



CHARTER INFORMATION:

TYPE OF EVENT: Dinner Cruise-

Proposed Cruise Schedule- Flexible

6:00pm Boarding guests

6:00 pm Bar opens – display platters served.

6:30 pm Set Sail around the New York Harbor.

7:00 -pm Open Dinner Service

8:30 pm- Statue of Liberty

9:00 pm Dessert and Coffee & Tea

9:30 pm Return to dock/

10:00 pm Disembark complete

Displayed upon Boarding for Cocktail Hour -
Mediterranean assortment: marinated peppers, olives, feta, Mango Chutney, Hummus,
Warm pita Seasonal Assortment of Berries with Artisan Cheeses and Crostini Breads
Hors D'oeuvres, (6) Passed Butler Style on decorated trays, Appetizer

Crispy Shrimp
crunchy and succulent crispy shrimp.

Fish Amritsari
crispy and flavorful amritsari-style fish.

Chicken 65
classic chicken 65, crispy and spiced.

Chicken Chapli Kebab
spiced chicken kebabs, flavorful and satisfying.

Lassuni Gobi
garlic-infused cauliflower, a savory appetizer.

Samosa Chat
samosa topped with tangy chaat.

Dahi Ke Kebab
yogurt-infused kebabs, creamy and flavorful.

Hara Bara Kebab
green veg kebabs, packed with freshness.

Pani Puri
hollow puris filled with spicy and tangy water.

Sev Batata Puri Chat
sev-filled potato chaat, bursting with flavors.

Crispy Corn Chat
fried corn chaat, a crunchy and savory treat.

Crunchy Palak Chat
crispy spinach chaat, a delightful appetizer.

First Course Choose One

Mozzarella Salad

Heirloom Tomatoes, Marinated Cherry Tomatoes, Arugula & Pistachios Topped with Balsamic Cavia

Classic Caesar salad

Crisp romaine lettuce and tossed with a creamy homemade dressing.
Top with aged Parmesan cheese and crunchy croutons

Club Wedge Salad

Apple Wood Smoked Bacon, Red Onions, Plum Tomatoes & Crumbled Bleu Cheese
Accompanied with a Roasted Garlic Vinaigrette

Roasted Pear Salad

Mixed Greens, Roasted Pears, Candied Pecans, Goat Cheese & Cherry Tomatoes
Served with a White Balsamic Vinaigrette

Georgia House Salad

Sliced Granny Smith Apples, Cherry Tomatoes, Candied Walnuts & Gorgonzola Cheese
Served with a Raspberry Dressing

Hudson Valley Harvest

Grilled Chicken, Grapes, Celery, Apples, Golden Raisins & Walnuts
Over Mixed Greens with a Red Wine Garlic Vinaigrette

Warm Lump Crab Cake (\$5.00 pp)

Pan Seared Lump Crab Cake with a Spicy Mango Salsa
Over Hybrid Lettuce



Entrees Select Three Entrees- Buffet

(Severed presented at an Elaborate Dinner Presentation)

Chianti Braised Angus Briskets Of Beef

New York Sirloin Steak with a Brandy Peppercorn Sauce**

New York Strip Steak with 1890 Steak Sauce**

Asian Marinated Skirt Steak**

Grilled Filet Mignon with Port Wine Demi Glace** (\$7.50 pp)

Chicken Provencal w/ Plum Tomato, Artichokes Garlic & White Wine

Herb Chicken Breast with a Citrus Butter Sauce

Roasted Free-Range Chicken basted with Lemon and Rosemary

Berkshire Bone-In Pork Chops
with caramelized onions and sautéed wild mushrooms and fresh herbs

Pan-Seared Lemon Sole Lemon Caper Beurre Blanc sauce

Horseradish Crusted Salmon served with a Lemon Sauce

Pan Seared Filet of Salmon With a Ginger Teriyaki Glaze

Vegetarian Entrees always available

All dinners are accompanied with Chef's Fresh Pasta, Potato, Fresh Medley of Garden Vegetables, Warmed Rolls and Butter.

