



CHARTER INFORMATION:

TYPE OF EVENT: Dinner Cruise- - Proposed Cruise Schedule-
Flexible-Boarding starts at: 6:00-pm- Sailing at: 6:30 pm Disembark complete 10:00 pm

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Proposed Cruise Schedule- Flexible

6:00-pm	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
7:30-pm	Statue of Liberty
8:00-pm	Dessert and Coffee & Tea
9:30-pm	Return to dock/
10:00-pm	Disembark complete



Sample Menu
Custom cocktail reception with 6 passing -

Teen Friendly -Underlined.

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,
Recommended

Roasted Tomato & Fresh Mozzarella Tart w/ Basil & Balsamic Glaze

Basil Crusted Chicken Satay w/ Honey Balsamic Reduction

Vegetable Shumai w/ Soy Ginger Reduction

Maryland Lump Crab Cakes w/ Roasted Tomato Chile

Mediterranean Pizza Triangles w/ feta, black olive, and

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

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

First Course Choose One

Classic Caesar salad

Crisp romaine lettuce and tossed with a creamy homemade dressing.

Top with aged Parmesan cheese and crunchy croutons

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

Or

Entrees Select Three-

(Served Table side or presented at an Elaborate Dinner Presentation)

Asian Marinated Pepper Steak

Chicken Parmigiana

Fish & Chips with Tarter Sauce

Mac & Cheese

Baked Penne Pasta

Chianti Braised Short Ribs/ Slow Roasted Brisket of Beef

New York Sirloin Steak with a Brandy Peppercorn 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

Roasted Free-Range Chicken basted with Lemon and Rosemary

Berkshire Bone-In Pork Chops

with caramelized onions and sautéed wild mushrooms and fresh herbs

Horseradish Crusted Salmon served with a Lemon Sauce

Pan Seared Filet of Salmon With a Ginger Teriyaki Glaze

All dinners are accompanied with Chef's 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.

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.

Special Instructions:

Table cloth- House/ Napkin -House

Services Included:

Yacht Marine Crew

Open Bar

PICK UP/DELIVERY LOCATION:

Miscellaneous Issues

1) Music-By Host -DJ- (House DJ \$1250.00)

2) Floral arrangements-?

Coordinate delivery time -Dinner seating:

3) Seating arrangements- Assigned Seating or open seating

Host to bring:

4) Photographer-