread (Vegan) Fresh Mozzarella Salad (Vegetarian) International and Domestic Cheese Board (GF/Vegetarian) Fresh Vegetable Crudité (GF/Vegetarian) with dips Seasonal Fresh Fruit and Yogurt

TEX-MEX STATION

Beef and Chicken Fajitas with Shredded Jack Cheese, Lettuce, Tomatoes, Jalapeño Peppers, Sour Cream Cilantro Rice (Vegetarian)
Tacos with Pico de Gallo Salsa Mild and Hot Guacamole (Vegetarian)

Taco Bar

Cilantro & Lime Pulled Pork / Chicken Ranchero Tacos
Warm Local Corn & Flour Tortillas
Guacamole / Pico de Gallo / Cheddar Cheese
Charred Tomato Salsa / Sour Cream
Selection of Hot Sauces

GOURMET MAC & CHEESE STATION

Three Cheese Mac and Cheese Truffle Mac and Cheese Toppings: Pecan Wood Smoked Bacon, Shredded Short Rib, Balsamic Mushrooms, Caramelized Shallot and

MASHED POTATO STATION

Mashed Yukon (Vegetarian) Smashed Red Bliss (Vegetarian) Mashed Sweet Potatoes (Vegetarian) Toppings: Bacon, Shredded Cheddar Cheese, Sour Cream, and Scallions

Included
SWEET ENDING STATION
Chef's Selection of Seasonal Pastries Coffee and Tea

Menu Enhancements (Plus applicable fees and tax)

Entrees'

- Slow Roasted Chateaubriand\$12 per person
- Chilean Sea Bass.....\$12 per person
- Red Snapper..... \$10 per person
- Twin Lobster Tail..... \$24 per person
- Rack of Lamb.....\$19 per person

Shrimp Cocktail Boat\$12 per person
With Lemon Wedges and Cocktail Sauce

Antipasti with Charcuterie Meats \$16 per person
Assorted Olives, Artichokes, Roasted Peppers Marinated White Beans and Tomatoes
PLUS Genoa Salami, Mortadella, Fresh Mozzarella Cheese, Prosciutto & Pasta Salad

-Wok Stir Fry Station.....\$14 per person
Served with Chicken Stir fry, Shrimp in Orange Ginger Sauce and Vegetables with White Rice

Mexican Fajita and Taco Station \$19 per person
Fajitas with Beef or Chicken & Tacos with Ground Beef Served with Warm Tortillas & Hard
Taco Shells, accompanied by assorted topping: Peppers, Onions, Guacamole, Tomatoes, Cheese and Sour Cream

Carving Board with Your Choice of (2)\$10 per person

- Slow Roasted Angus Roast Beef
- Slow Roasted Boneless Turkey Breast
- Slow Roasted Loin of Pork
- Slow Roasted Brisket of Beef

UPGRADE YOUR CARVING BY ADDING AN ITEM BELOW

- Slow Roasted Prime Rib.....\$10 per person
- Slow Roasted Filet Mignon.....\$14 per person

Hot Chaffer Station.....\$6 per person per item

- Eggplant Rولاتini with marinara sauce
- Buffalo Style Wings and Sauce
- Tortellini with Sage Butter, Mushrooms and Fresh Parmesan

Pasta Station

- Wild Mushroom Ravioli served in Basil Pesto Cream Sauce...\$8 per person
- Penne with Broccoli Rabe and Sweet Sausage served in a Cream Garlic Sauce...
\$5 per person
- Manicotti with Marinara Sauce and Fresh Basil ...\$5 per person
- Penne with Alfredo Sauce, Roasted Peppers and Mushrooms \$5 per person
- Lobster Ravioli with Cream Sauce...\$8 per person
- Stuffed Shells with Marinara Sauce and Fresh Basil...\$5.00 per person

Seafood Station

- Sautéed Shrimp Paprika in a Creamy Garlic Sauce served over white rice.... \$13 per person
- Grilled Scallops sautéed in a Garlic & Butter Wine Sauce served over pasta \$13 per person
- Crispy Calamari with a spicy marinara sauce... \$6 per person
- Mussels Fra Diabolo...\$4 per person

Petite Slider Station ...\$12 per person

Mini all beef & chicken patties on mini buns accompanied by assorted toppings: Lettuce, Tomato, Cheese, Onion, Pickles, Ketchup, Mustard, Mayonnaise, Chipotle

Mashed Potato Bar.....\$8 per person

Sweet Potatoes and Mashed Yukon Gold White Potatoes served in a Martini Glass accompanied by assorted toppings: Crumbled Bacon, Diced Ham, Sour Cream, Caramelized Onions, Chives, Shredded Cheddar Cheese, Tomato, Broccoli, Scallions, Gravy

Philly Cheesesteak Station.....\$12 per person

Thinly Sliced Beefsteak on Fresh Baked Rolls accompanied by Onion, Peppers, Mushrooms and Cheese

Sushi Station.....\$19 per person

A variety of prepared delicious grab n' go sushi rolls Upgrade your sushi station to feature an authentic sushi chef to hand roll your sushi \$395

Entertainment

DJ Entertainment – Starting at: \$1,250.00

Our talented DJ will spin selections of your favorite tunes from the past and present. Dance the time away as the sights pass you by! Please advise us if you have particular requests

About Your Venue

Our spectacular new yacht that changes the landscape of New York. Recently remodeled with a bold design, this vessel matches the uniqueness of New York, from the distinct entertaining areas to top-of-the-line food and beverages. The open bow, covered sky deck and over-sized windows provide endless opportunities to enjoy the countless sites in New York Harbor.