Our chef will advise you on seasonal availability of farm-fresh products and accommodate your special requests.

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Or South Asian

Vegetarian Entree

Methi Malai Mutter
fenugreek and peas in a creamy sauce

Mutter Paneer
green peas and paneer in a spiced tomato curry.

Khubani Malai Kofta
apricot-stuffed kofta in a creamy sauce.

Methi Chaman
cottage cheese in a fenugreek-infused curry.

Palak Paneer
cottage cheese cubes in a spinach-infused curry.

Kadaí Paneer
paneer cooked with spices in a traditional kadaí.

Chana Palak
chickpeas in a flavorful spinach curry.


Mix Veg Korma
mixed vegetables in a creamy and flavorful sauce.

Veg Kolhapuri
spicy mixed vegetable curry with a kolhapuri twist.

Paneer Tikka Masala
grilled paneer in a rich and spiced tomato-based curry.

Dal Makhani
aromatic black lentil dish with classic Indian spices

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Vegan Entree
Pind Te Chole
spiced chickpeas.

Tofu Matter Masala
tofu and peas in a spiced tomato curry.

Baigan Bharta
smoky roasted eggplant mash.

Bhindi Kadai Masala
okra in a spiced kadai sauce.

Aloo Gobi Matter
potatoes, cauliflower, and peas in a spiced curry.

Aloo Palak
potatoes in a flavorful spinach curry.

Gobi Palak
cauliflower in a spinach-infused curry.

Aloo Matter Sabzi
potato green peas indian spices

Dal Tadka
spiced lentil dish with classic Indian style

Chicken Entree

Peshawari Chicken Kadai
spiced chicken in a kadai sauce.

Afghani Chicken Korma
creamy chicken korma.

Chicken Tikka Masala
grilled chicken in a spiced tomato-based curry.



Delhi Style Butter Chicken
creamy tomato-based butter chicken.

Chicken Chettinad
spicy chettinad-style chicken curry.

Chicken Mango Curry
chicken curry with the sweetness of mango.

Chicken Vindaloo
tangy and spicy chicken curry.

Kolhapuri Chicken
spicy chicken curry with kolhapuri flavors.

Palak Chicken
chicken in a spinach-infused curry.

Lamb & Goat Entree

Goat Mango Curry
goat curry with the sweetness of mango.

Goat Kolhapuri
spicy goat curry with kolhapuri flavors.

Goat Vindaloo
tangy and spicy goat curry.

Goat Masala
spicy and flavorful goat curry.

Goat Hara Masala
spicy green goat curry.

Lamb Vindaloo
tangy and spicy lamb curry.



Angara Lamb Korma
creamy and spiced lamb korma.

Angara Lamb Masala
spicy and flavorful lamb curry.

Lamb Hara Masala
spicy green lamb curry.

Lamb Roganjos
rich and aromatic lamb curry.

Seafood

Salmon tikka masala

Shrimp Chettinad
spicy chettinad-style shrimp curry.

Mango Shrimp
shrimp curry with a touch of mango sweetness.

Shrimp Korma
creamy shrimp korma.

Shrimp Curry
flavorful shrimp curry.

Shrimp Kolhapuri
spicy shrimp curry with kolhapuri spices.

Dessert

Moong Dal Halwa
lentil-based sweet pudding.

Gajar Ka Halwa
carrot-based sweet pudding.

Dessert Plate Trio

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas

Tropical Fresh Fruit Display

Tiramisu w/ Kahlua, Mascarpone & Shaved Chocolate

NY Style Cheese Cake w/ Assorted Fresh Berries

Assorted Mini Pastries & Fruit Tarts

Assorted Gourmet Cookies & Fudge Brownies

Also Included In Our Package

A personal Maître' D and Captain Will see to it that every detail of your special day is perfect. Exclusive use of our suite for you and your party

A coordinator to help plan your reception

Special Instructions:

Table cloth- House/ Napkin -House

Services Included:

Yacht Marine Crew

Open Bar

PICK UP/DELIVERY LOCATION: