



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

6:30	pm	Boarding guests
6:45	pm	If Ceremony
7:00	pm	Open Cocktail Hour Service
7:00	pm	Possibly Set Sail around – or Dockside
8:15	pm	Invite guests for Dinner Service to begin.
9:45	pm	Wedding cake -Dessert and Coffee & Tea
11:30	pm	Return to dock
12:00	pm	Disembark complete

Includes Open Premium Cocktail Bar

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,

Roasted Tomato & Fresh Mozzarella Tart w/ Basil & Balsamic Glaze
Basil Crusted Chicken Satay w/ Honey Balsamic Reduction
Chicken, , Shrimp, or 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
Lamb Chop Medallions w/ Mint & Garlic Oil*
Sesame Tuna Skewers w/ Soy Ginger Glaze*

* Additional

First Course Choose One

Burrata 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- Buffet or Sit Down

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

Chianti Braised Short Ribs/ Slow Roasted Brisket 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 or Medallions of Loin
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 Potato, Fresh Medley of Garden Vegetables,
Warm Pide – Turkish Flat Bread and Butter.

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

Wedding Cake

We Will Supply a Custom Designed Four-Tiered Wedding Cake
or A Served Dessert

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

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 Rolatini 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

Also Included In Our Wedding Package

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

A wedding coordinator to help plan your reception

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Table cloth- House/ Napkin -House

Services Included:

Yacht Marine Crew

Open Bar

1) Music-By)

2) Floral arrangements-?

Coordinate delivery time -Dinner seating:

3) Seating arrangements- Assigned Seating or open seating

4) Photographer-